



**nice n easy**  
ORGANIC BISTRO RESTAURANT

# M E N U





## ...THE JOURNEY

The relentless pursuit of the alternative, the qualitative, the substantial way of living, led us to a journey filled with flavors, aromas, sounds and images that we felt the need to share with you. Thus, we created a place full of experience we gathered in our travels and we welcome you in it with a mood as friendly and relaxing as our name.

## ...OUR PHILOSOPHY

In 'nice n easy', we serve contemporary Mediterranean cuisine focused on quality with a special emphasis on organic, local, fair trade ingredients and antioxidant recipes. Keeping in mind that organic food is fresher and better for the environment, we use as many organic products as we can for the preparation and creation of the beverages and meals we serve you.



# NICE N EASY COCKTAILS

## Nice n easy 9,00€

VODKA / CINNAMON / TANGERINE /  
PINEAPPLE / LIME/ OLD FASHIONED  
BITTERS

## Nice n easy Mojito 9,00€

RUM/ AMARETTO / LIME / GINGER /  
ORANGE / SUGAR / MINT / CHAMPAGNE

## The Oliver Hardy 9,00€

AGED RUM / MARASCHINO LIQUEUR /  
APPLE / LIME / GINGER / PINEAPPLE

## The Jack Sparrow 9,00€

SAILOR JERRY RUM / FOREST FRUIT JAM  
/ PINEAPPLE / CRÈME DE MÛRE / SWEET  
'N' SOUR

## The Charlie Chaplin 9,00€

RUM/ APEROL / CRÈME DE PÊCHE /  
PINEAPPLE / GRAPEFRUIT BITTERS

## The Fernando Lamas 9,00€

GIN / PEAR / CUCUMBER /  
ELDERFLOWER / LIME

## The Gregory Peck 9,00€

GIN / CUCUMBER / THREE CENTS  
AEGEAN TONIC / LEMON BITTERS

## The Laurence Olivier 9,00€

TEQUILA / LEMON / ORANGE /  
COINTREAU / AGAVE / GRAPEFRUIT  
BITTERS

## The Richard Burton 9,00€

GIN / ORANGE LIQUEUR/ SAGE /  
CARDAMOM SEEDS / FRESH PEPPER /  
LIME PEELS / PINK GRAPEFRUIT SODA

## The Humphrey Bogart 9,00€

AGED RUM / PASSION FRUIT / LEMON /  
SPICES / PLUM BITTERS

## The Cary Grant 9,00€

GIN / LEMON / LYCHEE /  
POMEGRANATE / MIXED BERRIES

## The Maria Callas 9,00€

COGNAC / VANILLA / LIME / ORANGE /  
OLD FASHIONED BITTERS

## The Stanley Kubrick 9,00€

RAKOMELO ROOTS / LEMON /  
GENTLEMAN'S SODA / ORANGE BITTERS

## The Barry White 11,00€

MAKER'S MARK BOURBON / SWEET  
VERMOUTH PUNT E MES / LEMON /  
TANGERINE LIQUEUR

BREAD WITH OLIVES / DIP (PER PERSON) 1,80€

## RAW BAR



### The Elizabeth Taylor 12,90€

ORGANIC, SWEET-N-SPICY SEA BASS  
CEVICHE, TURNIP WITH PASSION FRUIT  
AND GREEN SOYBEANS

180KCAL, 21GR PRO, 6GR CARBS, 8GR FAT,  
55MG CHOL

### The Diana Ross 13,90€

BUFFALO FILLET TARTAR SERVED WITH  
TRADITIONAL GARNISH, BLACK TRUFFLE  
SCENTED HOMEMADE  
TOASTED BREAD

184KCAL, 23GR PRO, 7GR CARBS, 7GR FAT,  
46MG CHOL

## SALADS

### The Ava Gardner

(Regular) 9,90€ (Small) 6,90€

TRI-COLOR POTATO SALAD WITH  
BELUGA LENTILS, TUNA TARTAR,  
ORANGE VINAIGRETTE DRESSING  
AND CAROB POWDER

198KCAL, 7GR PRO, 20GR CARBS, 10GR FAT,  
46MG CHOL



### The Melina Merkouri

(Regular) 12,90€ (Small) 8,90€

MARINATED CUCUMBER SPAGHETTI  
WITH CRUNCHY ICEBERG SALAD,  
WAKAME SEAWED AND SMOKED  
SALMON

216KCAL, 12GR PRO, 17GR CARBS,  
12GR FAT, 64MG CHOL



### The nice n easy

(Regular) 8,90€ (Small) 6,90€

ORGANIC WILD ROCKET WITH GREEN SEASONAL VEGETABLES, TRICOLOR CHERRY  
TOMATOES HONEY-VINEGAR DRESSING AND SAN MICHALIS CHEESE FROM SYROS

191KCAL, 18GR PRO, 15GR CARBS, 11GR FAT, 35MG CHOL

### The Gavras Special

(Regular) 9,90€ (Small) 7,90€

ORGANIC MIXED SALAD GREENS WITH KALE, CRISPY MUSTARD GREENS, BROWN  
AGARICUS PICKLED MUSHROOMS, AEGINA PISTACHIO, CRUSTED CHÈVRE CHEESE,  
SUNDRIED TOMATOES AND MAVRODAPHNE WINE DRESSING

242KCAL, 14GR PRO, 15GR CARBS, 14GR FAT, 35MG CHOL

### The Paul Newman

(Regular) 9,90€ (Small) 7,90€

GEM LETTUCE CAESARS SALAD WITH WHOLE GRAIN CROUTONS, CHICKEN FILLET  
WITH MEDITERRANEAN SEASONINGS AND PARMESAN FLAKES

289KCAL, 22GR PRO, 21GR CARBS, 13GR FAT, 35MG CHOL

## STARTERS



### Power bowl 9,90€

FLAVOURED TABBOULEH  
FROM TRI-COLOR QUINOA, AVOCADO,  
SWEET POTATO, CHICKPEAS,  
GOJI BERRIES, HUSKED CANNABIS SEEDS  
AND LIME DRESSING

195KCAL, 9GR PRO, 15GR CARBS,  
11GR FAT, 38MG CHOL



### The Nat King Cole 7,90€

GRILLED MASTELO  
(TRADITIONAL CHEESE FROM  
CHIOS) WITH CITRUS, SCENTED  
OLIVE SPOON SWEET

210KCAL, 9GR PRO, 12GR CARBS,  
14GR FAT, 114MG CHOL

### The Marvin Gaye 7,90€

KERKINI LAKE BUFFALO MEATBALLS  
SERVED WITH SMOKED STRAINED  
YOGURT

226KCAL, 24GR PRO, 10GR CARBS,  
10GR FAT, 49MG CHOL



### Rudolph Valentino 14,90€

CAPRESE SUPERFOOD PIZZA  
FROM LENTIL AND CHICKPEA  
FLOUR, TURKEY BACON, BUFFALO  
MOZZARELLA AND FRESH KALE  
299KCAL, 10GR PRO, 31GR CARBS, 15GR FAT,  
145MG CHOL



### The Marliyn Monroe 9,90€

GRILLED AVOCADO WITH MYKONIAN  
XINOTYRI CHEESE, CHERRY TOMATOES  
AND BASIL CHLOROPHYLL

218KCAL, 8GR PRO, 15GR CARBS,  
14GR FAT, 55MG CHOL

### The Bruce Lee 7,90€

HANDMADE WINTER ROLLS WITH  
VEGETABLES AND CHICKEN WRAPPED  
IN BEIRUT PHYLLO DOUGH SERVED  
WITH PINEAPPLE SWEET AND SOUR  
DIPPING SAUCE

