

# σβούρα KÖKKIVN BREW & BLEND

## ESPRESSO

Freshly roasted, Single Estate coffees by **laf**, whose origin & terroir underlines their unique flavors.

### Peru

Typica, Bourbon | 1700m | Washed  
Chocolate & butterscotch notes, full body, long aftertaste.

### Costa Rica, Granitos de Ortiz

Red & White Catuai | 1800m | Black Honey  
Fruity and intensely fragrant, juicy, round body, mild acidity.

**Espresso** (€2.8 | doppio €3.5)

**Cappuccino** (€3.8 | doppio, latte €4.2)

**Freddo** (€3.8)

**Flat White** (€4.2 | over ice €3.8)

MORE:

**Slow Brew V60** (€3.8)

### French Press

Filter coffee offered in natural flavors. Choice of Amaretto, Hazelnut, or Vanilla flavor (€3.8)

**Instant coffee, Frappé** (€3.5)

**Greek coffee** (€3.3)

## CHOCOLATE

### Tonka

Λευκή σοκολάτα αρωματισμένη με tonka και salty butterscotch (€4.5)

### Hazelnut

Σοκολάτα gianduja με dipping stick καραμελωμένου φουντουκιού (€4.5)

### Κλασική

Πλούσια, βελούδινη σοκολάτα 40% κακάο (€4.2)

## TEA

### Loose Leaf Tea

Ceylon black, Gunpowder green, Rooibos red, Shepherd's tea (€3.5)

### Loose Leaf Tea with Flavors

Gunpowder green with apple & ginger, Rooibos red with spices (€3.7)

### Peach Bubble Tea

Fruit tea with peach, ginger and homemade tapioca pearls (€4.2)

## JUICE BAR

### Fresh-squeezed Lemonade

Our beloved signature recipe, with freshly squeezed lemons & brown sugar syrup (€4.5)

### Old-fashioned Sour Cherry Juice

Homemade with sour cherry preserve, served with our own banana fondant (€4.7)

### Mango Lassi

Exotic smoothie with fresh mango and coconut yoghurt (€5.5)

### Orange Juice

Freshly squeezed natural juice (€4.0)

### Green Apple Lemonade

Refreshing, fragrant lemonade, with green apple & cucumber syrup (€4.7)

### Fruit Smoothie

Mixed fruit juice with passion fruit, banana, pineapple and chia seeds (€5.2)

# ΚΟΚΚΙΝΟ ΟΠΟΥΡΑ DRINKS

## wine

### Viña Esmeralda

White | Gewürztraminer | Spain

Peach, pear & flower notes

(glass €5.0 | bottle €22)

### Crudo Rosato

Rosé | Nerello Mascalese, organic | Italy

Strawberry, raspberry & citrus notes

(glass €5.0 | bottle €22)

### Chunky Red

Red | Zinfandel | Italy

Chocolate, berry and vanilla notes

(glass €5.0 | bottle €22)

### Wine of the Season

Selection of intriguing wines, updated regularly according to the season and our moods!

(glass €6.5 | bottle €27)

### Home-made Sangria

Homemade οαυγκρία with white wine, liquors, fruits & spices

(glass €6.0)

### Prosecco Sacchetto

Dry Sparkling | Italy

Apple and acacia notes

(glass €6.5 | bottle €27)

### Moscato D'Asti Bersano

Demi-sec Sparkling | Italy

Lemon & apricot notes

(glass €6.5 | bottle €27)

## BEER

### Carlsberg

Lager - Pilsner | 5% abv | Denmark

Refreshing, full-bodied lager

(draught, €5.0)

### Grimbergen Blanche

Wheat Abbey | 6% abv | Belgium

Fruity abbey weiss

(draught, €5.5)

### Noctua Insomnia

IPA | 5.8% abv | Athens

Citrus & peach notes, medium bitterness

(bottle 330ml, €6.0)

### Solo Horiatiki

Saison | 6.5% abv | Crete

Intense aromas of tropical fruits

(bottle 330ml, €6.0)

### Dr. Haze Strangebrew

Double IPA | 8% abv | Athens

Strong, complex, full-bodied

(bottle 330ml, €6.5)

### Corona

Pale lager | 4.5% abv | Mexico

Light and refreshing

(bottle 330ml, €5.0)

# OPEN KÖKKIYN EATS & SWEETS

## QUICK BITES

### New York Sandwich

*Pastrami on homemade rye, apple mustard, caramelized onions, aioli kai monterey jack*  
(€7.0)

### Quinoa Salad

*Tri-color quinoa, cherry tomatoes, capers, basil dressing and fresh mozzarella di bufala*  
(€7.5)

