

# spread the jam

**salmon asparagus benedict** / sourdough bread, two poached eggs, hollandaise sauce, fresh chives, served with a side salad. / €14

(4, 5, 7, 14)

**prosciutto benedict** / sourdough bread, two poached eggs, hollandaise sauce, fresh chives served with a side salad. / €13

(4, 7, 14)

**v avocado smash** / sourdough bread, saganaki cheese, two poached eggs, pumpkin seeds, herb oil / €15

(4, 7, 9, 14)

**the local brekkie** / sourdough bread, two fried eggs, fried halloumi, confit tomatoes, wine-marinated sausage, cypriot lounza, olives, mushrooms, house-made tomato jam on the side / €13

(1, 4, 7, 9, 14)

**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

(4, 7, 9, 11, 14)

**croque madame** / brioche bread, bechamel cream, virginia ham, cheese, fried egg, chives, served with a side salad / €14

(4, 7, 14)

**salmon cream cheese toast** / smoked salmon, sourdough brown toast, cream cheese, finely chopped cucumber, tomato, shallot, dill, capers, and avocado mousse / €8

(4, 5, 7, 9, 11, 14)

**v scrambled eggs** / with fresh chives on top of sourdough bread served with a side salad cheese / €10

(4, 7, 14)

**add extra:** cream cheese + €1

**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

(7, 9, 14)

**vg avocado toast** / Sourdough bread topped with smashed avocado / €7

(14)

**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

(7, 8, 9, 10, 11)

**add extra:** chicken + €4

**v vegetarian** **vg vegan** **s mildly spicy**

**ALLERGENS:** 1. Celery, 2. Crustaceans, 3. Mollusks, 4. Eggs, 5. Fish, 6. Lupine, 7. Milk – lactose, 8. Mustard, 9. Nuts, 10. Peanuts, 11. Sesame, 12. Soy, 13. Sulphur dioxide (E220), 14. Gluten. **Please inform our staff of any allergies or dietary requirements before ordering.**

Alterations to the menu are respectfully declined (dietary requirements & allergies are, of course, accepted). prices include all taxes.

**burrito bowl** / chicken, rice, red pepper, black kidney beans, tomatoes, sweet corn, red onion, lettuce, smashed avocado, house made yogurt dressing, pickled red cabbage, served with tortillas / €15

(7, 14)

**steak sandwich** / 140gr strip loin steak in sourdough bread, sautéed mushrooms, green peppers and onions with teriyaki, scamorza cheese, served with hand cut fries and horseradish slaw / €16.5

(7, 9, 12, 14)

**jam smash burger** / two smashed patties of black Angus beef with sliced red onions in a potato brioche bun, cheddar cheese, diced onions, lettuce, pickled cucumbers, and our signature sauce / €14

(7, 8, 14)

**add extra:** 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 / €18

(4, 7, 8, 14)

**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

**v french kiss** / french toast with nutella, seasonal berries, peanut butter mousse, chocolate chips, maple syrup, powdered sugar (6pcs perfect for sharing) / €15

(4, 7, 10, 14)

**v choco lovers pancakes** / praline & almond cookie crumble / €10

(4, 7, 9, 14)

**v the o.g. pancakes** / cream cheese, maple syrup, forest fruit / €10.5

(4, 7, 14)

**add extra:** bacon + €2

**v banana bread** / served with our house made cream & berries / €5

(4, 7, 14)

**v jam's housemade chocolate chip cookie** / €4

(4, 7, 14)

**v açai bowl** / açai, banana, topped with fresh berries, housemade nutty granola, peanut butter, coconut flakes, bee pollen / €14.8

(9, 10, 11)

**v greek yogi** / greek yoghurt with housemade nutty granola, honey, cinnamon, walnuts, fresh fruit, bee pollen / €8

(7,9)

**tiramisu** / €9

(4,7,14)

# spread the drinks

## jam's cocktails

**mimosa** / €9  
**aperol spritz** / €9  
**campari spritz** / €9  
**hugo** / €9  
**espresso martini** / €11  
vodka, coffee liqueur, vanilla  
**old fashioned** / €9.5  
**jam mule** / €11.5  
vodka, passion fruit, ginger beer,  
aromatic bitters, mint  
**negroni** / €11  
gin, campari, blend of sweet vermouth

## coffee

*house blend specialty coffee  
from latin america / 100% arabica*

espresso doppio / €3  
freddo espresso / €4.5  
freddo cappuccino / €4.80  
macchiato / €3.3  
small cappuccino (single shot) / €3.8  
cappuccino / €4.8  
flat white / €4.8  
americano / €4.5  
caffé latte / €4.8  
caffé mocha (raw 100% cacao, maple syrup) / €5.5  
white mocha / €5.5  
frappe / €4  
french press filter coffee / €4.5  
**add syrup** + €0.4 (caramel, vanilla, hazelnut)  
**extra espresso shot** + €0.80  
**alternative milks:** soy / almond / coconut / oat + €0.30

## teas

### premium high quality teas

*ask our jam fam for selection of teas  
(loose leaf teas) / €4.5*

## potions

*(hot or iced)*

alternative lattes (hot or iced) / €6

**matcha** / maple syrup, almond milk

**magic turmeric** / maple syrup, coconut milk

## choco lovers

*(hot or iced)*

hot cocoa / 100% cocoa, maple  
hot milk chocolate / €5.5  
white hot chocolate / €5.5

## soft drinks

250ml / €3.5

coca cola, coca cola zero, sprite,  
schweppes, soda, schweppes tonic

## fresh juices

**detox** / cucumber, celery, green apple,  
ginger, lime / €6

**back to roots** / apple, carrot, ginger / €6

**beet it** / apple, beetroot / €6

**singles** / €6

choose: orange / green apple / carrot or mix it up

**healthy booster shot** / €4

ginger, orange, lemon, turmeric, cayenne pepper

## still water

acqua panna 0.75l / €4  
zagori 0.5l / €1.5  
sparkling water  
san pellegrino 0.25l / €3.5

## coolers

homemade lemonade / €4.5

## smoothies

**coco me up** / banana, raw cacao, carob honey,  
peanut butter, coconut milk / €6.5

**sunny** / banana, strawberries, lime juice, green apple  
juice, strawberry jam / €6.5

**aussie land** / banana, mango, orange, almond milk,  
chia seeds / €6.5

**tropical passion** / passion fruit, green apple juice,  
mango / €6.5

## wine

### sparkling

prosecco  
gl. €8 / btl €32

### white

vouni panayia - alina xinisteri  
gl. €7 / btl €28

gobelsburg - gruner vetliner - austria  
gl. €8 / btl 29

### red

la bolina - narses - italy  
gl. €8 / btl 32

### spirits

stolichnaya vodka / €7.5  
bombay gin / €8  
jameson / €8

### beer

keo / €4  
carlsberg / €4  
stella artois / €5.5  
hoegaarden / €5.5

*jam*  
LIMASSOL