

The Menu

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.

The quality of our products and their origin...

Free-range water Buffalo

are from our own farm, in Lake Kerkini, Northern Greece.

Lamb, goat, pork meat and cheeses

are from Mykonos and the Cyclades.

Our beef is organic from “A-FARM” in Arcadia, Peloponnese.

Our olives are organic, potted with Himalayan salt from Stylida in Central Greece.

we use **organic extra virgin olive oil** “Ladolea” from korinthia, **100% monobio** (of the Megaritiki variety).

Our **thyme honey is organic** from Crete island -“Apharm” Co.

We use **golden black organic Korinthian raisins**.

All our legumes are also **organic** from Feneos and from the Antonopoulos farm in Thessaly.

Our **tea is fresh and organic**.

Most of our vegetables and the **special varieties** that we use are from Giorgos Karalakis, bio farmer in Ierapetra, Crete.

Large selection of **organic wines**.

We use **cleaning products** from “Earth Friendly Products Hellas”, **biodegradable** and effective. EFP is one of the 100 greenest companies in the USA.



GUESTS WITH ALLERGIES ARE ENCOURAGED TO INFORM US BEFORE THE MEAL.

WE HAVE GLUTEN-FREE INGREDIENTS PLATES BUT OUR PRODUCTION LINE IS NOT GLUTEN-FREE.

Breakfast & Snacks 10.00 - 14.00

SALMON BENEDICT

Poached eggs with in-house smoked salmon on English muffin brioche and hollandaise sauce | 14,90€

EGGS BENEDICT

Poached eggs with smoked bacon on English muffin brioche and hollandaise sauce | 13,90€

SUNNY SIDE UP EGGS

2 Sunny side up eggs, bacon, grilled tomatoes, turkey sausage, beans on whole grain bread | 13,90€

SPA OMELETTE

3 egg white and 1 whole egg omelette, oats, walnuts, bananas, with tahini and honey | 11,90€

OMELET

3 eggs omelet egg white omelet | 9,90€

Add optionaly:

Feta cheese, Gouda cheese, bacon, smoked turkey, ham, onion, mushrooms, peppers, tomato | 1,00€ each

ORGANIC MUESLI

Organic muesli on strained Greek yogurt with goji berry, blueberry and golden black Korinthian raisins | 9,90€

AVOCADO TOAST (VEGAN & GLUTEN FREE INGREDIENTS)

low glycemic toasted bread, organic poached eggs, avocado, cherry tomatoes, homemade pickles, chia seeds, flax seeds, sunflower seeds | 11,90€

OMELETTE "KAGIANAS"

Omelette "kagianas" With fresh tomato and feta cheese on crispy sourdough bread | 11,90€

For a Sweeter Breakfast

ACAI BOWL (VEGAN & GLUTEN FREE INGREDIENTS)

Organic Granola with fruits and acai, chia seeds, banana, vegan protein | 12,90€

YOGURT BOWL

Greek yogurt, seasonal fruits, local honey | 8,90€

PANCAKES

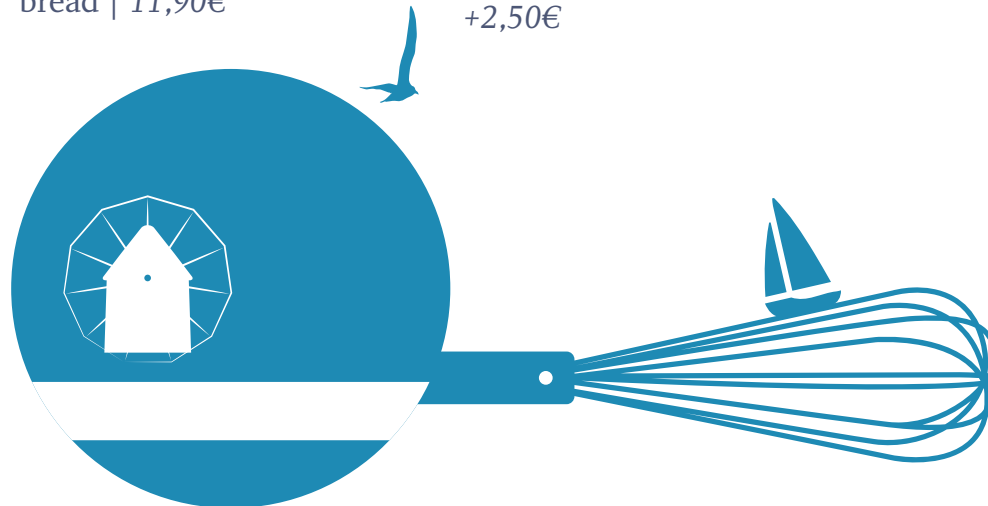
-Maple syrup and strawberries

-Honey, seasonal fresh fruits, walnuts and goji berry

-Chocolate praline, banana, biscuit crumble | 8,90€

Add optionaly:

vanilla or chocolate ice cream +2,50€



Sandwich

THE ANTHONY QUINN QUESADILLA

Tortilla wrap stuffed with chicken, avocado, gouda cheese, vegetables and chili sauce served with French fries | 12,90€