286KCAL, 12GR PRO, 15GR CARBS,  
15GR FAT, 109MG CHOL



### Nikos kazantzakis 8,90€

PAN- SEARED EGGS (SAGANAKI)  
COOKED WITH OLIVE OIL ON A BED  
OF SWEET POTATO WITH SPINACH  
AND LIME

198KCAL, 10GR PRO, 17GR CARBS,  
10GR FAT, 63MG CHOL



### The Coppola 13,90€

BUFFALO BURRATA SERVED WITH  
ZUCCHINI SPAGHETTI MARINATED  
IN FLORINA PEPPERS AND FRESH  
TOMATOES

317KCAL, 21GR PRO, 29GR CARBS,  
15GR FAT, 132MG CHOL

## PASTA

### The John Lennon

14,90€

WHOLE GRAIN ORZO PASTA  
"YIOUVETSI" WITH CHORIZO,  
WILD MUSHROOMS, CRETAN  
GRAVIERA CHEESE AND SAGE  
OIL

380KCAL, 21GR PRO, 40GR CARBS,  
14GR FAT, 118MG CHOL

### The Brigitte Bardot

12,90€

KONJAC NOODLES WITH BASIL  
PESTO, PECAN AND KALE

UNDER 100 KCAL

### The Sophia Loren

(Regular) 14,90€ (Small) 10,90€

LINGUINE ALLA BOLOGNESE WITH GROUND BUFFALO MEAT AND PECORINO  
CHEESE WITH TRUFFLE

310KCAL, 15GR PRO, 40GR CARBS, 10GR FAT, 93MG CHOL

### The Jack Nicholson

(Regular) 11,90€ (Small) 8,90€

TRADITIONAL SPAGHETTI CARBONARA WITH SMOKED PANCETTA, GUANCIALE AND  
PECORINO FROM AMFILOXIA

388KCAL, 20GR PRO, 41GR CARBS, 16GR FAT, 112MG CHOL



### Marialeni's (Regular) 9,90€ (Small) 6,90€

GLUTEN FREE CORN MAC N CHEESE PENNE WITH TOMATO, BROCCOLI, GREEK  
ANTHOTYRO CHEESE AND MOZZARELLA

252KCAL, 10GR PRO, 35GR CARBS, 8GR FAT, 12MG CHOL

## HEALTHY CREATIONS

### The Sean Connery 14,90€

FRESH OVEN-BAKED SALMON  
IN A BARLEY, FLAXSEED AND WINTER  
HERBS CRUST ON A BED OF PEA  
MASH WITH MINT  
AND FENNEL

322KCAL, 31GR PRO, 23GR CARBS,  
14GR FAT, 38MG CHOL

### The Elvis Presley 15,90€

ORGANIC SEA BASS FILLET  
SERVED WITH MASH POTATOES  
AND SMOKED EGGPLANT TOPPED  
WITH MISO, SAVORO SAUCE AND  
TAPIOCA PEARLS

214KCAL, 31GR PRO, 8GR CARBS,  
6GR FAT, 24MG CHOL

### The Aretha Franklin 16,90€

LAMB COOKED WITH DITTANY, SERVED WITH SIFNOS' CHICKPEA SOUP MASH,  
PICKLED SEA FENNEL AND DRESSING FROM LAMB STOCK

275KCAL, 32GR PRO, 12GR CARBS, 11GR FAT, 73MG CHOL



## ON THE GRILL

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### The Marlon Brando 14,90€

ORGANIC BEEF BURGER FROM ARCADIA WITH CHEDDAR CHEESE, CARAMELIZED ONIONS, COLESLAW AND PICKLES ON OLIVE OIL BREAD AND OUR OWN FRESH STEAK FRIES

512KCAL, 40GR PRO, 41GR CARBS, 21GR FAT, 190MG CHOL



### The Michael Jackson (skinny burger) 14,90€

LOW-CALORIE ORGANIC BEEF BURGER FROM ARCADIA, WRAPPED IN ICEBERG LETTUCE WITH MIXED GREENS

328KCAL, 35GR PRO, 2GR CARBS, 20GR FAT, 95MG

### The Pamela Anderson

(Regular) 14,90€ (Small) 9,90€

GRILLED TURKEY FILLET BURGERS

308KCAL, 30GR PRO, 27GR CARBS, 8GR FAT, 107MG CHOL

### The Frank Sinatra 24,90€

USA BLACK ANGUS FLAP STEAK TAGLIATA

289KCAL, 40GR PRO, 12 GR CARBS, 9GR FAT, 123MG CHOL

### The Clint Eastwood 29,90€

BLACK ANGUS RIB-EYE STEAK. 350GR

522KCAL, 55GR PRO, 35GR CARBS, 18GR FAT, 181MG CHOL

### The bogie and Bacall 14,90€

CHICKEN KOTOSOUVLI (SKEWERED) MARINATED IN BLACK TRAPPIST BEER AND SUN-DRIED TOMATOES

282KCAL, 40GR PRO, 8GR CARBS, 10GR FAT, 118MG CHOL

#### CHOOSE

#### YOUR GARNISH

SWEET POTATO MASH WITH  
COCONUT BUTTER  
TRIPLE-COOKED FRIES  
QUINOA WITH GREMOLATA  
AND PINE NUTS  
GREEN SALAD

#### CHOOSE YOUR SAUCE

AROMATIC HERBS AIOLI  
THYME-HONEY MUSTARD  
CHIMICHURRI

# SWEET SENSATIONS

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## Brownies 7,90€

DARK CHOCOLATE GRANOLA BROWNIES WITH HAZELNUT AND OLIVE OIL ICE CREAM AND FROSTY ACAI BERRIES

## Banoffee 6,90€

TOFFEE, BANANA AND WHIPPED CREAM ON A BISCUIT BASE FOR INFINITE PLEASURE

## Rice pudding 6,90€

TONGA SCENTED RICE PUDDING SERVED WITH BIGARADE SPOON SWEET, GREEK COFFEE CRUMBLE AND CINNAMON ICE CREAM.

## Walnut pie 6,90€




GREEK WALNUT PIE WITH CARAMELIZED POPCORN, MASTIC ICE CREAM AND ALMOND CROQUANT

## Olive oil ice cream (per scoop) 2,90€

**“THE ICE CREAM” MADE FROM OLIVE OIL**

SUGAR FREE, LACTOSE FREE, VANILLA, CHOCOLATE, HAZELNUT, PISTACHIO

## Seasonal fruit display 6,90€

	VEGETARIAN
	VEGAN
	GLUTEN FREE

## BREAKFAST & SNACKS 10.00 - 14.00

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### Greek strained yogurt

WITH HONEY 5,50€

ADD OPTIONALLY: FRESH FRUIT, WALNUTS 0,90€

### Organic muesli 5,90€

WITH GLUTEN FREE INGREDIENTS

ORGANIC MUESLI ON GREEK STRAINED YOGURT WITH GOJI BERRIES, BLUEBERRIES, AND "GOLDEN BLACK" KORINTHIAN RAISINS

### French Toast 6,90€

FRENCH TOAST FROM "TSOUREKI" SWEET BRIOCHE WITH HAZELNUT PRALINE, BANANAS AND SMOOTH WHIPPED CREAM

### Seasonal fruit display (for 2 ppl) 6,90€

### Pancakes 6,90€

PANCAKES WITH FOREST FRUIT AND "GOLDEN BLACK" KORINTHIAN RAISINS WITH MAPLE SYRUP

### Omelet 5,90€

3 EGGS OMELET

ADD OPTIONALLY (0,50€): FETA CHEESE, GOUDA CHEESE, BACON, SMOKED TURKEY, HAM, ONION, MUSHROOMS, PEPPERS, TOMATO

### Fried eggs 7,90€

FRIED EGGS WITH SMOKED BACON OR SMOKED SALMON ON RUSTIC ENGLISH MUFFIN

### Eggs Benedict 7,90€

POACHED EGGS AND OPTIONS FROM: SMOKED BACON/ HONEY TURKEY / SMOKED SALMON, ON RUSTIC ENGLISH MUFFIN AND HOLLANDAISE SAUCE

