

EGGS

Organic Eggs from Kithira,
slow-cooked at 65°

Spinach 7,90

Slow-cooked eggs, sautéed spinach, pink pepper
& leavened bread

Strapatsada 7,50

Scrambled slow-cooked eggs with tomato, feta cheese,
Florina red pepper & leavened bread

Benedict 8,90

Roasted ham, slow-cooked eggs & Hollandaise sauce
on brioche bread

Yoleni's Benedict 10,90

Slow-cooked eggs, roasted ham & Hollandaise sauce,
served on fresh avocado, cherry tomatoes, arugula,
& whole grain bread

Omelete 5,50

Bio eggs with extra virgin olive oil, black pepper,
salt from Mesologgi with tomatoes from Santorini
and arugula

Omelete Special 6,00

Bio eggs with extra virgin olive oil, black pepper, salt
from Mesologgi, green pepper, mushrooms and roasted
ham with tomatoes

Greek Omelete 6,50

Bio eggs with extra virgin olive oil, black pepper, salt from
Mesologgi, green pepper, dried onion, tomatoes, olives
without pits with arugula

PANCAKES

Yoleni's 5,50

Yogurt mousse, sour cherry spoon-sweet from Chios
& almond slices

Greek 5,00

Authentic Thyme honey & walnuts

Chocolate 6,00

Milk chocolate, biscuit & banana

BREAKFAST

SANDWICHES

We only use fresh, homemade bread!

Avocado Turkey 4,70

Boiled turkey fillet, avocado spread, tomato & iceberg
lettuce in whole grain bread

Roasted ham 5,30

Roasted ham cold-cut with rosemary, handmade mayo
& tomato in leavened bread

Roasted vegetables 4,70

Roasted vegetables, haloumi cheese from Cyprus, balsamic
cream with fig & eggplant spread in whole grain bread

Prosciutto 5,40

Greek prosciutto, gruyere cheese flakes, arugula
& truffle oil in leavened bread

We use products from small
Greek producers in every dish.
You can find a wide selection of
them in our deli shop!

GREEK YOGURT



with authentic Greek honey & walnuts 4,90

with seasonal fruit & cereal crumble 5,40

with traditional sour cherry spoon-sweet 5,00

SALADS

Green Salad (for 1 person) 3,50
Tomatoes from Santorini, mix green salad & elixir from Ioannina

Potato Salad 6,30
Bio corn, tomatoes from Santorini, yellow tomatoes, fresh onions and a dip of garlic with lemon and extra virgin olive oil

Santorini 7,90
Cherry tomatoes from Santorini, mizithra cheese from Crete, carob rusks, capers, rock samphire, throuba olives, extra virgin olive oil, onion & oregano

Pasta Salad 7,00
Handmade rotini pasta, roasted eggplant pulp, strained cow's milk yogurt, roasted vegetables, spearmint, parsley, authentic Feta cheese

Greek Caesar's Salad 8,90
Fried chicken, lettuce hearts, thinly sliced pork cold-cut with rosemary and flakes of gruyere cheese

Tuna Salad 6,80
With arugula, yellow cherry tomatoes, dill and chives & elixir from Ioannina

Black-eyed beans & Lentils 5,80
Salad with black-eyed beans, lentils, parsley, spring onion & vinaigrette

APPETIZERS

Fava 3,50
with onions, parsley, caper and extra virgin olive oil

Dolmadakia 4,90
Rice wrapped in vine leaves, served with yogurt dip and extra virgin olive oil

Mix of homemade spreads 5,50
Eggplant spread, authentic Feta cheese & tzatziki

Strapatsada bruschetta 6,00
Eggs, authentic Feta cheese, Florina pepper, tomatoes on bread and extra virgin olive oil

Homemade bread & dip 2,00/person

Eggplant Salad 3,50
Mashed, roasted eggplants, Florina red pepper, parsley & garlic

French fries 3,80



GReat

Pair your delectable dish with a glass of "GReat" red, white or rose Greek wine, by Yoleni's & Markou Vineyards!

HANDMADE PITAS

Based on Yoleni's secret Greek pita recipes!

Cheese Pita from Thrace 4,50

Variety of Greek white cheeses, freshly ground black pepper & oregano Dip: Handmade tomato marmalade from Nisyros island

Cheese pita from Thessaloniki 6,50

Variety of Greek rich cheeses & sesame seeds
Dip: Handmade tomato marmalade from Nisyros island

Cheese & egg pita from Roumeli 7,50

Organic soft boiled egg & variety of Greek cheeses
Dip: Handmade tomato marmalade from Nisyros island

Onion pita from Mykonos 5,50

Goat cream cheese & caramelized onions
Dip: Handmade tomato marmalade from Nisyros island

Spinach pita from Chania 5,90

Sautéed spinach, variety of fresh aromatic herbs & soft orange aroma Dip: Greek yogurt