THE GRACE KELLY

Wholegrain baguette, with smoked salmon, Philadelphia light with horseradish, lettuce, tomato and chives | 11,90€

Starters

BREAD

Fresh sourdough bread
Dip & olives
Price p/p: | 2,50€

TZATZIKI

Tzatziki Spread from
Mykonian strained sheep
yogurt, cucumber,
olive oil | 6,90€

FRENCH FRIES

Homemade
French fries | 7,90€

PITA BREAD

Dip & olives
Price p/p: | 3,00€

GRILLED EGGPLANT

Grilled Eggplant with
organic extra virgin olive
oil, feta and aromatic
herbs | 10,90€

GLUTEN-FREE BREAD

Dip & olives
Price p/p: | 4,00€

TARAMOSALATA

Fluffy taramosalata
avocado and crispy pita
bread | 8,90€



Appetizers

WILD MUSHROOMS

(WITH GLUTEN FREE INGREDIENTS)

Wild mushrooms in white
wine and savory sauce, and
aged Mykonian “Kopanisti”
cheese | 12,90€

AEGEAN MUSSELS

(WITH GLUTEN FREE INGREDIENTS)

Mussels with white wine,
mustard and feta cheese
| 13,90€

CALAMARI (WITH GLUTEN FREE INGREDIENTS)

Fried squid with homemade louiza sauce
and capers | 14,90€

“TALAGANI” CHEESE (WITH GLUTEN FREE INGREDIENTS)

Brown sugar caramelized “Talagani” cheese
with citrus fluid jelly | 10,90€

ZUCCHINI AND CHEESE BALLS

Zucchini and cheese balls with feta cheese and
basil with yogurt sauce | 10,90€

GRILLED OCTOPUS (WITH GLUTEN FREE INGREDIENTS)

Grilled fresh sun dried Cycladic octopus with
sweet potato hummus and caper leaves | 15,90€

Raw Bar

CYCLADIC SEA URCHIN

With organic oil - lemon dressing | 22,00€

FRESH SALMON TARTAR

(WITH GLUTEN FREE INGREDIENTS)

Fresh salmon tartar with lime, hijiki, ginger, avocado mousse, chili, cucumber sorbet | 16,90€

AEGEAN YELLOW FIN TUNA

(WITH GLUTEN FREE INGREDIENTS)

Carpaccio from Aegean yellow fin tuna, with chives, lime, wasabi and truffle oil | 18,90€



Salads

(MOST SALADS



ARE MADE WITH GLUTEN FREE INGREDIENTS)

POWER BOWL

Tri-color quinoa, beluga lentils, sweetpotato, cherry tomatoes, cashews, avocado, pomegranates, dehulled cannabis seeds, mustard dressing with orange | 13,90€

Add:

chicken / fresh tuna +3,00

GREEK VILLAGE SALAD

Greek "Horiatiki" salad

with carob rusk, organic cherry tomatoes, buffalo feta cheese, apricot confit and capers | 11,90€

MYKONIAN "XINOTIRI" GOAT CHEESE SALAD

Fresh mixed greens with organic baby spinach, Mykonian "Xinotiri" goat cheese, sundried tomatoes and sunflower seeds, in a mavrodafne - sweet wine dressing | 13,90€

NICE N EASY SALAD

Nice n easy salad with organic arugula, summer greens, organic cherry tomatoes, chives and Cycladic "San Michalis" cheese flakes | 11,90€

GRILLED AVOCADO

Grilled avocado, zucchini spaghetti, peppers from Florina, Cashew, tomato and Xinotyri from Crete | 11,90€

Pastas & Risoto

ROOSTER FROM NAXOS

Traditional Cretan xylopites, fresh tomato sauce and skotyri cheese from Ios | 19,90€

PENNE FROM LENTIL FLOUR

[GLUTEN FREE INGREDIENTS]

(VEGAN UPON REQUEST)

Penne with broccoli, kale, organic cherry tomatoes, Myconian Xinotyri, thyme | 16,90€

LOBSTER SPAGHETTI

Spaghetti or Orzo pasta, fresh tomato sauce & greek herbs | 45,00€



MYKONIAN CHICKEN SPAGHETTI



“Kopanisti” cheese, wild fennel, organic rocket, chicken fillet | 17,90€

SEA FOOD PASTA

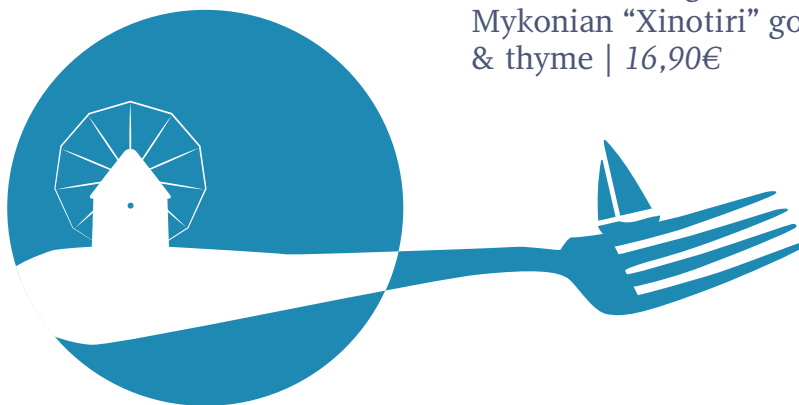
Pasta with fresh shellfish and mixed seafood, organic cherry tomatoes and herbs | 22,90€