### Huevos Rancheros 7,90€

EGGS GRILLED ON A TORTILLA WITH SPICY TOMATO SAUCE, AVOCADO AND RED BEANS

# SANDWICHES

SERVED WITH GREEN SALAD

## The Louis Armstrong 4,50€

TOAST WITH CHEESE AND HAM / TURKEY ON LOW GLYCEMIC INDEX BREAD

252KCAL, 14GR PRO, 22GR CARBS, 12 GR FAT, 65MG CHOL

## The Edith Piaf 6.90€

WHOLE GRAIN BAGUETTE WITH HONEY TURKEY, VALERIAN, CRANBERRIES AND CREAM CHEESE

294KCAL, 20GR PRO, 31GR CARBS, 10GR FAT, 72MG CHOL

## The Grace Kelly 7,90€

BAGEL WITH SMOKED SALMON, LIGHT PHILADELPHIA WITH HORSERADISH FLAVOR, LETTUCE, CUCUMBER AND CHIVE

306KCAL, 21GR PRO, 24GR CARBS, 14GR FAT, 58MG CHOL

## The Anthony Quinn Enchiladas 8,90€

CHICKEN FILLET TORTILLA WITH VEGETABLES, EMMENTAL CHEESE, AVOCADO AND SWEET-CHILI SAUCE

296KCAL, 25GR PRO, 22GR CARBS, 12GR FAT, 75MG CHOL

MENU SCIENTIFIC COLLABORATOR



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**ΧΡΙΣΤΙΝΑ ΚΩΣΤΑΡΑ**  
Διατροφολόγος - Διαιτολόγος ΑΤΕΙΘ, MMedSc  
Μεταπτυχιακό (Ιατρικές Επιστήμες) στην Ανθρώπινη Διατροφή,  
ειδίκευση Κλινική Διατροφή, ΠΑΝΕΠΙΣΤΗΜΙΟ ΓΛΑΣΚΩΒΗΣ

ΕΞΟΤΕΡΙΚΟΣ ΕΠΙΣΤΗΜΟΝΙΚΟΣ ΕΜΠΕΙΡΟΓΝΟΜΟΝΑΣ ΤΗΣ  
ΕΥΡΩΠΑΪΚΗΣ ΑΡΧΗΣ ΓΙΑ ΤΗΝ ΑΣΦΑΛΕΙΑ ΤΩΝ ΤΡΟΦΙΜΩΝ (EFSA)

