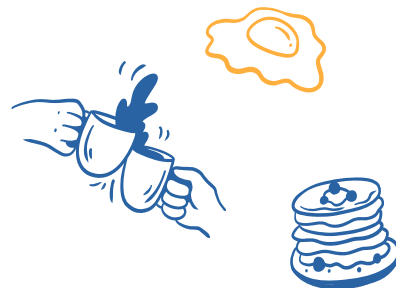




*Available merch. Ask a Jam fam staff.

BRU NCH



BRUNCH 10:00-16:00

Salmon Asparagus benedict / sourdough bread, two poached eggs, hollandaise sauce, fresh chives, served with a side salad. / €13.5

Prosciutto benedict / sourdough bread, two poached eggs, hollandaise sauce, fresh chives served with a side salad. / €12

V Avocado Smash / sourdough bread, saganaki cheese, two poached eggs, pumpkin seeds, herb oil / €14.5

The Local Brekkie / sourdough bread, zucchini & scrambled eggs, fried halloumi, confit tomatoes, wine-marinated sausage, Cypriot lounza, olives, mushrooms, potatoes, house-made tomato jam on the side / €14.5

V Un-EGGS-pected Vol.2 / Two poached eggs on a layer of Greek yogurt with light garlic mix, topped with crumbled feta cheese, butter chili oil, black sesame seeds, dill and chives. Served with sourdough toast on the side / €12.5

Mash & Eggs Bowl / Mashed potatoes topped with 2 poached eggs, crispy prosciutto, parmesan flakes & chives, served with sourdough bread / €13.5

Salmon Cream Cheese Toast / Smoked salmon, sourdough brown toast, cream cheese, finely chopped cucumber, tomato, shallot, dill, capers, and avocado mousse / €7.5

V Scrambled Eggs / with fresh chives on top of sourdough bread served with a side salad / €9

Steak Sandwich / 140gr rib eye steak in sourdough bread, sautéed mushrooms, green peppers and onions with Teriyaki, soy and mustard sauce, scamorza cheese, served with hand cut fries and horseradish slaw / €16.5

S Chicken Parm Sandwich / sourdough bread, pesto chicken, sun dried tomatoes, parmesan cheese, pine nuts, rocket leaves, chilli flakes, house made miso mayo, served with sweet potato fries / €15

Add Extras: poached or fried egg €1.5 / avocado € 3.5 / bacon €2 / halloumi €3.5 / smoked salmon 120gr €5.5 / side salad €3.5 / prosciutto €3 / bread €2

UNTIL 18:00

V Choco lovers Pancakes / praline & almond cookie crumble / €9.5

V The O.G. Pancakes / cream cheese, maple syrup, forest fruit / €9.5 – add bacon / €2

VG Choc-tahini Vegan Pancakes / Tahini - cocoa mouse, chopped bananas, crushed almonds, walnuts, maple syrup / €10.5

V French Kiss / French toast with Nutella, seasonal berries, peanut butter mousse, chocolate chips, maple syrup, powdered sugar / €14

V Banana bread / served with our house made cream & berries / €5.5

V Jam's housemade chocolate chip cookie with walnuts / €4

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

V Basque Cheesecake / €8.5

V Jamlova Pavlova / crispy light meringue, cream, forest fruits and jam / €8.5

V Açaí Bowl / açaí, banana, topped with fresh berries, housemade nutty granola, peanut butter, coconut flakes, bee pollen / €13.8

V Greek Yogi / Greek yoghurt with housemade nutty granola, honey, cinnamon, walnuts, fresh fruit, bee pollen / €7

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

VG Chia Pudding / with mango and passion fruit / €6.5

V VEGETARIAN VG VEGAN S MILDLY SPICY

LUNCH & DINNER



LUNCH & DINNER FROM 12:00

VG Sourdough bread / toasted with extra virgin olive oil & oregano / €3.5

VG Avocado dip / served with veggies / € 7

VG Hummus w roasted chickpeas / served with sourdough bread / €6

VG Classic Ceasar salad / romaine lettuce, crutons, parmesan cheese, house made Ceasar dressing / €12.5
add chicken +€4

V Arkatena salad / Greek inspired "Ntakos" salad with local arkateno bread, finely chopped tomatoes & red onion, cappers, thyme, black olives, topped w Greek xynomyzithra cheese / €14.5

V Burrata salad / Cherry tomatoes, sundried tomatoes, basil sponge, mustard pickles, crispy bread, pastelli, radish / €15

V Super "H" salad / mixed green leaves, kale, grilled halloumi, turmeric hummus, crushed almonds, quinoa, green apple, chia seeds, avocado, lemon - mustard dressing / €14.5

Burrito Bowl / chicken, rice, red pepper, black kidney beans, tomatoes, sweet corn, red onion, lettuce, smashed avocado, house made yogurt dressing, served with tortillas / €14.5

VG Buddha Bowl / quinoa, sautéed mushrooms in teriyaki sauce, sweet potato, chickpeas, pomegranate, coriander, edamame, avocado, tahini dressing / €13.5

Shrimp Tacos / sliced shrimps, avocado, cabbage slaw, garlic lime mayo, cumin, cilantro 3pcs / €13.5

S V Chargrilled Cauliflower / marinated with garam masala, smoked cauliflower puree, sesame seeds, soy-tahini sauce / € 14.5

Mama's pasta / pappardelle pasta with local slow cooked beef ragu in our house made tomato sauce topped with kefalotyri cheese / €17.5

VG Beet & Bean Burger / smashed avocado, iceberg lettuce, cucumber, tomato, red onions, pickled cucumber, vegan mayo served with sweet potato fries / € 15

Chicken thighs / marinated boneless chicken thighs with celeriac-carrot puree topped with fresh onion / €16

Jam Smash burger / two smashed patties of black angus beef in a potato brioche bun, cheddar cheese, diced onions, lettuce, pickled cucumbers, and our signature sauce / €14 | add fries +€4

Jam Burger / 200gr black Angus beef in a potato brioche bun, house made miso mayo, scamorza cheese, our signature tomato jam, caramelized onion & bacon, iceberg, served w hand cut fries / €17 | double up + €7

Pesto penne with chicken / penne pasta, pulled chicken, pesto sauce, sun-dried tomatoes, pine nuts, parmesan cheese, chili flakes / €16

V Baby potatoes / with butter garlic & rosemary / €4

V Butter garlic asparagus / €4

V Hand cut fries / €4

V Sweet potato fries / €4.5

V VEGETARIAN VG VEGAN S MILDLY SPICY

DESSERTS

V Chocolate tart / topped with hazelnuts & salted caramel / €9

V Tiramisu / €9

V Jamlova Pavlova / crispy light meringue, cream, forest fruits and jam / € 8.5

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

V Basque Cheesecake / €8.5



Some food contains gluten, dairy and nuts. Ask the Jam Fam for specifics or check the last page of this menu for all allergens. Alterations to the menu are respectfully declined (dietary requirements & allergies are, of course, accepted) Prices include all taxes.

V VEGETARIAN VG VEGAN S MILDLY SPICY