SHRIMP ORZO

Shrimp in orzo pasta cooked in white wine with shellfish foam and Greek saffron | 21,90€

GREEK PENNE “SKIOUFICHTA”

Greek penne style pasta with wild mushrooms, organic cherry tomatoes, Mykonian “Xinotiri” goat cheese & thyme | 16,90€



Traditional Main Dishes



TRADITIONAL GREEK MOUSSAKA

Moussaka with eggplant, potato, ground meat and béchamel | 15,90€

GREEK PASTITSIO

Traditional pastitsio with minced meat and lasagne, tomato sauce and béchamel | 15,90€

OUR OWN GYROS

Pork gyros, pita bread, French fries, tomato, onion | 17,90€

TRADITIONAL “SOUTZOUKAKIA” GREEK MEATBALLS

Meatballs in tomato sauce with aromatic basmati rice | 15,90€

“GEMISTA” (GLUTEN FREE INGREDIENTS)

Tomatoes & peppers stuffed with rice and herbs, served with homemade roasted potatoes | 14,90€

Main Dishes

FRESH BAKED SALMON

(WITH GLUTEN FREE INGREDIENTS)

Fresh salmon with a citrus herb crust on quinoa tabbouleh with linseed | 19,90€

LAMB SHANK

Slowly cooked in red wine, served with baby potatoes confit, olive oil and local aromatic herbs | 20,90€

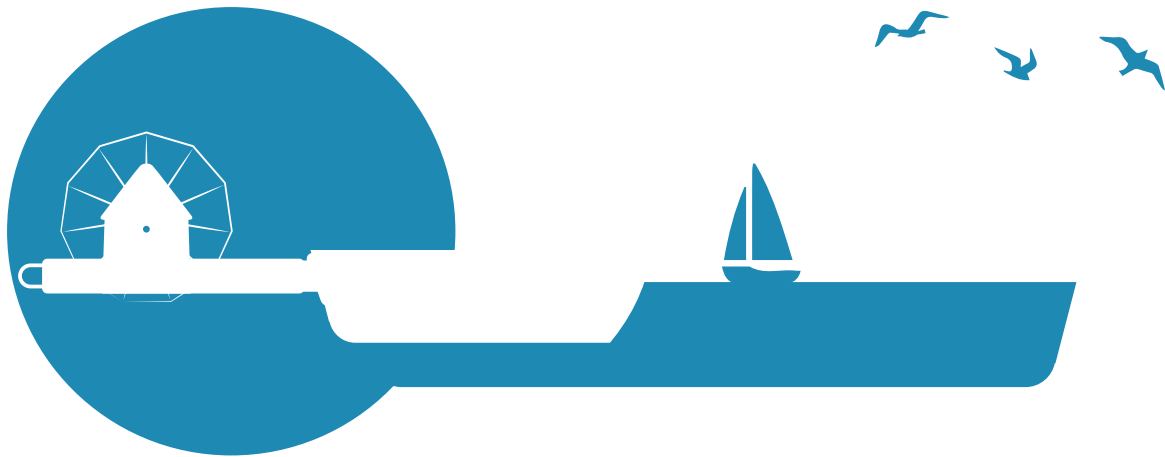
TURKEY FILLET BURGER PATTIES

(WITH GLUTEN FREE INGREDIENTS)

Turkey fillet burger patties with oat flakes, quinoa and kale risotto, lemon sauce with ginger and capers | 17,90€

GREEK CHICKEN KOTOSOUVLI

Chicken Kotosouvli (Kebab) with boiled vegetables and mustard seeds sauce | 18,90€



Grilled Meats

ORGANIC BEEF BURGER

Organic Omega-3 beef burger on sourdough bread served with our homemade French fries and feta cheese sauce | 18,90€

BLACK ANGUS RIB EYE STEAK

(WITH GLUTEN FREE INGREDIENTS)

Grilled Black Angus Rib Eye steak (350gr) with homemade BBQ sauce, served with homemade french fries | 39,90€

HANGER STEAK BLACK ANGUS BEEF TAGLIATA

Black Angus USA premium beef (hormone free) tagliata on rocket leaves, truffle oil and fleur de sel | 29,90€



