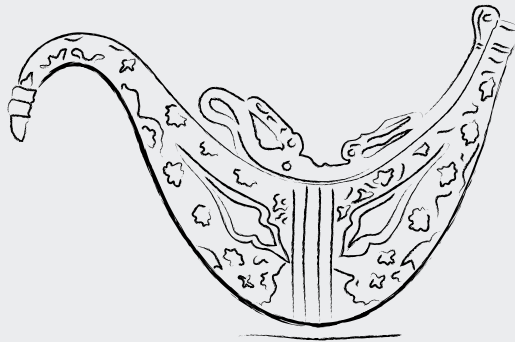


Food Menu

G R E E K F O O D

ΚΑΦΕΝΕΙΟΝ

εμείς και εμείς



Μαγειρίτσα - Traditional Offal Soup
Αυγολέμονο - Chicken Soup / **Κακαβιά** - Fish Soup
Available 10pm – 1am

Ορεκτικά / Appetisers

Ταραμάς Whipped Cod Roe	17	Αθηναϊκή Ouzo Cured Kingfish	26
Τζατζίκι Yoghurt Dip	12	Τυροκροκέτες Spicy Cheese Croquettes	17
Κεφτέδες Fried Meatballs	19	Γλυκάδια Sweetbreads	20
Φάβα Fava, a Santorini Specialty Served Hot	18	Παστουρμάς Dry Cured Beef with Olives & Fennel	19
Παντζάρια Steamed Beets with Leaves	18		
Τουρσί House Pickled Veg	13		



Our set menu is available for larger bookings.

Λαδερά - Μαγειρευτά

/ Olive Oil Based Home-cooked Classics

Sml / Lge

Γεμιστά

Baked Vegetables in Tomato
filled with Herbed Rice

22 / 33

Φασολάκια

Green Beans and Potato

21 / 32

Αρνί με Πατάτες

Lamb with Potatoes
and Wild Oregano

35 / 46

Κοτόπουλο Γιουβέτσι

Chicken, Greek Pasta
from the Oven

24 / 36

Χοιρινό Πρασσέλινο

Braised Pork, Lemon, Leek
Potato, Celery Leaves

25 / 39

Μοσχάρι Στιφάδο

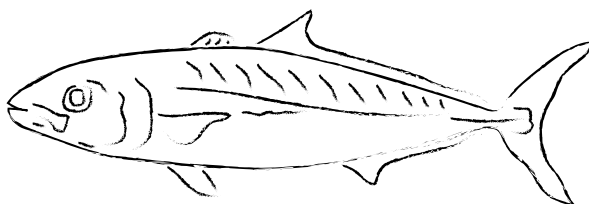
Braised Beef Cheek, Shallots
Clove and Tomato

34 / 44

Φρέσκο Ψάρι της Ημέρας

Fish of the Day

MP



Συνοδευτικά

/ Accompaniments

Χωριάτικη

Greek Village Salad 19

Σαλάτα Μαρούλι

Lettuce, Spring Onion,
Dill and Lemon 17

Πατάτες Τηγανιτές

Hand Cut Chips in Olive Oil 16

Χόρτα

Cooked Seasonal Greens
with Lemon and Oil 18

Φέτα

Feta 100 gm 12



Γλυκά / Sweets

Saint David Yoghurt with Cretan Honey 12

Πορτοκαλόπιτα

Orange Filo Cake 15

Μπακλαβά

Baklava 14

Παγωτό / House Made Ice Cream

Χαλβά - Sesame and Honey 13

Σοκολάτα - Chocolate 13



Τυρί / Cheese

Sheeps Milk - Hard Cheese 19

Goats Milk - Soft Cheese 20

Served with Quince
& Koulouri Thessalonikis

