



BRUNCH

From 10:30a.m. to 4:00p.m.

Eggs & Sandwiches

THE BENEDICTS

Salmon Asparagus / sourdough bread, two poached eggs, hollandaise sauce / €11.5

Prosciutto / Sourdough bread, two poached eggs, hollandaise sauce / €10

Both plates are served with a side salad.

Avocado Smash / sourdough bread, saganaki cheese, two poached eggs, pumpkin seeds, herb oil / €12

The Local Brekkie / sourdough bread, zucchini & scrambled eggs, fried halloumi, confit tomatoes, wine-marinated sausage, mushrooms, potatoes, house-made tomato jam on the side / €11.5

**NEW*

Un-EGGS-pected Vol.2 / Two poached eggs on a layer of Greek yogurt, light garlic mix, topped w crumbled feta cheese and butter chilly oil, dill and chives. Served w sourdough toast on the side / €11.5

**NEW*

Scrambled Eggs / Creamy scrambled eggs on top of sourdough bread served with a side salad / €8

Steak Sandwich / 120gr Danish rib eye steak in ciabatta bread, sautéed mushrooms and onions with teriyaki sauce, provolone cheese, served with hand cut fries and horseradish slaw / €16

The "VROMIKO" / open koulouri bread topped with roast pork, sausage, grilled halloumi, scamorza cheese, bacon, housemade mayonnaise, lettuce, tomato, caramelized onion, served with hand cut fries on top / € 12 | add fried egg € +1.5

Chicken Parm Sandwich / sourdough bread, pesto chicken, sundried tomatoes, parmesan cheese, pine nuts, rocket leaves, chilli flakes, housemade mayo, served with sweet potato fries / €13

Salmon Cream Cheese / Norwegian smoked salmon, ciabatta bread, cream cheese, finely chopped cucumber, tomato, shallot, dill, capers and avocado mousse / €9.5

**NEW*

Pastrami Sando / Brioche bread, pastrami, carrot & cabbage slaw, truffle mayo / €9
Add fries € +4

Beet & Bean Burger / smashed avocado, cucumber, tomato, red onions, pickled cucumber, vegan mayo served with sweet potato fries / € 14.5

Add Extras: poached or fried egg €1.5/ avocado 2.5 / bacon €1.5 / smoked salmon 120gr €5.5 side salad €3.5



:vegetarian :vegan :mildly spicy



BRUNCH

From 10:30a.m. to 4:00p.m.

Sweet Cravings

Yummm Pancakes / pancakes w peanut butter mousse, white choc ganache, maple syrup, banana tempura, caramelized hazelnuts / €9.5

**NEW*

Choco Bueno Pancakes / praline & bueno cream, almond cookie crumble / €9

**NEW*

The O.G. Pancakes / mascarpone cheese, maple syrup, forest fruit 8.5
add/bacon €1.5

French Kiss / french toast w nutella, seasonal berries, peanut butter mousse, chocolate chips, maple syrup, powdered sugar / €10.5

Choc-tahini Vegan Pancakes / Tahini - cocoa - peanut butter mouse, chopped bananas, crushed almonds, walnuts, coconut flakes, maple syrup / €10

On the healthy side

Açaí Bowl / açaí, banana, topped with fresh berries, housemade nutty granola, peanut butter, coconut flakes, bee pollen / €12

**NEW*

Coco - Nuts / Coconut puree, banana, peanut butter, coconut shredding's, cacao nibs / €11.5

Fruitilicious Bowl / seasonal fruit with mango passionfruit smoothie topped with Anari cheese / €9.5

Chia Pudding / w mango and passion fruit / €6.5

Greek Yogi / Greek yoghurt w housemade nutty granola, honey, cinnamon, walnuts, fresh fruit, bee pollen / €6.5

Raw Vegan Caramel Slice / dates, almonds, cashews, peanut butter, coconut oil, raw cacao, maple syrup / €8




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LUNCH

From 12:00p.m. to 6:00p.m.


Salads & Bowls

Buddha Bowl / quinoa, sautéed mushrooms in teriyaki sauce, sweet potato, chickpeas, edamame, avocado, tahini dressing, fresh coriander / € 12 


*NEW

Lentil Bowl / Lentils, fresh mango, red onion, cherry tomatoes, cucumber, parsley, mint, homemade tahini dressing / €9.5 


*NEW

Falafel Bowl / Falafel (3 pieces), cauliflower turmeric rice, pickled red cabbage, broccolini, chickpeas, homemade beetroot tahini dressing / €14 

Braziliana / mixed green leaves, slow-cooked marinated chicken breast, crushed walnut-fried brie, glazed pineapple, cashew nuts / €13.5

Super "H" / mixed green leaves, kale, grilled halloumi, turmeric hummus, crushed almonds, quinoa, green apple, chia seeds, avocado, lemon - mustard dressing / €12 

*NEW

Chop Chop / Finely chopped Chinese lettuce, spring onion, peeled almonds, crunchy mushroom noodles, sesame seeds, mango, Honey soy peanut sauce / €12 

Burrata / cherry tomato, radish, sundried tomatoes, basil sponge, mustard pickles, crispy herb bread, pastelli, basil chips / €15

Tempura Prawn / mixed green leaves, wakame, spring onions, avocado, edamame, roasted sesame seeds, tomato confit tomatoe / €14.5


Add Extras: / avocado 2.5 / poached or boiled egg €1.5/
/ smoked salmon 120gr 5.5 / chicken 4.5

THE BURGERS




Jam Burger / 220gr black Angus beef, house made miso mayo, scarmorza cheese, our signature tomato jam, caramelised onion & bacon, iceberg, served w hand cut fries / €16.5 | double up + €7

The Oldport / 220gr black Angus beef, scarmorza cheese, truffle mushroom sauce, caramelized onions & mushrooms, served w hand cut fries / €17 | double up + €7

The Chicken Burger / fried chicken cutlet w home-made tartar mayo sauce, pickle and red cabbage served w hand cut fries / €15.5

Beet & Bean Burger / smashed avocado, cucumber, tomato, red onions, pickled cucumber, vegan mayo, iceberg, served w sweet potato fries / €14.5 



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THE PIZZAS

Classic Margherita / tomato base, mozzarella, fresh basil / €11

Jam Pizza / tomato base, mozzarella, prosciutto, sundried tomatoes with a drizzle of house made pesto / €14.5

Spicy G.O.A.T / tomato base, mozzarella, goats cheese pepperoni, chilly threads / €14.5

Quatro Formaggi / olive oil, goats cheese, blue cheese, mozzarella, parmesan, chives / €12.5

Double Truffle / white cream truffle base, mozzarella, portobello mushrooms, truffle shavings / €16.5

Garlic Rose / house-made garlic paste, mozzarella, parmesan & rosemary / €11

*NEW
Chicken Pesto / house-made pesto sauce, mozzarella, parmesan, chicken, sundried tomatoes, rocket leaves / €15.5

*NEW
Salmon Cream / cream cheese base, red onion, smoked salmon, caviar, chives / €17

*NEW

WEEKDAY LUNCH EXTRAS (Monday-Friday)

From 12:00p.m. to 4:00p.m.

Chicken A La Provencale / pan fried chicken w lemon garlic butter sauce, baby potatoes, carrots and asparagus / €16

Pappardelle Al Tartufo / pappardelle pasta, white cream wtruffle, parmesan, truffle shavings / €17

Prawn Bisque Spaghetti / marinara pasta w tiger prawns / €16.5

Tuscan Salmon / 220gr salmon fillet, garlic cream sauce w cherry tomatoes & baby spinach on a base of quinoa mixed herbs / €21



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