

Mona's Favourites.

Hand-picked dishes from our top places in Athens.

Order by messaging the Front Desk. Serving time: approximately 40-50 mins.
During national holidays, the availability of serving
hours or certain dishes may vary.

HOMEMADE PIES

Traditional savory Greek pies made with premium ingredients.

MON-SAT | 08.00-21.30 & SUN | 08.00-16.30

HOMEMADE GREENS PIE.....11.80€
With seasonal greens, zucchini and pine nuts

MON-FRI | 09.00-16.30

CHEESE PIE.....7.20€
With mozzarella, manouri cheese and galomizithra

CHORIATIKI PIE.....7.20€
With feta cheese, mozzarella, tomato, pepper, olives and capers

WE LOVE SALADS

Light & healthy salads for any time of the day.

MON-FRI | 08:00-21:30 & SAT | 08:00-16:30

BROCCOLI SLAW13.10€
Raw shredded broccoli with red cabbage, carrot, tahini mayo sauce,
granola & crispy buckwheat

GREEN LEAVES WITH SMOKED SALMON.....17.30€
With cucumber, radish, dill, sesame, avocado and honey vinaigrette
on the side

MUNG BEAN-BULGAR TABOULEH.....13.00€
Avocado, herb yogurt, tomato vinaigrette

POWER BOWL (V).....15.40€
Quinoa mix, black rice, corn, orange lentils, avocado, valerian, crispy pita chips,
raisin lemon-olive oil dressing

MON-SUN | 08.30- 19.00

BURRATA CHERRY TOMATOES BASIL17.80€
With fresh herbs (coriander), mustard seeds, black sesame seeds, sweet
onion, pickle, lemon zest, extra virgin oil, toasted toast

SUSHI MENU

Please note that the Japanese menu has a minimum order of 15€.

MON-FRI | 17.00-22.30 & SAT-SUN | 13.00-22.30

STARTERS

EDAMAME 9.40€

Soy beans with salt

CRISPY CALAMARI SALAD 21.40€

Calamari tempura in mesclun salad, paprika-chili mayo dressing

CRAB SALAD 21.40€

Wasabi mayo flavored crab* meat in mesclun salad and special dressing

COLD APPETIZERS

SALMON TATAKI 13.00€

Slightly seared salmon sashimi, creamy sesame sauce

CRAB TARTARE 22.60€

Wasabi flavored crab tartare, swallow eggs, yuzu-soy sauce

SALMON TARTARE 19.00€

Salmon tartare in fried nest, flying fish roe, plum-miso sauce

IZAKAYA | HOT DISHES

CRISPY SHRIMP BITES 17.80€

Shrimps tempura with uma miso mayo sauce

TEMPURA MIX 17.80€

Shrimps and assorted vegetables with traditional tempura sauce

EBI TEMPURA 13.00€

Tempura shrimp, traditional tempura sauce

ROLLS

(8 pieces)

VEGETABLE MAKI 15.40€

With grilled asparagus, shiitake mushrooms and avocado served with wafu sauce

SHRIMP TEMPURA 20.20€

With iceberg and chili mayo

RAINBOW CALIFORNIA 22.60€

California roll topped with sashimi slices

NIGIRI OR SASHIMI

(2 pieces)

SEABASS NIGIRI 8.20€

Fresh greek sea bass

BARBOUNI SASHIMI 10.60€

Fresh greek red mullet

TORO | O-TORO 13.00€

Fatty part of fresh greek tuna

SPECIALS

MON-SUN | 13.00-22.30

SMASH BURGER 17.20€

Double patty, double cheddar, red onion and smoked Birdman ketchup

MUSHROOM MAZEMEN (Vegetarian) 16.00€

Udon noodles, shiitake mix, enoki, simeji, baby spinach and crispy garlic

A TASTE OF GREECE

Quintessential Greek dishes taverna style.