# WINE LIST

## WHITE WINE ORGANIC

Nice n Easy Tetramythos /  
Malagousia-Sauvignon Blanc  
19,50€

CRISPY / AROMATIC

Moraitis Winery / Syllogi  
bio / Assyrtiko-Malagouzia /  
P.G.I Cyclades 24,00€

GRAPEFRUIT / MINERALITY / LONG  
AROMATIC AFTERTASTE

Ktima Voyiatzi / Assyrtiko-  
Chardonnay-Malvasia / P.G.I  
Velvento 26,00€

EXOTIC FRUIT / FLORAL / CRISPY  
ACIDITY

Silva / Voreinos / Vidiano /  
P.G.I. Heraklion 26,00€

CITRUS AND FLORAL NOTES /  
FULL MOUTH

Fasoli Gino / La Corte del  
Pozzo / Pinot Grigio del  
Veneto 26,00€

FLOWER AROMA / LEMON / GREEN  
APPLE / LIGHT / CRISPY

Tetramythos / Malagousia  
28,00€

CITRUS FRUIT / PEAR / BERGAMOT  
/ JASMINE

Tetramythos / Milia /  
Sauvignon blanc fume / P.G.I  
Peloponnese 29,50€

LYCHEE / VANILLA / BASIL

## CRISPY AND AROMATIC

Antonopoulos Vineyards /  
Adoli ghis / Lagorghi-Roditis-  
Chardonnay 26,00€

AROMATIC / FRUITY

Oinosis / Petra / Sauvignon  
blanc / Malagouzia / P.G.I  
Achaia 27,00€

AROMATIC CHARACTER / RICH  
MOUTH / LONG AFTERTASTE

“Dio Fili” Estate /  
Gewurztraminer 29,00€

FLORAL NOTES / INTENSE AROMA

Sigala Estate Santorini /  
Assyrtiko 38,00€

CITRUS FRUIT / INTENSE ACIDITY /  
LONG AFTERTASTE

Alpha Estate / Sauvignon  
blanc / P.G.I Florina 35,00€

ELEGANT / MILDLY AROMATIC /  
BOTANICAL / PERSISTENT AFTERTASTE

## FRUITY AND FLAVORSOME

**Cantina Gattavecchi /  
Quotidiano bianco /  
Trebiano-Malvasia  
- Falanghina / Italy 24,00€**

INTENSE AND FRUITY BOUQUET /  
FRESH FLAVOR / HARMONIOUS

**Papagiannakos Winery /  
Savatiano / Markopoulo  
Attiki 24,00€**

YELLOW FRUITS / WHITE FLOWER /  
CRISPY ACIDITY

**Thymiopoulos Vineyards  
/Atma / Xinomavro -  
Malagousia / Naoussa 24,00€**

LEMON / PEACH / GENTLE BODY /  
GOURMET ACIDITY

**Tselepos / Classic Mantinia /  
Moschofilero 28,00€**

DELICATE CITRUS AROMA / INTENSE  
ACIDITY

**Biblia Chora Estate /  
Sauvignon Blanc-Assyrtiko /  
P.G.I Pangeon 33,00€**

HERBAL AROMA / EXOTIC CHARACTER

**Pavlidis Winery / Thema /  
Assyrtiko-Sauvignon blanc /  
P.G.I Drama 33,00€**

EXOTIC AND WHITE-SKIN FRUITS /  
GRAPEFRUIT / PEACH / MINERALITY

**Domaine Gerovassiliou /  
Malagousia / P.G.I Epanomi  
34,00€**

FLORAL AROMA / PEACH / PEAR /  
HERBAL SENSATION / SPEARMINT  
NOTES

## FULL BODY - RICH

**Ktima Kyr Gianni / 4 limnes /  
Chardonnay-Gewürztraminer  
/ P.G.I. Florinas 35,00€**

INTENSELY AROMATIC / STRONG  
ACIDITY / FULL MOUTH /  
ROSE / VANILLA

**Domaine Gerovassiliou /  
Chardonnay / P.G.I.  
Epanomi 38,00€**

CITRUS AROMA / DRIED NUTS / VANILLA

**Biblia chora Estate / Ovilos/  
Semillon-Assyrtiko / P.G.I.  
Pangeon 42,00€**

APRICOT / HONEY / CITRUS / LEMON /  
VANILLA / DRIED NUTS

**Karamolengos Winery /  
Nykteri / Assyrtiko - Athiri  
- Aidani / P.D.O. Santorini  
37,00€**

YELLOW AGED FRUITS/ HONEY /  
QUINCE/ INTENSE CHARACTER

## Non Alcoholic

**Torres / Natureo blanco / Muscat 25,00€**

WHITE FLOWERS / FRESH QUINCE / GUYOT PEAR

MAGNUM 1500 ML

Tetramythos / Milia /  
Sauvignon blanc fume / P.G.I  
Peloponnese 55,00€

Domaine Gerovassiliou /  
Malagouzia / P.G.I Epanomi  
62,00€

Alpha Estate / Sauvignon  
blanc / P.G.I Florina  
62,00€

Biblia chora Estate / Ovilos  
/ Semillon-Asyrtiko / P.G.I  
Pangeon 75,00€

ROSE WINES

Organic

Domaine Spiropoulos /  
Meliasto / Moschofilero-  
Agiorgitiko / 26,00€  
P.G.I Arcadia  
ROSE / CARAMEL / STRAWBERRY

Dona Silvina / Rosado  
/ Malbec / Mendoza /  
Argentina 28,00€  
FLORAL AROMA / STRAWBERRY NOTES/  
GREEK OWNED WINERY

Domaine Vourvoukelis /  
Avdiros rose / Pamiti-Syrah/  
P.G.I Avdira 32,00€  
SEMI-DRY / RED FRUIT AROMA / ROSE /  
TOFFEE

Non organic

Ktima Kyr Yianni / Akakies /  
Xinomavro / P.D.O Amyntaio  
24,00€  
FRESH TOMATO / STRAWBERRY /  
QUINCE

Domaine Parparousi  
Petite Fleur / Sideritis /  
P.G.I Achaia 27,00€  
MATURE RED FRUIT AROMA / SPICY  
TEA TEAS / PEAR / RED FRUITS

Biblia Chora Estate / Syrah /  
P.G.I Pangeon 33,00€  
MATURE RED FRUIT AROMA / SPICY  
NOTES

Mirabeau Classic / Syrah-  
Grenache 33,00€  
WATERMELON / SPICES / CRANBERRY

Mirabeau Pure / Syrah-  
Grenache 39,00€  
STRAWBERRY / RASPBERRY / WHITE  
CHERRIES / RHUBARB NOTES

MAGNUM 1500 ML

Mirabeau Classic / Syrah / Grenache 68,00€

Mirabeau Pure / Syrah / Grenache 73,00€

## RED WINES

### Organic

**Tetramythos / Nice n easy bio  
/ Agiorgitiko / Peloponnese /  
Greece 19,50€**

VIOLET AROMA / RED FRUIT / VELVETY  
MOUTH

**Boutari Winery / Merlot  
29,00€**

STRAWBERRY / RASPBERRY / VANILLA /  
CINNAMON

**Porto Carras / Limnio / P.D.O  
Playies Melitona  
25,00€**

PEPPER / CINNAMON / FULL MOUTH

**Montepulciano D'Abruzzo /  
Montepulciano bio / Abruzzo  
27,00€**

FRUITY NOTES/ VANILLA AROMA/ SOFT  
TANNINS

**Dona Silvina Fresh / Malbec /  
Mendoza / Argentina 28,00€**

RED FRUIT AROMA / SERVED AT 10C-  
12C / GREEK OWNED WINERY

**Tetramythos Milia / Merlot-  
Cabernet-Kalavrytino /  
29,50€**

**P.G.I Peloponnese  
BARREL / LONG AFTERTASTE**

**Moraitis Winery / Syllogi  
/ Aidani black-Cabernet  
Sauvignon / 28,00€**

**P.G.I Cyclades**

MATURE FRUIT / PLUM / CINNAMON /  
RICH BODY / LONG AFTERTASTE

**Ktima Voyatzi / Xinomavro-  
Merlot-Cabernet Sauvignon  
31,00€**

SPICY NOTES / DRIED RED FRUIT /  
LONG AFTERTASTE

## SPICY AND AROMATIC

**Cantina Gattavecchi  
/ Quotidiano Rosso /  
Sangiovese- Merlot / Italy  
24,00€**

RED FRUIT / SPICES / LIGHT TANNINS

**Thymiopoulos Vineyards /  
Atma / Xinomavro-Mandilaria  
/ Naoussa 27,00€**

RED FRUIT / LIGHT TANNINS / FRUITY  
AFTERTASTE

**Katogi Averof / INIMA /  
Negoska / Metsovo 32,00€**

BLACK BERRIES / RED BERRIES  
/ FRUITY AFTERTASTE

**Avantis Estate / Syrah / P.G.I  
Evia 32,00€**

SPICY AROMA / PEPPER / CINNAMON /  
TOBACCO / PLENTY OF BLACK FRUIT /  
VANILLA HINTS

**Domaine Gerovassiliou /  
Limnio-Merlot-Syrah / P.G.I  
Epanomi 38,00€**

SPICY AROMA / SMOKE / SPICES /  
LONG AFTERTASTE



Ktima Kyr Yianni / Duo elies /  
Merlot-Syrah-Xinomavro  
/ P.G.I Florina 38,00€

PLUM / VANILLA / DENSE BLACK FRUIT  
AROMA

Kokkalis Estate / Mova  
/ Cabernet Sauvignon-  
Agiorgitiko / Peloponnese /  
Greece 37,00€

GOOSEBERRY / BLACK CHERRY /  
LIQUORICE / SPICY / LEATHER / BLACK  
CHOCOLATE

FULL BODY - RICH

Château Harlaftis / Cabernet  
Sauvignon / P.G.I Attica

32,00€

PLUM / BLACK PEPPER / ROASTED  
ALMOND / VANILLA / LONG  
AFTERTASTE

Alpha Estate / Reserve  
"Palea Klimata" / Xinomavro  
/ P.G.I Florina 38,00€

DRIED PLUM AND TOMATO / COMPLEX  
SPICE BOUQUET

Biblia chora Estate / Sole /  
Pinot Noir 39,00€

MATURE FRUIT / LONG AFTERTASTE

Domaine Skouras / Megas  
Oenos / Agiorgitiko-Cabernet  
Sauvignon / Peloponnese

45,00€

COMPLEX AROMA / SWEET SPICES /  
MATURE RED FRUIT

Gerovassiliou Domaine /  
Avaton / Limnio-Mavroudi-  
Mavrotragano / P.G.I  
Epanomi 47,00€

RASPBERRY / RAISIN / COFFEE /  
COCOA / VELVETY MOUTH

Tselepos / Kokkinomylos /  
Merlot / P.G.I Arcadia 52,00€

RED FRUIT / VANILLA / CHOCOLATE

MAGNUM 1500 ML

Tetramythos Milia / Merlot -  
Cabernet-Kalavrytino  
/ P.G.I Peloponnese 54,00€

Domaine Gerovassiliou /  
Limnio-Merlot-Syrah  
/ P.G.I Epanomi 70,00€

Ktima Kyr Yianni / Duo elies  
/ Merlot-Syrah-Xinomavro /  
70,00€

Domaine Skouras / Megas  
Oenos / Agiorgitiko-Cabernet  
Sauvignon / Peloponnese  
84,00€