### Buttermilk Chicken Buns

*Southern style chicken in milk bread buns, chipotle mayo, iceberg slaw, pickled cucumber and cheddar*  
(€8.5)

### Open-top Sandwich

*Roast pumpkin in handmade focaccia, pistachio pesto, chèvre and watercress*  
(€6.5)

### West Coast Chicken Salad

*Mixed greens salad with avocado-mint dressing, caramelized apples, coconut flakes, crispy won-ton and fried chicken fillet*  
(€8.5)

*Our sandwiches are served with a choice of home cut potato chips, or mixed greens salad.*

## COOKIES!

### Make your own Cookie

*A decadent chapter of our history!  
Create your own cookies, combining an assortment of toppings:*

*Milk chocolate, white, and 70% cocoa dark choc*

*Roasted nuts selection*

*Hazelnut praline sauce*

*Salted caramel sauce*

*Fruits of the season*

(€2.0 | make three cookies €5.0)

## SWEET TREATS

### Cinnamon Roll

*Cinnamon rolls with chocolate chips & vanilla glaze*  
(€4.5)

### Apple Crumble & Ice Cream

*Apple pie with almond crumble, fragrant custard and homemade salted caramel icecream*  
(€6.5)

### Chocolate Tiramisu

*Brownie & bitter chocolate ganache, creamy tiramisu mousse*  
(€6.0)

# ΚΟΚΚΙΝΟ ΑΡΧΑΪΟ BRUNCH

## Spinning Benedicts

*Poached eggs on handmade rye, smashed avocado, cherry tomatoes, prosciutto crudo and chili-yogurt hollandaise*  
(€8.5)

## Truffle Croque

*Turkey pastrami and monterey jack on handmade brioche, fragrant mushrooms, black truffle béchamel & fried egg*  
(€9.0)

## French Toast

*Fragrant french toast fried in butter, with maple syrup, bacon kai mascarpone cheese*  
(€7.5)

## Cuban Benedicts

*Poached eggs & pulled pork on an open-top sandwich with smoked ham, cheese, pickled cucumber & mustard hollandaise sauce*  
(€11)

## Burratina

*Bruschetta with fresh mozzarella burrata, balsamic cherries, rocket and roasted hazelnuts*  
(€7.0)

## Breakfast Bagel

*Scrambled eggs, mango salsa, baby spinach and bacon relish on a homemade bagel*  
(€8.0)

## Pancake Madness

*Pancakes with hazelnut praline, dark cocoa crumble and homemade salted caramel icecream*  
(€7.5)

## Granola Bowl

*Exotic fruit yoghurt with agave syrup, homemade granola, coconut flakes and chocolate chips*  
(€6.0)

# OPPOUPOU KÖKKIÐ COCKTAILS

## **Aunt Lola**

Rum (€9)

*Sweet & fruity. Crème de pêche, pineapple, yuzu*

## **Gunslinger**

Tequila (€10)

*Spicy & smokey. Chili, rosemary, blood orange, mezcál*

## **Dirty Harry**

Gin (€9)

*Peppery. Cucumber, coconut yoghurt, chili*

## **Mai Tai**

Rum (€10)

*Our own interpretation of the classic, with homemade falernum liqueur*

## **Charleston**

Low ABV (€7)

*Aperol Spritz with a twist...*

## **Paloma**

Tequila (€9)

*Sweet & Sour. Lime, agave, and our very own grapefruit soda*

## **Jolly Roger**

Zombie (€12)

*Sweet & fruity. Rum blend, grapefruit, mango, crème de mûre*

## **Rabbit's Foot**

Low ABV (€8)

*Rose vermouth, mastic, orange*

## **Insomnia**

Gin (€10)

*Herbal & floral. Vanilla, hibiscus, green chartreuse*

## **Mrs. Robinson**

Vodka (€9)

*Fruity. Melon, yuzu, jasmin, bergamot soda*

# ΚΟΚΚΙΝΗ ΑΡΟΥΡΑ **TAPAS**

## **Ceasar's Croquettes**

*chicken breast, sweetcorn,  
ceasar's sauce & parmezan flakes*

## **Shrimp Rolls**

*Asian shrimp rolls,  
chili, vegetables and mango dressing*

## **Pulled Pork Tacos**

*Low & slow barbecue pork,  
pineapple & sour cream*

## **Freedom Fries**

*French fries,  
ranch sauce, caramelized bacon*

## **Corn Ribs**

*garlic corn 'on the cob',  
lime-coriander mayo*

## **Cauliflower Popcorn**

*spicy fried cauliflower,  
with jalapeño tartar sauce*

## **Bresaola Flatbread**

*Bresaola, cranberry  
melted brie*

## **Lemon Ricotta**

*cheesy sablé  
and pickled grapes*

1 tapas €4.6 | 3 tapas €12