



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

Assam Malt 2nd Flush	Black	3.2
<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)

Kykeon Ancient Greek blend (roasted spring barley + wild mint)	3.5
<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.

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	elderflower kombucha	4.2
Karma cola/ gingerella/ lemony/ raspberry lemonade	2.8	fresh orange juice	3.2
		Three Cents Aegean tonic	3.6
		ChariTea iced green tea	3.8



Nazani Teas

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.



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

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

All our sourdough is organic &
homemade.

ALL DAY MENU

Toastie Selection

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


DAILY until 15:30

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

Brunch Style PitAs (add greek feta + 0.7)

HELEN	 VE	7
roasted aubergines, hummus, walnuts, tomato + cucumber salad		
ZEUS	VE	7
greek fava, roasted aubergines + courgettes + peppers, spiced chickpeas		
APOLLO	V	7.5
greek fava, tarragon mushroom, halloumi, salsa verde		
Ulysses		8.2
omelette, yoghurt, gochuragu, herbs; tarragon mushrooms V OR soutzouki sausage		
POSEIDON	 P	8.9
omelette, dill gochugaru yoghurt, smoked salmon, tomato + cucumber		

Mains

HOMEMADE GRANOLA W/ GREEK YOGHURT	GF / V	6
seasonal compote, pistachio croccante		
WINTER PORRIDGE	V	6.5
compote, pistachio, coconut, cinnamon, honey choose milk, oatly OR water		
SOURDOUGH W/ ORGANIC BUTTER		4.2
homemade jam VE OR homemade Nutella VE OR thyme honey V		
EGGS YOUR WAY ON SOURDOUGH	V	6.5
2 free range eggs: poached fried scrambled (+0.5) UPGRADE TO BUTTER CROISSANT (+1.8)		
CRETAN EGGS W/ SOURDOUGH	 V	9.9
2 poached eggs, greek yoghurt, staka, gochugaru		
STRAPATSADA & PASTOURMAS W/ SOURDOUGH		11
2 free range eggs, slow roasted tomato sauce, feta, seasoned air-dried beef		
IMAM AUBERGINE EGGS W/ KOLIOS PITA	V	11
2 free range poached eggs, slow roasted aubergine + pepper stew, tinos graviera		
GREEK STYLE FRY UP		13.9
2 fried eggs, mushroom, baked gigantes beans, Kolios Pita; soutzouki sausage OR halloumi V		

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