Tselepos / Kokkinomylos /  
Merlot / P.G.I Arcadia  
92,00€

## WINE IN GLASS WHITE

Nice n Easy Tetramythos /  
Malagousia-Sauvignon Blanc  
5,00€

CRISPY / AROMATIC

Tetramythos / Malagousia  
7,00€

CITRUS FRUIT / PEAR / BERGAMOT  
/ JASMINE

Cantina Gattavecchi /  
Quotidiano bianco /  
Trebiano-Malvasia-  
Falanghina / Italy 6,00€

INTENSE AND FRUITY BOUQUET /  
FRESH FLAVOR / HARMONIOUS

Silva / Voreinos / Vidiano /  
P.G.I. Heraklion 6,50€

CITRUS AND FLORAL NOTES / FULL  
MOUTH

Oinosis / Petra / Sauvignon  
blanc / Malagouzia / P.G.I  
Achaia 7,00€

AROMATIC CHARACTER / RICH  
MOUTH / LONG AFTERTASTE

Tselepos / Classic Mantinia /  
Moschofilero 7,50€

DELICATE CITRUS AROMA / INTENSE  
ACIDITY

Biblia Chora Estate /  
Sauvignon Blanc-Assyrtiko /  
P.G.I Pangeon 8,50€

HERBAL AROMA / EXOTIC CHARACTER

Domaine Gerovassiliou /  
Malagousia / P.G.I Epanomi  
8,50€

FLORAL AROMA / PEACH / PEAR /  
HERBAL SENSATION / SPEARMINT  
NOTES

Domaine Gerovassiliou /  
Chardonnay / P.G.I Epanomi  
9,00€

CITRUS AROMA / DRIED NUTS /  
VANILLA

Sigala Estate Santorini /  
Assyrtiko 9,50€

CITRUS FRUIT / INTENSE ACIDITY /  
LONG AFTERTASTE

Pavlidis Winery / Thema /  
Assyrtiko-Sauvignon blanc /  
P.G.I Drama 8,50€

EXOTIC AND WHITE-SKIN FRUITS /  
GRAPEFRUIT / PEACH / MINERALITY

### Non Alcoholic

Torres / Natureo blanco / Muscat 6,00€

WHITE FLOWERS / FRESH QUINCE / GUYOT PEAR

## ROSE

**Ktima Kyr Yianni / Akakies /  
Xinomavro / P.D.O Amyntaio**

**6,50€**

FRESH TOMATO / STRAWBERRY /  
QUINCE

**Domaine Spiropoulos /  
Meliasto / Moschofilero-  
Agiorgitiko / P.G.I Arcadia**

**7,00€**

ROSE / CARAMEL / STRAWBERRY

**Dona Silvina / Rosado**

**/ Malbec / Mendoza /**

**Argentina 8,00€**

FLORAL AROMA / STRAWBERRY NOTES  
/ GREEK OWNED WINERY

**Biblia Chora Estate / Syrah /**

**P.G.I Pangeon 8,50€**

MATURE RED FRUIT AROMA / SPICY  
NOTES

## RED

**Tetramythos / Nice n easy bio  
/ Agiorgitiko / Peloponnese**

**/ Greece 5,00€**

VIOLET AROMA / RED FRUIT / VELVETY  
MOUTH

**Boutari Winery / Merlot**

**6,50€**

STRAWBERRY / RASPBERRY / VANILLA /  
CINNAMON

**Cantina Gattavecchi**

**/ Quotidiano Rosso /**

**Sangiovese-Merlot / Italy**

**6,00€**

RED FRUIT / SPICES / LIGHT TANNINS

**Montepulciano D' Abruzzo /  
Montepulciano bio / Abruzzo**

**7,00€**

FRUITY NOTES / VANILLA AROMA /  
SOFT TANNINS

**Thymiopoulos Vineyards /  
Atma / Xinomavro-Mandilaria**

**/ Naoussa 7,00€**

RED FRUIT/ LIGHT TANNINS/ FRUITY  
AFTERTASTE

**Dona Silvina Fresh / Malbec /  
Mendoza / Argentina 7,50€**

RED FRUIT AROMA / SERVED AT 10°C-  
12°C / GREEK OWNED WINERY

**Tetramythos Milia / Merlot-  
Cabernet-Kalavrytino / P.G.I**

**Peloponnese 7,50€**

BARREL / LONG AFTERTASTE

**Avantis Estate / Syrah / P.G.I**

**Evia 8,50€**

SPICY AROMA / PEPPER / CINNAMON /  
TOBACCO / PLENTY OF BLACK FRUIT /  
VANILLA HINTS

**Château Harlaftis / Cabernet  
Sauvignon / P.G.I Attica**

**8,50€**

PLUM/ BLACK PEPPER / ROASTED  
ALMOND / VANILLA / LONG  
AFTERTASTE

**Alpha Estate / Reserve "Paea  
Klimata"/ Xinomavro**

**/ P.G.I Florina**

**10,00€**

DRIED PLUM AND TOMATO / COMPLEX  
SPICY BOUQUET

## SWEET AND FORTIFIED WINES

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	GLASS	BOTTLE
SANGRIA .....	5,00€	28,00€ (JAR)
MAVRODAPHNE OF PATRAS .....	6,00€	23,00€
NEMEA SEMI-SWEET RED .....	5,50€	21,00€
MOSCATO OF LEMNOS .....	6,50€	25,00€
SAMOS ANTHEMIS .....	7,00€	26,50€
PORTO SANDERMAN .....	7,00€	29,00€
ALPHA ESTATE / OMEGA (GEWURZTRAMINER / MALAGOUSIA) .....	8,00€	34,00€
ESTATE SIGALAS VINSANTO .....	12,00€	64,00€