Catch of the Day

GROUPEL, DENTEX, RED SNAPPER, SEA BREAM ETC. Price p/Kg: | 90,00€

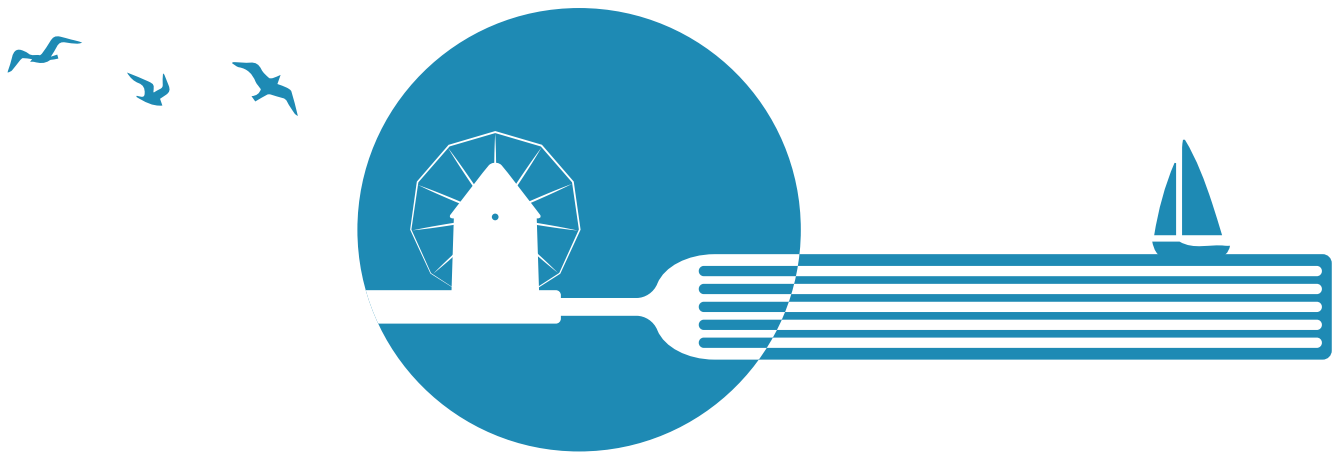
SEA BASS, BREAM, ETC. Price p/Kg: | 70,00€

FRESH AEGEAN LOBSTER Price p/Kg: | 110,00€

LOBSTER FROM THE AQUARIUM Price p/Kg: | 130,00€

FRESH SEA FOOD MIX FOR 2

(1/2 lobster, octopus, squid, bream) Price p/Kg: | 90,00€



Vegan (ALL DISHES ARE MADE WITH GLUTEN FREE INGREDIENTS)

POWER BOWL

Tri-color quinoa, beluga lentils, sweetpotato, cashews, avocado, pomegranates, dehulled cannabis seeds, mustard dressing with orange | 13,90€

GRILLED AVOCADO

Grilled avocado, zucchini spaghetti, peppers from Florina, Cashew and tomato | 11,90€

“GEMISTA”

Tomatoes & peppers stuffed with rice and herbs, served with homemade roasted potatoes | 14,90€

NICE N EASY SALAD

Nice n easy salad, from organic arugula, summer greens, organic cherry tomatoes, chives | 11,90€

GREEK PENNE “SKIOUFICHTA”

Greek penne style pasta with wild mushrooms, organic cherry tomatoes and thyme | 15,90€

WILD MUSHROOMS

A variety of wild mushrooms, in white wine - savory sauce and tofu | 13,90€

Sweet Pleasures

CRISPY PHYLLO & ORANGE CUSTARD

A Greek delicacy, made with orange flavored custard and homemade crispy phyllo dough flakes | 8,90€

PORTOKALOPITA

“Portokalopita” orange pie with orange cream and homemade crispy phyllo. Served with mango ice cream | 8,90€

GIANDUJA CHOCOLATE GANACHE

Belgian chocolate mousse ganache with Bueno praline and caviar from Valrhona chocolate | 10,90€

BANOFFEE

“Banoffee” toffee caramel, banana and whipped cream | 9,90€

MYKONIAN STRAINED YOGURT

Local Mykonian yogurt with honey & walnuts | 8,90€

HONEY & FRUIT YOGURT

Local Mykonian yogurt with honey and seasonal fresh fruit | 8,90€

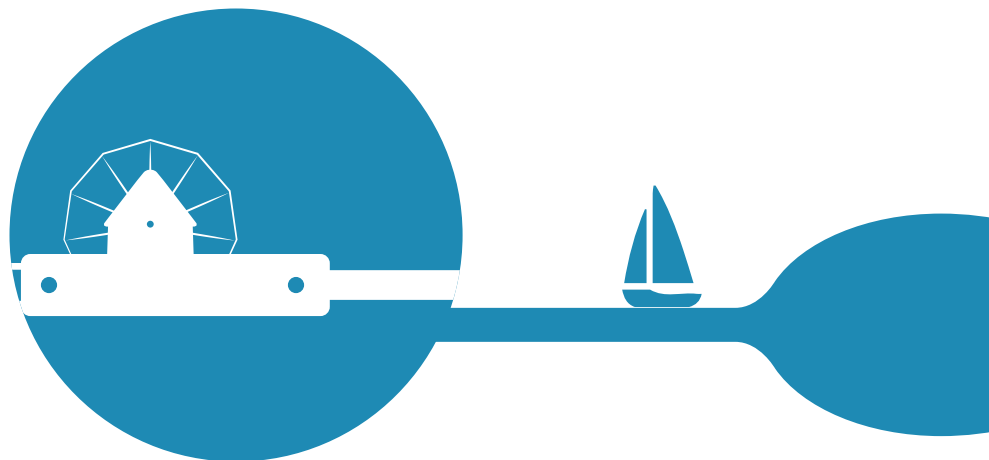
SEASONAL FRESH FRUIT

Seasonal fresh fruit for two | 13,90€

ICE CREAM

Vanilla, Chocolate, Strawberry, Mastic, Lemon sorbet

Price p/scoop: | 3,50€



THE HEALTHY ICE CREAM WITH LOW CALORIES

Lactose free / sugar free / gluten free / made from extra virgin oil
Vanilla, Chocolate, Hazelnut Price p/scoop: | 4,00€

