



COFFEE

HOT

espresso 3/4
americano 3/4
cortado 3/4
cappuccino 4,5/5
flat white 5
latte 5
filter hand brew 5
greek coffee 3,5/4

COLD

freddo espresso 4,5/6
freddo cappuccino 5/7
flat white 5
latte 5
americano 4,5
ice brew 5

soy milk, coconut milk, almond milk +0,5

Single estate coffee ethiopia yirgacheffe TO-LA +0,3

TEAS & HERBS IN A POT

english breakfast 4
earl grey 4
green tea 4
jasmine 4
red wild berries 4
apple mint 4

COLD TEAS

red berries, spices, orange 5
lemongrass n ginger, lemon thyme 5

CHOCOLATE HOT OR COLD

classic chocolate 5
chocolate, strawberry, orange oils 5

FRESH LEMONADES & JUICES

lemonade, ginger, honey, mint 5
strawberry basil lemonade 5

SMOOTHIES

PURPLE 8

blueberries, avocado, banana, pineapple,
coconut milk, cardamom, vanilla

GREEN 8

Spinach, mango, pear, almond milk, flaxseed

SODAS

cola, zero, light 4
tonic, soda 4
three cents ginger beer, grapefruit soda,
aegean tonic 5
sparkling water 700ml 6
sparkling water 330ml 4
Still Water 4

BEERS

Tap 400ml

Norma Lager 6

Bottle 330ml

Vizma IPA 7

Blame The Sun Felicita Pilsner 8
Strange Brew Jasmine Hazy IPA 8
Nissos All Day Bio Gluten Free 8

SPIRITS

regular spirits from 10
premium spirits from 13

Ask the bar for your favourite drink

Please inform us of any allergies or special dietary requirements that we should be aware of when preparing your menu request.

We use extra virgin olive oil in salads and sunflower oil for frying.

All prices are in € and include all taxes

Person responsible for market inspection Alexandros Papazianis