## SPARKLING WINES

	GLASS	BOTTLE
PROSECCO .....	6,00€	27,00€
MOSCATO D' ASTI .....	6,00€	26,00€
AMALIA BRUT TSELEPOS .....	8,00€	30,00€

## CHAMPAGNES

MOET & CHANDON .....	75,00€
VEUVE CLICQUOT BRUT .....	85,00€
VEUVE CLICQUOT ROSE .....	95,00€

# B E E R S

**Vergina premium lager**  
(5% vol - 330ml) 3,90€

CLASSIC FERMENTATION  
/ CO-EXISTENCE OF MALT AND HOPS

**Vergina Weise**  
(5,4% vol - 500ml) 5,50€

WHEAT / CLOUDY / FRUITY AROMA /  
CLOVE / BANANA

**Vergina Porfyra- Strong lager**  
(6,3% vol - 330ml) 5,50€

UNFILTERED / STRONG / TRAPPIST-LIKE  
BEER

**Volcan Santorini / Blonde  
pilsner (5% vol - 330ml)**  
5,90€

GOLDEN CLEAR COLOR / YELLOW  
VANILLA / HOPS / HONEY / GINGER

**Nissos Pilsner**  
(5% vol - 330ml) 5,90€

UNPASTEURIZED / GRAINS / HOPS /  
CITRUS

**Kirki pale ale**  
(5,6% vol - 330ml) 6,00€

HANDCRAFTED / UNPASTEURIZED /  
UNFILTERED / DOUBLE FERMENTATION

**Pikri India pale ale (IPA)**  
6,20€

NATURALLY CLOUDY /  
CHARACTERISTIC BITTERNESS  
/ DOUBLE FERMENTATION /  
UNPASTEURIZED / UNFILTERED

**Bio - Rethymnian**  
UNFILTERED / UNPASTEURIZED /  
NATURALLY CLOUDY / ORGANIC

**Brink blonde**  
(4,8% vol - 330ml) 5,90€

**Brink dark**  
(4,8% vol - 330ml) 5,90€

**ER BOQUERON 4,8% vol**  
330ml 6,00€

MADE FROM SEAWATER / SPECIALTY  
BEER FOR FOOD

**Fresh Chios beer - House ale**  
(4,9% vol - 330ml) 6,50€

FRESH / UNPASTEURIZED / UNFILTERED  
/ BLOND-YELLOW / FRUITY / SLIGHTLY  
BITTER

**Septem Sunday's honey  
golden ale 6,50€**

FRESH / UNPASTEURIZED / FILTERED /  
CREAMY FOAM / LEMON FLOWER AND  
PEACH AROMA

**Estrella Daura Damm Pilsner**  
(5,4% vol - 330ml) 6,90€

GLUTEN FREE / TOASTED PALE MALT /  
GRAIN AROMAS / A WAVE  
OF BITTER HOPS

**Schlenkerla / Smoked**  
(5,1% vol - 500ml) 7,50€

DARK BAVARIAN BEER / SMOKED

**Estrella Inedit Weiss**  
with active yeast  
(4,8% vol - 750ml) 14,20€

FERRAN ADRIA'S SPECIAL RECIPE /  
FRUITY AND AROMATIC / ESPECIALLY  
MADE TO ACCOMPANY FOOD

**Budveiser Budvar / Czech  
Premium Lager-DRAFT BEER**

(5% vol)  
330ml 4,00€  
500ml 5,50€

FRESH / AROMATIC / FRUITY

**Non alcoholic  
Veltins (0,5%vol) 330ml 5,50€**

LIGHT AND DELICATE / HOPS AROMA



## COFFEES

### ESPRESSO

	REGULAR	DECAFFEINE
ESPRESSO.....	2,70€	2,70€
ESPRESSO DOUBLE .....	3,70€	3,70€
ESPRESSO MACCHIATO.....	2,80€	2,80€
ESPRESSO FREDDO .....	3,70€	3,70€

### CAPPUCCINO

	REGULAR	DECAFFEINE
CAPPUCCINO CALDO.....	3,70€	3,70€
CAPPUCCINO DOUBLE .....	4,20€	4,20€
CAPPUCCINO FREDDO .....	3,90€	3,90€
CAPPUCCINO CON PANNA.....	4,20€	4,20€
LATTE MACCHIATO .....	3,90€	3,90€

#### TAKEAWAY

ALL COFFEES ARE -50 % FROM MENU PRICE

### OTHER COFFEES

GREEK COFFEE.....	2,20€
GREEK COFFEE DOUBLE.....	3,00€
NESCAFE FRAPPE .....	3,30€
NESCAFE .....	3,30€
FLAVORED FILTER COFFE .....	3,50€
(FLAVORS: 0,50€)	
HEALTHY LACTOSE-FREE COFFEE WITH COCONUT MILK AND SUGAR .....	4,50€

## HOT & COLD BEVERAGES

### CHOCOLATES

REGULAR.....	3,80€
WHITE .....	3,90€
VIENNOISE .....	4,20€
ROBUSTA WITH DOUBLE ESPRESSO .....	4,60€
WITH MADAGASCAR VANILLA .....	4,00€
WITH CINNAMON AND CHILI .....	4,00€
CARAMEL .....	4,00€
COLD WHITE CHOCOLATE WITH COFFEE BEANS.....	4,00€
BIANCA NERA, BLACK AND WHITE CHOCOLATE .....	4,50€

## MATCHA NINJA ORGANIC BEVERAGES

PREMIUM QUALITY GREEN TEA FROM JAPAN, WITH THE STRONGEST ANTIOXIDANT PROPERTIES AND THE HIGHEST CATECHIN CONCENTRATION. ITS CONSUMPTION CONTRIBUTES TO IMMUNE SYSTEM STRENGTH, PROMOTES CONCENTRATION AND HIGH ENERGY LEVELS

Matcha Ninja Green Tea 5,50€

Matcha Ninja Latte 5,50€

Herb Tea & Matcha Ninja 7,00€

Matcha Ninja White chocolate 6,00€

## FRESH ORGANIC HOT TEAS AND HERBAL FUSIONS

### HOT TEA

**White Paradise 4,00€**

WHITE TEA / LAVENDER / MELON / FIG /  
APRICOT

**Sencha Fukujyu 4,00€**

GREEN TEA SENCHA FROM MOUNTAIN  
FUJI

**Energy tea 4,00€**

GREEN TEA / GINSENG / PINEAPPLE /  
GINGER

**Rajasthan nights 4,00€**

GREEN FLAVOURED TEA / CITRUS  
FRUIT PEELS / PINEAPPLE / CALENDULA  
FLOWERS / CINNAMON

**Goji-acai 4,00€**

GREEN TEA / HIBISCUS / ROSA CANINA /  
GOJI FRUIT AND ACAI / POMEGRANATE /  
APPLE/ BERRY

**The Tear of Chios 4,00€**

GREEN TEA / CHIOS MASTIC / LEMON /  
ALMOND / PISTACHIO

**Evening Mist 4,00€**

AROMATIC OOLONG / GRAPEFRUIT /  
ORANGE / LEMONGRASS

**Lapsang Souchong 4,00€**

BLACK - RED TEA / SMOKED FROM  
PINE TREES

**Earl Grey Bio 4,00€**

**Fat burning tea 4,00€**

MATE / NETTLE / LEMONGRASS / HIBISCUS  
/ CANINE ROSE / SUNFLOWER

**The Night Spells 4,00€**

CHAMOMILE / LEMON / ORANGE /  
PEPPERMINT / ROSE

**Digestive tea 4,00€**

MINT / CHAMOMILE / ANISE / FENNEL /  
CUMIN / VALERIAN / MALLOW

**Red Square 4,00€**

HIBISCUS / APPLE / CRANBERRIES

### ICED TEA

**Tuvunu 330ml 3,50€**

**Galvanina, Bio Iced Tea Green**

4,50€

**Galvanina, Bio Iced Tea White**

5,50€

**Galvanina bio pomegranate**

5,50€

**Galvanina bio with black carrot,  
sanguine and blueberry**

5,50€

**Galvanina bio with ginger 5,50€**



# MILKSHAKES

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Chocolate - Vanilla - Strawberry 6,00€

# SMOOTHIES

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Smooth Operator (anti-stress) 6,00€