White Wines Greece & World



CRISPY AND AROMATIC

Nice & Easy Tetramythos Sauvignon blanc-Malagouzia, Peloponnese, Greece	23,00€	6,00€
Tetramythos Bio Retsina Roditis, Peloponnese, Greece	24,00€	
Semeli, Mantinia Nasiakou Moschofilero, Peloponnese, Greece	25,00€	7,00€
Adoli Ghis, Antonopoulos Vineyards Lagorthi-Roditis-Chardonnay, Peloponnese, Greece	26,00€	
Ktima Anagennisi-Statir, Roditis Nemea valley Greece	27,00€	7,00€
Pasqua Pinot Grigio VEN IGT	27,00€	
Ktima Tzounara - Mikro Thayma Malagouzia-Assyrtiko, Thiva, Greece	28,00€	7,00€
Emmetros Logos, Tsantalis, Sauvignon blanc-Assyrtiko-Malagouzia, Greece	29,00€	8,00€
Petra oinosis Sauvignon Blanc - Malagouzia, Achaia, Greece	30,00€	8,00€
Wild rock Craggy Range Sauvignon Blanc, New Zealand	42,00€	11,00€
Gustav Lorenz Riesling, Alcece, France	40,00€	

FRUITY, FLAVOURSOME AND FRESH

Tetramythos bio Roditis, Kalavrita, Greece	25,00€	7,00€
Bairaktaris monolithos Malagouzia-Assyrtiko Moshato	28,00€	
Little James Basket Press Sauvignon blanc-Viognier, France	30,00€	
Biblia Chora Sauvignon Blanc-Assyrtiko, Paggaio, Greece	35,00€	9,50€
Ktima Gerovasiliou Malagouzia, Epanomi, Greece	36,00€	10,00€
Sadorini Ktima Sigala Assyrtiko, Greece	46,00€	13,00€
Elena Walch Gewurztraminer Trentino, Alto Adige DOC, Italy	49,00€	12,00€
Ktima Gerovasiliou Malagouzia, Epanomi, Greece MAGNUM 1,5L	75,00€	

FULL BODY, AGED AND RICH

Ktima Gerovassiliou Chardonnay, Epanomi, Greece	38,00€	
Robert Mondavi private selection Chardonnay, California, USA	43,00€	12,00€
Ovilos ktima Biblia Chora Assyrtiko-Semillon, Paggaio, Greece	44,00€	12,00€
Tselepos Canava-Chryssou Assyrtiko, Arcadia, Greece	46,00€	
Chablis Cristian Moreau Chardonnay, France	46,00€	
Santorini Grand Reserve, Santo Wines Assyrtiko, Santorini, Greece	53,00€	
Ktima Antonopoylos Anax Chardonnay	59,00€	
Kormilitsa Tsantalis Chardonnay-Assyrtiko, Chalkidiki, Greece	69,00€	
Ovilos ktima Biblia Chora Assyrtiko-Semillon, Paggaio, Greece MAGNUM 1,5L	92,00€	
Puligny Montrachet Regnant Chardonnay, France	120,00€	
Ktima Gerovassiliou Chardonnay, Epanomi, Greece JEROBOAM 3L	118,00€	

Rosé Wines Greece & World

CRISPY AND FRUITY

Oinosis Epilogi zois 2015 Demi-Sec 🍷 Malagouzia-Assyrtiko-Agiorgitiko Peloponnese, Greece	25,00€	8,00€
Akakies kyr Yannis 🍷 Xinomauro, Amyntaio, Greece	27,00€	
Emmetros Logos, Tsantalis, 🍷 Xinomavro-Syrah, Macedonia, Greece	29,00€	8,00€
Dryopi Tselepos 🍷 Agiorgitiko, Peloponnese, Greece	29,00€	8,00€
Zelina 🍷 Moscato Rosa, Italy 75cl	32,00€	8,00€
Ktima Biblia Chora 🍷 Syrah, Paggaios, Greece	33,00€	9,00€
Domaine Costa Lazaridi 2017 🍷 Merlot, Macedonia - Drama, Greece	39,50€	
Biblinos ktima biblia Chora 🍷 Paggaios, Greece MAGNUM 1,5L	84,00€	

FLORAL AND DELICATE





Ktima Harlafti, Petaloudes 🍷 Syrah, Peloponnese, Greece	29,00€	
Feggites Oinogenesis 🍷 Cabernet Sauvignon-Grenache Rouge, Drama, Greece	32,00€	9,00€
Mirabeau Classic 🍷 Grenache - Syrah, Provence, France	40,00€	11,00€
Mirabeau Pure 🍷 Grenache - Syrah - Vermentino, Provence, France	46,00€	
Mirabeau Classic 🍷 Grenache - Syrah, Provence, France MAGNUM 1,5L	84,00€	
Mirabeau Pure 🍷 Grenache - Syrah - Vermentino, Provence, France MAGNUM 1,5L	96,00€	







