



BRUNCH

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


EGGS & SANDWICHES

THE BENEDICTS

Salmon Asparagus / sourdough bread, two poached eggs, hollandaise sauce / €12


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 / €13 


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

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

Scrambled Eggs / scrambled eggs w fresh chives on top of sourdough bread served with a side salad / €8.5 


Steak Sandwich / 120gr Danish rib eye steak in ciabatta bread, sautéed mushrooms and onions with teriyaki sauce, soy & mustard scamorza cheese, served with hand cut fries and horseradish slaw / €16.5

The "VROMIKO" / open koulouri bread topped with roast pork, sausage, grilled halloumi, edam cheese, bacon, housemade miso mayonnaise, lettuce, tomato, caramelized onion, served with hand cut fries on top / € 12.5 | add fried egg +€1.5

Chicken Parm Sandwich / sourdough bread, pesto chicken, sundried tomatoes, parmesan cheese, pine nuts, rocket leaves, chilli flakes, housemade miso mayo, served with sweet potato fries / €13.5 




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

Sunny hash brown / housemade hash brown potato, sunny side egg, pieces of bacon, kale leaves, green apple slices, hollandaise sauce / €11

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 €3.5 / halloumi €3.5 / bacon €1.5 / smoked salmon 120gr €5.5 / side salad €3.5



 :vegetarian  :vegan  :mildly spicy



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

SWEET CRAVINGS

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

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

The O.G. Pancakes / cream cheese, maplesyrup, 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 - mousse, chopped bananas, crushed almonds, walnuts, coconut flakes, maple syrup / €10

Cinammon Spice / french toast w cinnamon cream cheese frosting, poached pear, salted caramel walnuts, caramel syrup / €10.5

Jam's Housemade chocolate chip cookie / €3.5

ON THE HEALTHY SIDE

Açaí Bowl / açaí, banana, topped with fresh berries, housemade nutty granola, peanut butter, coconut flakes, bee pollen / €12.5

Choco-tahini bowl / almond milk, cacao, tahini, granola, cacao nibs, strawberries, banana, coconut flakes / €8.5

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

Banana bread / with w yogurt cream cheese & berries (sugar free) / €5.5




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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, pomegranate, edamame, avocado, tahini dressing / €12 

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

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

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

Super "H" / mixed green leaves, kale, grilled halloumi, turmeric hummus, crushed almonds, quinoa, green apple, chia seeds, avocado, lemon - mustard dressing / €13.5

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

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

Add Extras: / avocado €3.5 / poached, fried or boiled egg €1.5 halloumi €3.5 / 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

Jam' Smash / smashed patty of black angus beef, cheddar cheese, diced onions, lettuce, pickled cucumber & our signature sauce / €9.5
double up + €3.5 add fries / €4

The Chicken Burger / fried chicken cutlet w homemade tartar mayo sauce, cheddar cheese 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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LUNCH

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

THE PIZZAS

Classic Margherita / tomato base, parmesan, mozzarella, fresh basil / €11.5 **Vegan option** / €14

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

Quattro Formaggi / olive oil, goats cheese, blue cheese, mozzarella, parmesan, chives / €13

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

Greek Farmer / tomato base, green peppers, onions, mushrooms, zucchini, olives, cherry tomatoes, feta cheese, mozzarella, dill, chives / €13.5

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

The Queen / tomato base, burrata cheese, garlic oil, fresh oregano / €16

WEEKDAY LUNCH EXTRAS (Monday-Friday)

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

Beef Tagliata / 250gr Rib eye steak served w asparagus & bernaise sauce / €30
add hand cut fries/sweet potato fries + €4

Honey mustard chicken / pan fried chicken w honey mustard sauce, sweet potato puree, sauteed vegetables / €16

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

Pesto Penne w chicken / penne pasta, chicken, pesto sauce, sun-dried tomatoes, pine nuts, parmesan cheese, chilli flakes / €15



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AFTERNOON TREATS

from 12:00 p.m. - 6:00 p.m.

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

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

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

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

Cheesecake cookie / almond cookie base, cream cheese, mixed berry jam, seasonal berries, cookie crumble, ice cream / €9

Chocolate mousse w salted caramel / €8

Chocolate pie w vanilla ice cream / €9

Jam's housemade chocolate chip cookie / €3.5

Tiramisu / €9

Banana bread / with w yogurt cream cheese & berries (sugar free) / €5.5