Moussaka pita from Thessaly 6,50

Beef minced meat, mashed aubergine & aromatic herbs
Dip: Greek yogurt

Chicken pita from Metsovo 5,90

Chicken, mixed wild mushrooms, rosemary & metsovone cheese Dip: Greek yogurt

Potato pita from Naxos 5,00

Potatoes from Naxos, fresh onions, parsley
Dip: Greek yogurt

Ham and kasseri cheese pita 5,90

Greek cheese mixture, tomato sauce from Santorini and roasted ham Dip: Handmade tomato marmalade from Nisyros island

PASTA

Pasta with minced meat 6,80

Slow-cooked minced beef with handmade "spiral shape" pasta

Ask your waiter about our specials & today's desserts

WOOD-FIRED OVEN

PIZZA (GREEK STYLE)

Always prepared at the moment of your order with handmade dough & fresh toppings!

Margarita 7,50

Tomato sauce, Greek cheeses mix & sweet Santorini cherry tomatoes

Greek 9,00

Tomato, green bell pepper, authentic Feta cheese, Kalamata olives, onion, capers & oregano

4 Cheeses 9,00

Gruyere, Kasseri, goat cheese spread & Greek blue cheese

Sutzuk 9,00

Spicy sutzuk of natural maturity

Special 8,50

Bacon & green bell pepper

Truffle 12,50

Truffle paste, Greek cheeses mix & black truffle olive oil

PEYNIRLI

Authentic & fluffy peynirli with fresh butter & rich Greek cheeses!

Traditional 6,90

Greek 7,90

Green pepper, authentic Feta cheese, olives, onion, caper and oregano

Special 8,90

Bacon & green bell pepper



Add extra
Egg
+1,50€

SWEET PITAS

Milk pita from Mani 5,40

Fresh cow's milk, thyme honey, Corinthian currants & rich vanilla aroma

Apple pita from Zagora 5,40

Slow-cooked apples, walnuts, cinnamon & rich vanilla aroma

Chocolate & nuts pita 6,90

Dark chocolate and Aegina pistachios spread "Lenas Gourmet" & roasted hazelnuts



ON THE GRILL

Accompanied by French fries or rice

Chicken fillet 8,20

Rustic Sausage 6,50

Pork tenderloin 9,80

Burgers on the grill 7,80

Pork chops 8,20

Chicken Burgers on the grill 7,80

Grilled Salmon 13,50

accompanied by grilled vegetables

Meat Platter for 2 people 17,00

Chicken fillet, burgers, pork chops, pork tenderloin,
sausage & French fries



HOME-COOKED MEALS

Meatballs with French fries 7,00

Pan-fried pork bites 8,30

Sweet & sour chicken 8,30

Ask your waiter about
our specials



BURGER

Chicken Burger 8,80

with caramelized onion by Jukeros, iceberg, mayo,
tomato & aged graviera cheese

FRESH JUICES

Orange 3,70
Freshly-squeezed

Galenos 4,00
Orange, carrot, ginger, turmeric & orange blossom honey

Homemade lemonade with mint 3,50

SMOOTHIES

Apple Pita 4,20
Bananas, red apples, almond milk, cinnamon, mountain blossom honey, nutmeg, ginger

Apple-Banana 4,00
Bananas, red apples, orange

Apple-Banana-Peanut Butter 4,20
Bananas, red apples, orange, peanut butter from Serres

COFFEE

Espresso (Single/Double) 1,90/2,80

Espresso Freddo 3,50

Cappuccino (Single/Double) 3,20/4,00

Cappuccino Freddo 3,80

Latte 3,80

Nescafé Frappé 3,00

Greek coffee "Loumidis Papagalos"
-Traditional (Single/Double) 2,50/3,30
-Dark (Single/Double) 2,50/3,30
-Decaf (Single/Double) 2,50/3,30

Americano 3,20

BEVERAGES

Chocolate 3,50

Chocolate with flavors 4,00

Mocha 4,40

Variety of teas & herbal blends
(mixture of Cretan herbs) 3,50

SODAS

"EPSA" Sodas 3,00
-Carbonated orangeade 232ml
-Non-carbonated orangeade 232ml
-Carbonated lemonade 232ml
-Carbonated soda water 232ml

Non-carbonated sour cherry 4,00
"EPSA" 232ml

Cola 3,00
"Green Cola" 250ml

"Three Cents" Sodas 4,50
-Ginger Beer 275ml
-Lemon Tonic 275ml
-Tonic Water 275ml
-Pink Grapefruit Soda 275ml
-Aegean Tonic 275ml
-Gentlemen's Soda 275ml

"Yamas" Tea 355ml 3,00
-Green tea with honey & blueberry
-Green tea with honey & lemon
-Green tea with honey & mango
-Tea with honey & pomegranate juice
-Chamomile with honey & thyme
-Black tea with honey & peach juice

Carbonated drink with honey & lemon
3,90
"Nomada" 250ml

Carbonated water 3,00
"tuvunu" 330ml

Natural Mineral water "Zagori"
500ml/1L 0,50/1,50