BANANA / PAPAYA / GINGER / GREEK YOGURT

**RICH IN MAGNESIUM AND CALCIUM, B & E VITAMINS, POTASSIUM, FERRUM AND ZINC**

Dieter's special (fat burner) 6,00€

STRAWBERRY / PINEAPPLE / HONEY / LEMON / GREEN TEA

**RICH IN ANTIOXIDANTS, THE COMBINATION OF STRAWBERRY AND PINEAPPLE IS THE MOST POWERFUL NATURAL FAT BURNER.**

Don't worry be happy (relaxing) 6,00€

APPLE / WALNUTS / HONEY / LEMON / FROZEN YOGURT

**NATURALLY SOOTHING FOR THE NERVOUS SYSTEM**

The Shirley Temple 6,00€

MILK / HONEY / BANANA / CHOCOLATE

**THE FAVORITE COMBINATION OF THE YOUNG AND THE OLD ALIKE!**

Anti-aging elixir 6,00€

MANGO / BANANA/ CARROTS / GINGER / GREEN TEA / FROZEN YOGURT

**CONTAINS VITAMIN A- KNOWN FOR ITS ANTI-AGING QUALITIES, VITAMINS B & C AND FIBER**

Love potion (natural viagra) 6,00€

APPLE / PASSION FRUIT / PAPAYA / LEMON / GINGER

**STEP UP YOUR PERFORMANCE WITH ZINC- THE "METAL OF LOVE"**

Exotic trip 6,00€

PINEAPPLE / MANGO/ PAPAYA / COCONUT MILK / GREEN TEA / GINGER

**ANTIOXIDANT, WITH ANTI-VIRUS AND IMMUNOMODULATORY QUALITIES**

OPTIONALLY ADD:

SPIROULINA 0,50€ - GINGER 0,50€ - WHEY PROTEIN 1,00€  
- GREEK YOGURT 1,00€ - COCONUT MILK 0,80€  
- FRESH POMEGRANATE JUICE 1,00€ - FRESH ORANGE JUICE 0,50€  
- CELERY 0,80€ - CARROT 0,50€ - WHEAT GRASS 1,00€  
- MATCHA NINJA TEA 1,90€ MACA ROOT 1,00€

## FRESH JUICES

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**Fresh Hermione's Pomegranate Juice "Rodamy" 5,00€**

AN EXTRAORDINARY GREEK VARIETY WITH UNIQUE TASTE CHARACTERISTICS

**Fresh Orange Juice 3,60€**

**Fresh Homemade Lemon Juice With Spearmint 3,80€**

**Fresh Mixed Juice 4,50€**

OPTIONALLY ADD:

SPIROULINA 0,50€ - GINGER 0,50€ - WHEY PROTEIN 1,00€ - GREEK YOGURT 1,00€  
COCONUT MILK 0,80€ - FRESH POMEGRANATE JUICE 1,00€ - FRESH ORANGE JUICE 0,50€ -  
CELERY 0,80€ - CARROT 0,50€ - WHEAT GRASS 1,00€ - MATCHA NINJA TEA 1,90€  
- MACA ROOT 1,00€

## REFRESHMENTS

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**"Ikaria" Lemonade 3,50€**

**"Ikaria" Orangeade 3,50€**

TRADITIONAL PRODUCTION REFRESHMENTS FROM IKARIA ISLAND

**Coca Cola (Light, Zero), Sprite 250ml 3,00€**

**3cents Grapefruit Soda 4,00€**

**3cents Aegean Tonic 4,00€**

## WATER

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**Avra 1Lt 2,00€**

**Xino Nero 250ml 3,20€**

**S. Pellegrino sparkling natural water 250ml 3,50€**

**Xino Nero 750 ml 4,50€**

RICH IN TRACE MINERALS, CALCIUM, POTASSIUM & MAGNESIUM

## APERITIVES

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	GLASS	CARAFE
TSIKOUDIA.....	4,50€	9,00€
“PLOMARI” OUZO .....	5,50€	10,00€
“IDONICO” TSIPOURO .....	5,50€	10,00€
“TSILILIS” DARK CAVE AGED TSIPOURO.....	8,00€	15,00€
APEROL.....	7,00€	
CAMPARI .....	7,00€	
PIMM’ S.....	7,00€	
MARTINI (BIANCO / EXTRA DRY / ROSSO).....	7,00€	

## LIQUEUR

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BAILEYS .....	7,00€
SOUTHERN COMFORT.....	7,00€
SAMBUCA .....	7,00€
AMARETTO.....	7,00€
DRAMBUIE.....	8,00€

## GIN

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HAYMAN’S LONDON DRY .....	7,50€
BOMBAY SAPPHIRE .....	8,00€
TANQUERAY.....	8,00€
HENDRICKS’S .....	10,00€
BULLDOG .....	9,00€
TANQUERAY 10 .....	12,00€
MONKEY 47 .....	13,00€

## VODKA

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SMIRNOFF RED.....	7,00€
FINLANDIA.....	7,00€
RUSSIAN STANDARD .....	7,00€
KETEL ONE.....	10,00€
TITO’S (GLUTEN FREE).....	10,00€
SNOW LEOPARD .....	11,00€
BELVEDERE .....	11,00€
GREY GOOSE .....	11,00€
BELUGA .....	12,00€

## RUM

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BRUGAL ESPECIAL .....	7,00€
BRUGAL ANEJO .....	8,00€
SAILOR JERRY .....	8,00€
DIPLOMATICO RESERVA EXCLUSIVA .....	10,00€
ZACAPA 23 .....	15,00€

## TEQUILLA

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EL JIMADOR BLANCO .....	7,00€
EL JIMADOR REPOSADO .....	8,00€
DON JULIO REPOSADO .....	8,00€
DON JULIO ANEJO .....	9,00€
HERRADURA REPOSADO .....	10,00€

## BRANDY- COGNAC

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METAXA 5 .....	6,50€
METAXA 7 .....	7,00€
HENNESSEY VS .....	10,00€
REMY MARTIN VSOP .....	11,00€
COURVOISIER VSOP .....	11,00€
HENNESSEY XO .....	25,00€

## BLENDED SCOTCH

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HAIG .....	7,00€
DEWAR'S .....	7,00€
CUTTY SARK .....	7,00€
GRANT'S .....	7,00€
FAMOUS GROUSE .....	7,00€
JOHNNIE WALKER RED .....	7,00€
THE NAKED GROUSE .....	9,00€
CUTTY SARK PROHIBITION .....	9,00€
JOHNNIE WALKER BLACK .....	9,00€
CHIVAS REGAL 12 YO .....	9,00€
DIMPLE 15 YO .....	10,00€
JOHNNIE WALKER GOLD .....	11,00€
JOHNNY WALKER BLUE .....	25,00€

## SINGLE MALT

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CARDHU 12 YEARS OLD .....	10,00€
MACALLAN AMBER .....	10,00€
TALISKER 10 YEARS OLD .....	10,00€
OBAN 14 YEARS OLD .....	10,00€
LAPHROAIG 10 YEARS OLD .....	10,00€
HIGHLAND PARK .....	10,00€
GLENFIDDICH 12 YEARS OLD .....	12,00€
MACALLAN SIENNA .....	14,00€
LAGAVULIN 16 YEARS OLD .....	15,00€
MACALLAN RUBY .....	25,00€

## BOURBON

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FOUR ROSES .....	7,00€
JIM BEAM .....	7,00€
JACK DANIELS .....	8,00€
JACK DANIELS HONEY .....	8,00€
GENTLEMAN JACK .....	9,00€
MAKER'S MARK .....	10,00€
BULLEIT RYE .....	10,00€
WILD TURKEY RARE BREED .....	12,00€
WOODFORD RESERVED .....	12,00€

## JAPANESE SINGLE MALT

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NIKKA FROM BARREL .....	12,00€
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## BLENDED IRISH

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JAMESON .....	8,00€
TULLAMORE DEW .....	8,00€
BUSHMILLS 10 YO .....	10,00€

