



Sourdough	4.5	Tarama	9
Pita bread	4	Greek Salad	16
Greek yogurt bowl Granola, apple, cinnamon and honey	9	Cherry tomato, carob rusk, aged feta capers,	
Greek omelette Cherry tomato, barrel aged feta, peppers, onions	16	Beetroot Salad	16
Baked feta & fried eggs Roasted peppers, capers, olives, oregano	15	Lemon & oil, mizithra cheese, aged Santorini vinegar	
Poached eggs on pita Xigalo cheese cream, paprika chilli oil , Coriander, Sumac	14	Wild Spinach	12
Kagianas on toast Tomato sauce, feta, parsley, salad	12	Riganada, Lemon, tsalafouti cheese.	
Florina peppers Shakshuka Red peppers, tomato cumin sauce, cayenne.	14	Vegetable Moussaka	16
Avocado on toast Poached egg , water cress, fresh salsa	15	Potato, aubergine, bechamel	
Boiled eggs Oregano bread sticks, graviera cheese	10	Truffle Skioufixta	21
		Chestnut mushrooms, truffle	
		Cod Plaki	22
		Cherry tomatoes, olives, capers	
		Chicken Gyros	22
		Pita, honey mustard, side salad	
	15	Sirloin steak	27
		Oregano chips, tenderstem broccoli	
	10	Braised Lamb	27
		Trachanas pasta , graviera cheese, chives	

Wine List



	Glass / Bottle
White:	
Kokotos 'Agrimi' Savatiano-Roditis, 2023, Attica Intense floral profile on the nose, aromas of citrus fruits and grapefruit	9 / 35
Alpha Estate Malagouzia Single Vineyard 'Turtles', 2023, Amyndeon Aromatic profile with sweet spices, melon and lychee notes	10 / 46
Santo Santorini PDO Assyrtiko, 2022, Santorini Vibrant citrus fruit and white fleshed stone fruit.	19 / 70
Robola Co-op 'Truth' Organic Robola of Cephalonia, 2022, Kefalonia Lemon colour with rosemary, thyme and citrus fruits on the nose.	/ 42
Bosinakis Mantinia PDO Moschofilero, 2022, Peloponnesse Gorgeous hints of orange blossom and citrus peel	/ 50
Rose:	
Alpha Estate Rose, Xinomavro, 2023, Amyndeon Bright red berries with rose petals notes, dry and well balanced	14 / 60
Orange:	
Acheon Roditis 'Fox' Skin Contact, 2022, Peloponnesse Wonderfully clean, dry, peach and nectarine flavours	14 / 60
Red:	
Kokotos 'Three Hills' Agiorgitiko, 2022, Attica Light red cherries notes and soft tannins	11 / 38
Paros Farming Community 'Seiradi' Mandilaria, 2022, Paros Charming bouquet dominated by forest fruits such as red currants and sour cherries.	12 / 45
Douloufakis 'Dafnios' Liatiko, 2021, Crete Ripe savoury spices, dark plum and bay leaves	/ 50
Vourvoukelis Limnio, 2018, Thrace Ruby colour, dry with notes of plums, blackberries, pepper and spices.	/ 53
Alpha Estate Xinomavro Reserve Old Vines Single Block 'Barba Yannis', 2020, Amyndeon Complex aromas of sundried tomato, black olive, dark cherries	/ 80
Sparkling:	
Domaine Karanika Brut Cuvee Speciale Xinomavro, 2022, Amyndeon Made with champagne method, dry, crisp, aromas of lime and pear	8 / 65
Prosecco	12 / 35
Sweet:	
Santo Vinsanto PDO Assyrtiko-Aidani, 2020, Santorini Complex, ranging from sweet spices towards dried fruits	18 / 65

BEVERAGES

COFFEES

Espresso	3.80
Macchiato	4.20
Cappuccino	4.80
Latte	4.80
Flat White	4.30
Cortado	4.30
Americano	4.00
Greek Coffee	4.40

ICED COFFEES

Freddo Espresso	4.80
Freddo Cappuccino	5.20
Iced Latte	5.20
Greek Frappe*	

*add Baileys

TEAS

English Breakfast	4.50
Earl Grey	
Green Tea	4.50
Peppermint	4.50
Chamomile	4.50
Hibiscus	4.50

CHAI

Chai Latte	4.80
Iced Chai Latte	5.20

MATCHA

Matcha Tea	4.50
Matcha Tea Latte	4.80
Iced Matcha Tea	4.80
Iced Matcha Tea Latte	5.20

CHOCOLATE

Hot Chocolate	5.20
Hot Mocha	5.20
Iced Chocolate	5.20
Iced Mocha	5.20

LIQUEUR COFFEES

American - Bourbon Cream	7.95
Greek - Brandy	7.95
Irish - Whiskey	7.95
Spanish - Kahlua	7.95

ADD ONS

Extra Shot	1.00
Oat / Almond / Coconut Milk	0.75
Honey	0.75
Whipped Cream	0.50

JUICES

Fresh Orange Juice	7.00
Home Made Lemonade	7.00

SMOOTHIES

Mango Matacha	8.95
mango / banana / spinach / matcha / coconut milk	
Mango Ginger Surprise	8.95
mango / peach / pineapple / ginger / pineapple / lemon juice / coconut milk	

Nutty Berry

Nutty Berry	8.95
mixed berries / banana / almond butter / almond milk	