Red Wines



LIGHT AND FRUITY

Nice n easy Tetramythos  Agiorgitiko, Peloponnese, Greece	24,00€	6,00€
Montepuciano d' Abruzzo  Italy	32,00€	
Dona Silvina bio  Fresh Malbec, Argentina	33,00€	9,00€
Foradori Lezer  Teroldego 100%, red-rose, Trendino, Alto Adige DOC, Italy	49,00€	12,00€

MEDIUM BODY AND FLAVOURSOME

Nemea Bairaktaris  Agiorgitiko, Peloponnese, Greece	32,00€	8,50€
Chianti Pasqua DOC  Sangiovese, Toscana, Italy	33,00€	
Tetramythos  Cabernet Sauvignon, Kalavrita, Greece	35,00€	
Ktima Alfa Reserve  Xinomavro, Amyntaio, Greece	42,00€	13,00€


FULL BODY AND RICH

Robert Mondavi private selection  Cabernet Sauvignon, California	43,00€	12,00€
Ktima Gerovasiliou  Syrah, Epanomi, Greece	46,00€	13,00€
Porto Carras  Cabernet- Sauvignon, Cabernet Franc, Merlot, Limnio, Greece	46,00€	
Avaton, ktima Gerovasiliou  Limnio-Mavroudi-Mayrotragano, Epanomi, Greece	49,00€	
Megas Oinos Skouras  Agiorgitiko, Cabernet Sauvignon, Peloponnese, Greece	50,00€	
Chateau le Douenne  Cabernet-Merlot-Cabernet Franc, Bordeaux, France	55,00€	
Tselepos Kokkinomilos  Merlot, Tegea, Greece	59,00€	
Querciabella Mongrenna  Sangiovese - Merlot- Cab. Sauvignon, Toscana, Italy	64,00€	
Benjamin Leroux  Bourgogne Rouge, Pinot Noir, France	69,00€	
Avlotopi Tselepos  100% Cabernet Sauvignon, 2015 PGA, Tegea, Greece	69,00€	18,00€
Bodegas Sonsierra "Perfume de Sonsierra" Davidelfin  Tempranillo, Spain	98,00€	
Kormilitsa Gold collection Tsantalis  Cabernet-Sauvignon, Limnio, Greece	198,00€	

Sweet, Fortified Wines

750 ml 



Sangria 75CL	28,00€	7,00€
Samos Anthemis  Moschato Samou, Samos	29,00€	9,00€
Sandeman Porto 75CL	49,00€	9,00€
Visanto 4 year Sigalas 500ml  Assyrtiko, Aidani, Athiri, Santorini	60,00€	12,00€

Sparkling Wines

Asti Martini 200ml	10,00€	
Prosecco Scanavino doc	28,00€	7,00€
Moscato d' Asti 75 CL	28,00€	7,00€
Amalia Brut Rosé Tselepos 75 CL	39,00€	9,00€

Champagne bottle

Auris gold, spumante brut 750 ml	60,00€
Moët & Chandon 750 ml	100,00€
Veuve Clicquot yellow label brut 750ml	110,00€
Moët & Chandon ice 750 ml	150,00€
Veuve Clicquot rosé 750ml	180,00€
Dom Perignon vintage	500,00€
Veuve Clicquot La Grande Dame	600,00€
Dom Perignon vintage rosé	650,00€
Cristal Louis Roederer 750 ml	680,00€

Premium Beers

GREEK BEERS

Brink's Bio-Rethymniaki Lager (4,8% vol. - 330ml)

Unpasteurized, naturally cloudy, hops aroma

6,90€

Vergina Weiss (5,4% vol. - 500ml)

The fruity aroma reminiscent of exotic fruits, raspberry and honey

6,90€

Nissos - Pilsner (5% vol. - 330ml)

Unpasteurized / cereal / hop / citrus

6,90€

Pikri craft I.P.A (5,7% vol. - 330ml)

Light blonde color, tropical fruits and citrus aroma

7,20€

Volkan - Santorini black wheat lager (5% vol. - 330ml)

Taste of lightly toasted rye with soft smoky honey, then sun dried black olives, licorice and salty aftertaste that lasts

7,90€

Mikonu local beer blonde saison, Belgian style (5,4% vol. - 330 ml)

Biscuit, caramel and spicy flafour, aroma rose, clove, fruity and pepper

25€

Vergina / premium lager (5% vol. - 330ml)

Classical fermentation / malt - hops

5,00€

Non alcohol Fix Άveυ (330ml)

FIX Άveυ offer the full taste of beer but without alcohol, for enjoyment without precedent!

