

All our sourdough is organic & homemade.

ALL DAY MENU

Counter Treats

good morning cinnamon buns croissants + cruffins spanakopita croissants

for daily changing treats, as well as gluten free and vegan options, please check out our display

Thursday - Sunday from 10:30

our famous doughnuts
2.5 plain | 3.2 filled

Toastie Selection

$\boldsymbol{\alpha}$ Alpha red pepper hummus, roasted courgette, sundried tomatoes, lemon	VE	6
β Beta roasted peppers, sundried tomatoes, whipped greek feta, balsamic	V	7
σ Sigma mature cheddar, italian mozzarella, tinos graviera	V	7.5
δ Delta prosciutto crudo, whipped greek feta, mint basil pesto, roasted courgette		8
к Карра spicy nduja, italian mozzarella, housemade lemon salsa verde		8
ε Epsilon greek pastrami, mature cheddar, pickles, english mustard		8

DAILY until 15:30

Please asks a member of our team for our daily Specials.

Brunch Style Pitas

Helen roasted aubergine, hummus, walnuts, tomato/cucumber salad	VE	6.5
Zeus hummus, roasted aubergine/courgette/pepper, spiced chickpeas	VE	6.5
Apollo red pepper hummus, halloumi, roasted courgette, gremolata	V	7
Ulysses omelette, yoghurt, herbs; tarragon mushroom V OR Soutzouki sausage		7.5
Poseidon omelette, dill gochugaru yoghurt, smoked salmon, tomato/cucumber salad	P	8.5

Sides must accompany a main	dish, pita or toastie	2	
Slice of Sourdough	1	Pastourmas seasoned air-dried beef	3
Free Range Egg	1.3 - 1.8	Soutzouki Sausage	3
Tarragon Mushrooms	2	Smoked Salmon	4
Feta Cheese	2	Halloumi	2.2

Mains

Homemade granola w/ Greek yoghurt mixed berry jam, frozen raspberries, pistachios, organic banana chips	GF / V	5
Sourdough w/ organic butter homemade jam VE housemade Nutella VE Cretan thyme honey V		3.5
Eggs Your Way on Sourdough 2 free range eggs: poached fried scrambled (+0.5) Upgrade to Butter Crossaint (+1.8)	V	6.5
Cretan Eggs w/ Sourdough 2 poached eggs, greek yoghurt, staka, gochugaru, sumac	V	8.5
Strapatsada & Pastourmas w/ Sourdough 2 free range eggs, slow roasted tomato sauce, feta, seasoned air-dried beef		9.5
Aubergine Stack this is a cold dish Greek feta, Santorini caper leaf, roasted aubergine, salsa verde, mashed Datterini tomatoes	GF / V	7.5
Greek Style Fry Up 2 fried eggs, mushroom, baked Gigantes beans, Kolios Pita; soutzouki sausage OR halloumi V		12

GF gluten intolerant friendly | **VE** vegan | **V** vegetarian | **P** pescatarian all dishes may contain traces of allergens | **allergen info available on request**



a discretionary 10% service charge will be added to all food bills 100% of service charge goes to staff



AllPress Espresso Coffee

2.3	cappuccino*	3
2.6	mocha*	3.2
2.6	iced latte	3.3
2.7	iced americano	3
3	iced mocha	3.5
3	hot chocolate*	3.2
2 2	.6 .6 .7	.6 mocha* .6 iced latte .7 iced americano iced mocha



ALL OUR COFFEES ARE MADE WITH A DOUBLE RISTRETTO SHOT

Extras		For The Little Ones	
*large	0.4	babyccino	0.6
extra shot	0.5	baby hot choc	1.8
oatly	0.4		



3.3

Lalani Single Batch Teas

smooth, well balanced, floral, delicately citrusy

Nazani Infusions (8 mins)

Assam Malt 2nd Flush rich, rounded, malty and full j	Black flavoured	Kykeon Ancie (roasted spring nutty, refreshin
Hariyo-Midori Darjeeling smooth, refreshing, woody, w	Green ith a sweet aftertaste	Sideritis Moui floral, earthy, s
Calabrian Bergamot	Earl Grey	Armenian Wil

2.8

ent Greek blend ng barley + wild mint) ing, delicately minty

ıntain Tea slightly sweet

Armenian Wild Safflower honey-caramel, slightly savoury

House Specials

matcha oat latte	3.6	freddo chocolate	3.5
iced matcha oat latte	3.8	freddo mocha	3.7
freddo espresso	2.9	spiced chai oat latte	3.2
freddo cappuccino	3.2	iced spiced chai oat latte	3.5

Cold Drinks

still/ sparkling water	1.8	fresh orange juice	3.2
		Three Cents Aegean tonic	3.6
Karma cola/ gingerella/ lemony/ raspberry lemonade	2.6	ChariTea iced green tea	3.8

Allpress Espresso

Working with ethical export partners, Allpress source their beans internationally always looking to match specific flavour profiles and create truly unique speciality coffee blends. With their UK supply roasted locally in their Dalston roastery, our beans are always delivered fresh and of highest quality.

Brades Farm The Original Barista Milk

Brades Farm supplies us with the perfect milk to do our coffee justice.

With high ethical and sustainability values, Brades Farm has created a perfectly balanced milk with a high butterfat content resulting in silky smoothness ideal for any dairy-based coffee creations and beautiful latte art alike.

Lalani & Co

Whether you prefer black, green, or grey, join us for an extraordinary cuppa with Lalani's tea offerings. Lalani & Co have made it their business to excel in outstanding quality single batch teas. And we have selected some of our favourites to share with you.

Nazani Tea

Glimpse a bit of ancient Greece with our traditional, special collaboration blends with Nazani Tea London. With a focus on organic and wild crafted, ethically, and sustainably sourced infusions, each cup offers some serenity and peace in the bustle of daily life.