## DISTILLATES

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FERNET BRANCA .....	7,00€
FERNET BRANCA MENTA .....	7,00€
MASTIHA .....	7,00€
LEMONCELLO .....	7,00€
GRAPPA TRADIZIONALE.....	8,00€
JÄGERMEISTER.....	8,00€
MASTIHA SKINOS.....	8,00€
ROOTS TENTURA .....	8,00€
GRAPPA CHARDONNAY .....	10,00€

*\*SHOTS (30ML) AT -50% PRICE*



## ALLERGENS

	EGG	LACTOSE	GLUTEN	SULFUR DIOXIDE	LUPINE	MOLLUSC	MUSTARD	NUTS	CELERY	SESAME	SOYA	FISH	SUGAR
THE ELIZABETH TAYLOR				✓							✓	✓	
THE DIANA ROSS			✓	✓			✓						
THE AVA GARDENER				✓							✓	✓	
THE MELINA MERKOURI			✓	✓					✓		✓		
THE NICE N EASY		✓		✓									
THE GAVRAS SPECIAL	✓	✓	✓	✓				✓			✓		
THE PAUL NEWMAN	✓	✓	✓	✓			✓					✓	
THE NAT KING COLE		✓		✓									✓
THE MARVIN GAYE	✓	✓	✓										
THE NIKOS KAZATZAKIS		✓											
THE BRUCE LEE			✓	✓					✓	✓	✓		
THE MARLIYN MONROE		✓											
THE AYDREY HERBURN	✓												
POWER BOWL													
THE COPPOLA		✓		✓									
THE JOHN LENNON		✓	✓	✓									
THE JACK NICHOLSON	✓	✓	✓	✓									
MARIALENIS		✓		✓									✓
THE SOPHIA LOREN		✓	✓	✓									
THE BRIGITE BARDOT				✓				✓					
THE SEAN CONNERY			✓									✓	
THE ELVIS PRESLEY		✓	✓	✓								✓	
THE BOGIE AND BACALL				✓			✓						
THE MARLON BRANDO	✓	✓	✓	✓			✓						
THE MICHAEL JACKSON													
THE FRANK SINATRA													
THE CLINT EASTWOOD													
THE ARETHA FRANKLIN				✓					✓				
THE PAMELA ANDERSON	✓		✓				✓						
<b>GARNISH</b>													
QUINNOA TABBOULEH								✓					
TRIPLE COOKED FRIES													
SWEET POTATO PUREE		✓											
MIXED GREENS				✓			✓						

ALLERGENS

	EGG	LACTOSE	GLUTEN	SULFUR DIOXIDE	LUPINE	MOLLUSC	MUSTARD	NUTS	CELERY	SESAME	SOYA	FISH	SUGAR
<b>SAUCE</b>													
HONEY MUSTARD				✓			✓						
AROMATIC HERBS AIOLI		✓	✓	✓			✓						
CHIMICHURRI				✓									
<b>DESSERTS</b>													
BROWNIES	✓	✓	✓					✓					✓
BANOFFEE		✓	✓					✓					✓
RICE PUDDING		✓	✓	✓				✓					✓
WALNUT PIE	✓	✓	✓					✓					✓
VANILLA ICE CREAM													
CHOCOLATE ICE CREAM													
HAZELNUT ICE CREAM								✓					
PISTACHIO ICE CREAM								✓					
SEASONAL FRUITS													
<b>SANDWICH</b>													
LOUS AMSTRONG		✓	✓	✓			✓						
EDITH PIAF		✓	✓	✓			✓						
GRACE KELLY		✓	✓	✓			✓						
ANTONY QUINN		✓	✓	✓			✓						
<b>BREAKFAST &amp; SNACKS</b>													
YOGURT WITH HONEY		✓											
YOGURT WITH FRUITS		✓											
YOGURT WITH NUTS		✓						✓					
YOGURT WITH MUESLI		✓											
FRENCH TOAST	✓	✓	✓					✓					✓
PANCAKES	✓	✓	✓										✓
OMELET	✓		✓										
FRIED EGGS	✓		✓										
EGGS BENEDICT	✓		✓	✓									
HUEVOS RANCHEROS	✓		✓	✓									

ALL PRODUCTS MAY CONTAIN TRACES OF GLUTEN, SOYA, NUTS, LACTOSE



## THE QUALITY OF OUR PRODUCTS AND THEIR ORIGIN...

- Free-range water Buffalo are from our own farm, in Lake Kerkini, Northern Greece.
- Our beef is organic from “A-FARM” in Arcadia, Peloponnese.
- We use slow-aged bread from “The Baker’s” and “Betty’s”.
- We use “Elea Terra” organic extra virgin olive oil from Lakonia in the Peloponnese.
- Our thyme honey is from “APIPHARM” Co.
- We use “Golden Black” organic Korinthian raisins.
- All our legumes are also organic.
- Our coffee is “portoli il caffè top”, specialty blend originating from central and South America, Africa and Asia.

**COMPARATIVE INDEX BOARD OF ORGANIC VS CONVENTIONAL PRODUCE  
NUTRITIONAL ELEMENTS & TRACE ELEMENTS**

		%OF DRY INGREDIENT		mgr/100GR DRY INGREDIENT			ppm DRY INGREDIENT		
		Crude ash	Phosphorus	Calcium	Magnesium	Potassium	Boron	Manganese	Ferrum
BEAN	ORGANIC	10,45	0,36	40,50 99,70	60,20		73,00	60,00	227
	CONVENTIONAL	4,04	0,22	15,5	14,80	29,10	10,00	2,00	10
CABBAGE	ORGANIC	10,38	0,38	60,10	43,60	148,30	42,00	13,00	94
	CONVENTIONAL	6,12	0,18	17,50	13,60	33,70	7,00	2,00	20
LETTUCE	ORGANIC	24,48	0,43	71,10	49,30	175,50	37,00	169,00	516
	CONVENTIONAL	7,01	0,22	16,1	13,1	53,70	6,00	1,00	9
TOMATO	ORGANIC	14,21	0,35	23,20	59,20	148,30	36,00	68,00	1938
	CONVENTIONAL	6,07	0,16	4,50	4,50	58,80	3,00	1,00	1
SPINACH	ORGANIC	14,21	0,52	96,1	203,90	237,10	88,00	117,00	1584
	CONVENTIONAL	6,07	0,27	47,50	46,90	84,60	12,00	1,00	19

	Protein	Fat	Cholesterol	Calories
<b>Buffalo</b>	<b>22 - 26</b>	<b>1,3 - 1,8</b>	<b>30 - 40</b>	<b>130</b>
Ostrich	22 - 26	2	58 - 68	97 - 114
Beef	18 - 27	10 - 28	60 - 100	260 - 300
Chicken	27 - 32	3 - 4	73 - 86	140 - 165
Baby lamb	26	15	92	241
Turkey	26	22	99	323

### COMPARISON AMONG BUFFALO MEAT & OTHER TYPES OF MEAT

(Average as calculated in a University of Naples Research  
Head of Research, Dr Dogkos George)



**KOLONAKI | KIFISSIA | MYKONOS**

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7, Papdiamanti str, Kifissia	☎ 210 808 2014
Alefkandra Sq, Mykonos Chora, Mykonos	☎ 22890 25421

The consumer has no obligation to pay if not presented with the necessary legal document (invoice- receipt).

Prices include:  
Service, Municipality Tax ....., VAT .....

Responsible for market inspection / Legal representative:  
Christos Athanasiadis

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