5,50€

DRAFT

Vergina Lager

330ML

500ML

5,00€

6,90€

WORLD BEERS

Estrella Daura Damm pilsner (5,4% vol. - 330ml)

Gluten free toasted pale malt and grain aromas and a wave of bittering hops

7,90€

Cocktails

APERITIVO & GREEK TIF COCKTAILS

12,00€

Royal sprits

Aperol, strawberry liqueur, strawberry and basil leaves, grapefruit soda

Greek spritz

Lime wedges with 3-4 dashes angostura bitters in a highball glass, Roots Tentura & ginger beer

Aperol spritz

3 parts of prosecco, 2 parts of Aperol, 1 splash of parts soda

Oto's Sparkler

Oto's vermouth, mastiha skins, Campari and grapefruit soda. The sweet and bitter taste is perfectly balanced and the grapefruit soda adds its own fresh aroma to the drink

Mediterranean Negroni

Mastiha skins, Antica formula, Campari

Mastiqua

Aperol, Mastiha skins, lemon juice, lavender bitters, lemon soda

NICE N EASY COCKTAILS

16,00€

Nice n easy Negroni "aged in an oak barrel"

Gin, Campari, sweet vermouth

Nice n easy Mojito

Dark & white rum, amaretto, fresh lime, ginger, orange, sugar, fresh mint, Sparkling Amalia brut

Nice n easy Vodka

Ketel one vodka, homemade vanilla syrup, apple juice, fresh ginger, fresh mint, lime

Jack sparrow

Rum Sailor Jerry, forest fruit jam, pineapple, crème de mure, lime

Pearl

Pearl An all-white and irresistible pearl ...

Gin and aromatic rosewater, Greek yogurt with lemon and almond

Frank Sinatra

Gin infused with rosemary, lime, grilled salted grapefruit, agave syrup, saffron

Nice n easy summer Don Julio tequila

Tequila, lemon, orange, Cointreau, agave, aromatic bitters

Kumquat & almond caipirinha

A Greek version of the famous Brazilian drink ...

Cachaça, almond syrup, fresh kumquat and a few drops of orange flower water

MARTINI COCKTAILS

12,00€

Dry Martini

Gin, Dry Vermouth

Passion martini

Vodka, Passion fruit, passoa liquor, lime, syrup

Grapefruit Martini

Vodka, grapefruit, maraschino liquor, lime

Apple martini

Vodka, green apple liquor, lime

Espresso martini

Vodka, coffee liquor, espresso, cane syrup

NON ALCOHOLIC COCKTAILS

10,00€

Mojito

Strawberry, Passion

Matcha mule

Lime, ginger beer, Matcha ninja

Pina colada

fresh pineapple, coconut milk, pineapple juice, brown sugar

ASK FOR MORE RECOMMENDATIONS...

Greek Digestives -Liqueurs



Tsipouro Thessaliko without anise	3,00€	5,50€
Tsipouro bottle 200ml		15,00€
Ouzo 12	3,00€	5,50€
Ouzo Varvagianni bottle 200ml		15,00€
Mastiha Skinos	4,00€	9,00€
Tsipouro Kosteas distillate, aged 24 months in oak barrels	5,00€	9,00€

DIGESTIVES - LIQUEURS

Fernet Branca	4,00€	8,00€
Limoncello bio	3,50€	7,00€
Tia Maria	4,00€	8,00€
Jägermeister	4,00€	9,00€
Grappa Nonino chardonnay	6,00€	12,00€

LIQUEURS

Baileys	4,00€	8,00€
Southern Comfort	4,00€	8,00€
Amaretto	4,00€	8,00€
Tia Maria	4,00€	8,00€
Kahlua	4,00€	8,00€
Campari	4,00€	8,00€
Grand Marnier	4,00€	8,00€
Drambui	4,00€	9,00€

COGNAC - BRANDY

Metaxa 12 years old	4,50€	9,00€
Remy Martin V	6,00€	12,00€
Hennessey V.S.	7,00€	16,00€

Drinks

Blended Whisky

		 750 ml
Johnnie Red	9,00€	90,00€
Dewar's	9,00€	90,00€
Famous Grouse	9,00€	90,00€
Teacher's	9,00€	90,00€

Premium Whisky

Chivas Regal	10,00€	100,00€
Dimple	11,00€	110,00€
Dewar's 12 Years	12,00€	120,00€
Johnnie Walker Black	12,00€	120,00€

Super Premium Whisky

Cutty Sark 25 Years Old	25,00€	250,00€
Johnnie Walker Blue	30,00€	300,00€

Single Malt Highlands & Speyside

Glenfiddich 12 Years Old	14,00€	140,00€
Cardhu 12 Years Old	14,00€	140,00€
Macallan 12 Years Old	14,00€	140,00€
Talisker 10 Years Old	14,00€	140,00€
Lagavulin 16 Years Old	14,00€	140,00€

Rum


Pampero Blanco	9,00€	90,00€
Pampero Especial	9,00€	90,00€
Captain Morgan Black	9,00€	90,00€
Havana Club Reserve - Black	10,00€	100,00€
Zacapa	16,00€	160,00€

Bourbon

Jim Beam	9,00€	90,00€
Jack Daniels	10,00€	100,00€
Four Roses	9,00€	90,00€

Drinks

GIN

		 750 ml
Gordon's	9,00€	90,00€
Beefeater	9,00€	90,00€
Tanqueray	12,00€	120,00€
Hendricks's	14,00€	140,00€
Tanqueray 10 years old Premium	14,00€	140,00€

