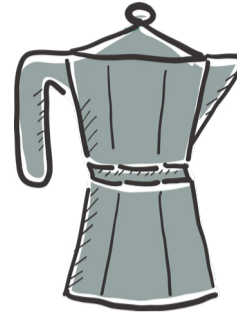




**ALLPRESS ESPRESSO COFFEE**

espresso	2.5	cappuccino*	3.2
macchiato	2.7	mocha*	3.5
cortado	2.9	iced latte	3.5
americano*	2.9	iced americano	3.2
flat white	3.2	iced mocha	3.7
latte*	3.2	hot chocolate*	3.5



**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.

ALL OUR COFFEES ARE MADE WITH A DOUBLE RISTRETTO SHOT

**EXTRAS**

*large	0.4
extra shot	0.6
oatly	0.4

**FOR THE LITTLE ONES**

babyccino	0.6
baby hot choc	1.9



**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 SINGLE BATCH TEAS**

		<b>3</b>
Assam Malt 2nd Flush	Black	
<i>rich, rounded, malty and full flavoured</i>		
Hariyo-Midori Darjeeling	Green	
<i>smooth, refreshing, woody, with a sweet aftertaste</i>		
Calabrian Bergamot	Earl Grey	
<i>smooth, well balanced, floral, delicately citrusy</i>		

**NAZANI INFUSIONS (8 mins)**

	<b>3-5</b>
Kykeon Ancient Greek blend (roasted spring barley + wild mint)	
<i>nutty, refreshing, delicately minty</i>	
Sideritis Mountain Tea	
<i>floral, earthy, slightly sweet</i>	
Armenian Wild Safflower	
<i>honey-caramel, slightly savoury</i>	

**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.

**HOUSE SPECIALS**


matcha oat latte	3.9	freddo chocolate	3.7
iced matcha oat latte	4	freddo mocha	3.9
freddo espresso	3	spiced chai oat latte	3.2
freddo cappuccino	3.5	iced spiced chai oat latte	3.5

**COLD DRINKS**

still/ sparkling water	1.8	fresh orange juice	3.2
Karma cola/ gingerella/ lemony	2.8	Three Cents Aegean tonic	3.6
		ChariTea iced green tea	3.8





GF gluten intolerant friendly | **Ve** vegan | **V** vegetarian | **P** pescatarian  slightly spicy  
 all dishes may contain trace of allergens | **allergen info available on request**  
 a discretionary 10% service charge will be added to food bills

WE ARE A CASHLESS BUSINESS

### 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  
 2.7 plain | 3.5 filled

All our sourdough is organic &  
 homemade.

### ALL DAY MENU

#### Toastie Selection

<b>α Alpha</b> <sup>new</sup>	hummus, roasted courgettes + aubergines + peppers, lemon	<b>VE</b>	<b>6.5</b>
<b>β Beta</b> <sup>new</sup>	mushroom pate, greek feta, braised radicchio	<b>V</b>	<b>7</b>
<b>σ Sigma</b>	mature cheddar, italian mozzarella, tinos graviera	<b>V</b>	<b>8</b>
<b>δ Delta</b> <sup>new</sup>	prosciutto crudo, mature cheddar, mushroom pate, salsa verde		<b>8</b>
<b>κ Kappa</b>	spicy nduja, italian mozzarella, salsa verde		<b>8</b>
<b>ε Epsilon</b>	greek pastrami, mature cheddar, pickles, english mustard		<b>8</b>

SWEET BRUNCH (available Friday to Sunday)  
 ask our staff for this week's option  
 (sourdough pancakes | french toast) **V**

DAILY until 15:30

Please ask a member of our team for our  
 DAILY SPECIALS.

#### Brunch Style PitAs (add greek feta + 0.7)

<b>HELEN</b>		<b>VE</b>	<b>6.9</b>
roasted aubergines, hummus, walnuts, tomato + cucumber salad			
<b>ZEUS</b>		<b>VE</b>	<b>6.9</b>
greek fava, roasted aubergines + courgettes + peppers, spiced chickpeas			
<b>APOLLO</b>		<b>V</b>	<b>7.2</b>
greek fava, tarragon mushroom, halloumi, salsa verde			
<b>Ulysses</b>			<b>7.9</b>
omelette, yoghurt, gochuragu, herbs; tarragon mushrooms <b>V</b> OR soutzouki sausage			
<b>POSEIDON</b>		<b>P</b>	<b>8.9</b>
omelette, dill gochugaru yoghurt, smoked salmon, tomato + cucumber			

#### Mains

<b>HOMEMADE GRANOLA W/ GREEK YOGHURT</b>	<b>GF / V</b>	<b>6</b>
seasonal compote, pistachio croccante		
<b>WINTER PORRIDGE</b>	<b>V</b>	<b>6</b>
compote, pistachio, coconut, cinnamon, honey   choose milk, oatly OR water		
<b>SOURDOUGH W/ ORGANIC butter</b>		<b>4.2</b>
homemade jam <b>VE</b> OR homemade Nutella <b>VE</b> OR thyme honey <b>V</b>		
<b>EGGS YOUR WAY ON SOURDOUGH</b>	<b>V</b>	<b>6.5</b>
2 free range eggs: poached   fried   scrambled (+0.5) UPGRADE TO Butter CROISSANT (+1.8)		
<b>CRETAN EGGS W/ SOURDOUGH</b>	 <b>V</b>	<b>8.9</b>
2 poached eggs, greek yoghurt, staka, gochugaru		
<b>STRAPATSADA &amp; PASTOURMAS W/ SOURDOUGH</b>		<b>10.5</b>
2 free range eggs, slow roasted tomato sauce, feta, seasoned air-dried beef		
<b>IMAM AUBERGINE EGGS W/ KOLIOS PITA</b>	<b>V</b>	<b>10.5</b>
2 free range poached eggs, slow roasted aubergine + pepper stew, tinos graviera		
<b>GREEK Style Fry UP</b>		<b>12.9</b>
2 fried eggs, mushroom, baked gigantes beans, Kolios Pita; soutzouki sausage OR halloumi <b>V</b>		

#### Sides must accompany a main dish, pita or toastie

SLICE OF SOURDOUGH	1	PASTOURMAS seasoned air-dried beef	3
FREE RANGE EGG	1.3 - 1.8	Soutzouki SAUSAGE	3
TARRAGON MUSHROOMS	2.5	Smoked SALMON	4
FETA CHEESE	2	HALLOUMI	3