MON-SAT | 13.00-22.30 & SUN | 13.00-18.15

FAVA BEANS 6.30€
With onions, parsley, thyme

EGGPLANT SPREAD..... 7.70€
With smoked eggplant, green pepper, red pepper, fresh onion, parsley & olive oil

CRETAN CHEESE PIE WITH GREEK HONEY (SARIKOPITA)..... 9.50€
With soft feta cheese (Xinomizithra), Greek honey & sesame seeds

HUNKAR BEGENDI 12.50€
Beef stew with eggplant puree

SOURDOUGH BREAD 3.20€

SALADS GREEK STYLE

MYRTO..... 14.20€
Salad with Lollo bianco, radicchio, French salad, roasted manouri cheese, sauteed nuts (pine nuts, raisins and walnuts), orange and raspberry sauce

DIMITRA 14.60€
Lettuce, baby spinach, lola bianco, radicchio, Chinese cabbage, bresaola, Greek Anthotyro cheese, truffle oil, balsamic vinaigrette

GREEK SALAD 12.30€
With cherry tomatoes, cucumber, capers, fresh onion, green pepper, olive powder, feta cheese & white balsamic vinegar

MAINS

GRILLED CHICKEN FILET 12.90€
Accompanied with green salad

PORK TOMAHAWK STEAK 27.50€
Accompanied by hand-cut French fries, parmesan & herbs

THYME GREEK LAMB (for 2) 47.90€
Accompanied by roasted potatoes & tomato paste

HEALTHY VEGAN

Mediterranean-inspired vegan dishes

MON-SAT | 09.00-20:00 & SUN | 10.00-20.00

LIKE A B.L.T. 10.00€
Soy tempeh marinated in homemade bbq sauce with cashew butter mayonnaise, avocado, iceberg and ponzo herbs dressing, on wholemeal focaccia

FALAFEL QUESADILLA 10.00€
Tortilla spice mayonnaise, arugula, falafel, eggplant dengaku, tomato, cucumber accompanied by hummus with peanut butter

MON-SAT | 08.00-22.15 & SUN | 08.30-22.15

QUINOA BOWL 13.60€
With chickpeas, dates, carrot, lemon oil with ginger and cinnamon

CEASAR'S SALAD 12.90€
With kale, baby gem lettuce, cashew mayo, chickpea croutons

ITALIAN FLAVOURS

PIZZA

Baked in a wood-fired oven.

WED-MON | 13.00-22.30

MARGHERITA..... 13.00€

Mozzarella, San Marzano tomato sauce and fresh basil

VERONA 16.50€

With San Marzano tomato sauce, prosciutto, ricotta, pecorino Romano, rocket

TRUFFA 18.90€

With fresh black truffle, mushroom cream, mozzarella and fresh mushrooms

VEGANA 13.60€

With San Marzano tomato sauce, zucchini, eggplant, red onion and rocket.

PASTA

MON-SUN | 13.00-22.30

ORZO WITH MUSSELS 400 gr..... 27.50€

CRAYFISH PAPPARDELLE..... 38.80€

MON-SUN | 8.30-19.00

CAPRESSE GNOCHI..... 15.40€

With fresh gnocchi, fresh mozzarella, cherry tomatoes, fresh basil, parmesan

PLATTER

MON-THU | 09.00 - 22.30 & FRI-SUN | 09.00-22.30

CHEESE PLATTER

To share..... 23.00€

A variety of artisanal cheeses from all around Greece. Manoura (semi-soft white cheese, from Kimolos), Ladotyri (with olive oil & spices from Andros), Liokafto (with chilly flakes, from Roumeli) and Metsovone (smoked, from Epirus). Assorted with spiced plum chutney & breadsticks

DESSERTS

MON-FRI | 08.45-20.30 & SAT-SUN | 10.15-20.30

DARK CHOCOLATE PLEASURE..... 8.80€

Chocolate with 66% cocoa, fluffy chocolate brownies, chocolate mousse, light chocolate whipped cream & crunchy chocolate leaf sprinkled with cocoa powder

MILK CHOCOLATE SPHERE 8.80€

Crispy milk chocolate coating with toasted almonds, light cream with 100% Madagascar vanilla, vanilla cake & crispy hazelnut nougat

CREAMY CLOUD NOUGATINE..... 8.80€

Light white cream topped with a nougat crust and thin white chocolate salted dough

MON-SAT | 09.00-20:00 & SUN | 10.00-20.00

VEGAN DESSERT OF THE DAY 8.20€