VODKA

Smirnoff Red	9,00€	90,00€
Finlandia	9,00€	90,00€
Russian Standard	9,00€	90,00€
Ketel One	14,00€	140,00€
Belvedere	14,00€	140,00€
Grey Goose	14,00€	140,00€

TEQUILLA

Don Julio Blanco	10,00€	100,00€
Don Julio Reposado	12,00€	120,00€
Herradura Plata	14,00€	140,00€
Herradura Reposado	14,00€	140,00€

Coffees & Chocolates

ESPRESSO

	Rosso	Decaffeine
Espresso normal	3,00€	3,30€
Espresso double	4,00€	4,50€
Espresso macchiato	3,00€	3,30€
Espresso freddo	4,00€	4,50€

CAPPUCCINO

	Rosso	Decaffeine
Cappuccino caldo	4,00€	4,50€
Cappuccino double	5,00€	5,50€
Cappuccino freddo	4,00€	4,50€
Cappuccino viennoise	5,00€	5,50€
Latte macchiato	4,00€	4,50€

COFFEES

Greek coffee	3,00€
Greek coffee double	4,00€
Nescafe frappe	4,00€
Nescafe hot	4,00€
Flavoured filter coffee	4,00€

SPECIAL COFFEES

Irish coffee (filter coffee, Irish whisky, cream)	7,00€
Italian coffee (filter coffee, amaretto, cream)	7,00€
Special coffee (filter coffee, Tia Maria, cream)	7,00€
Nice n Easy coffee (filter coffee, honey, brandy, cream)	7,00€

HOT & COLD CHOCOLATES

Normal	4,50€
Viennoise	5,50€
Robusta with double espresso	7,00€
Madagascar Vanilla	5,00€
Caramel	5,00€

Fresh Organic Hot Teas & Herbal Fusions

GREEN TEA

Gunpowder Bio 5,00€

FAT BURNING TEA

Mate, nettle, lemon balm, hibiscus, rosa canina, sunflowers 5,00€

GOJI-ACAI ANTIOXIDANT TEA

Hibiscus, rosa canina, Goji fruit and acai, pomegranate, apple, berry 5,00€

DIGESTIVE

Mint, chamomile, anise, fennel, cumin, valerian, mallow 5,00€

RED SQUARE

Rosemallows, apple, cranberries 5,00€

ENGLISH BREAKFAST

Black tea 5,00€

Iced Tea

Greek Mountain Herb Tea 330 ml 5,00€

Little miracles green tea 330ml 6,00€

Ginseng, peach, acai

Little miracles lemongrass tea 330ml 6,00€

Ginseng, orange, agave, ginger

Fresh Smoothies

DIETER'S SPECIAL (FAT BURNER)

Strawberry, pineapple, coconut 9,00€

LOVE POTION (NATURAL VIAGRA)

Pineapple, passion fruit, mango 9,00€

SUNRISE ENERGY

Oats flakes, banana, dark chocolate, strawberry, blueberries, vanilla, honey 9,00€

SUPER PROTEIN

Pomegranate, strawberry, blueberries, whey protein, hemp seeds protein pellet (whey protein, spirulina, chlorella) 9,00€

FOREST MELODY

Strawberry, blackberries, black raisins 9,00€

OPTIONAL:

Spiroulina 1,00€ Ginger 1,00€ Whey Protein 1,50€ Greek yogurt 1,50€
Matcha ninja 1,50€ Fresh Pomegranate 2,00€

Fresh Juices

Fresh Orange juice 6,00€

Fresh Lemonade 5,00€

Fresh pomegranate juice "Ermionis Rodami" 7,50€

Waters - Soft Drinks

Avra 1,00 Lt 3,00€

Coca Cola (Light, Zero) Fanta, Sprite 250 ml 3,50€

Xino Nero Spark 250 ml 3,80€

Mastiqua/Naturally carbonated with mastic 330 ml 4,00€

S. Pellegrino sparkling natural water 750 ml 6,00€

Red Bull 250ml 8,00€


	EGGS	LACTOSE	GLUTEN	SULPHUR	LUPIN	MOLLUSC	MUSTARD	NUTS	CELERY	SESAME	SOYA	FISH	SUGAR	SHELLFISH
GREENS														
GREEN SALAD														
NICE N EASY														
WILD MUSHROOM														
KONJAC ROOT TAGLIATELE														
SKIOUFIXTA			✓											
GALAKTOMPOUREKO	✓	✓	✓										✓	
CHOCOLATE GANACHE		✓												
BANOFFEE		✓											✓	
YOGURT WITH HONEY		✓												
YOGURT WITH FRUITS		✓												
FRUIT PLATER														
ICE CREAM		✓											✓	
HEALTHY ICE CREAM														
ORANGE PIE	✓	✓	✓										✓	

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



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The customer has no obligation to pay without the necessary receipt.

The prices include VAT 23% and Municipality tax 0,5%.
Service fee is not included.



Full catering and event services available