




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) 13.9
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		
hummus, roasted courgettes + aubergines + peppers, lemon	VE	7
β Beta ^{new}		
roasted peppers, sundried tomatoes, greek feta, balsamic	V	7
σ Sigma		
mature cheddar, italian mozzarella, tinos graviera	V	8
δ Delta ^{new}		
prosciutto crudo, mozzarella, roasted courgettes, salsa verde		8
κ Kappa		8
spicy nduja, italian mozzarella, salsa verde		
ε Epsilon		8
greek pastrami, mature cheddar, pickles, english mustard		

DAILY until 15:30



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

Mains

HOMEMADE GRANOLA w/ GREEK YOGHURT Homemade jam, organic dried banana chips	GF / V	6
KANENAS PORRIDGE compote, pistachio, coconut, cinnamon, honey choose milk, oatly OR water	V	7
SOURDOUGH w/ ORGANIC butter homemade jam VE OR homemade Nutella VE OR thyme honey V		4.5
EGGS YOUR WAY ON SOURDOUGH 2 free range eggs: poached fried scrambled (+0.5) UPGRADE TO BUTTER CROISSANT (+1.8)	V	6.5
CRETAN EGGS w/ SOURDOUGH 2 poached eggs, greek yoghurt, staka, gochugaru	 V	9.9
STRAPATSADA & PASTOURMAS w/ SOURDOUGH 2 free range eggs, slow roasted tomato sauce, feta, seasoned air-dried beef		11
AUBERGINE STACK this is a cold dish greek feta, santorini caper leaf, roasted aubergine, salsa verde, mashed datterini tomatoes	V/ GF	8.5

GREEK Style Fry Up 2 fried eggs, mushroom, baked beans, Kolios Pita; soutzouki sausage OR halloumi V	13.9
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Brunch Style PitAs (add greek feta + 0.7)

HELEN roasted aubergines, hummus, walnuts, tomato + cucumber salad	 VE	7
CASSANDRA SWAP YOGHURT FOR HUMMUS AND MAKE IT VEGAN! gochugaru yoghurt, courgette fritters, tomato + cucumber salad	 V	8
APOLLO greek fava, tarragon mushroom, halloumi, salsa verde	V	8
UlyssEs omelette, yoghurt, gochugaru, herbs; tarragon mushrooms V OR soutzouki sausage		9
POSEIDON omelette, dill gochugaru yoghurt, smoked trout, tomato + cucumber	 P	9

Sides must accompany a main dish, pita or toastie

SLICE OF SOURDOUGH	1.5	PASTOURMAS seasoned air-dried beef	3
FREE RANGE EGG	1.5 - 2	Soutzouki SAUSAGE	3
TARRAGON MUSHROOMS	2.5	Smoked TROUT	4
FETA CHEESE	2	HALLOUMI	3



Allpress Espresso Coffee

espresso	2.5	cappuccino*	3.3
macchiato	2.7	mocha*	3.5
cortado	2.9	iced latte	3.5
americano*	3	iced americano	3.2
flat white	3.3	iced mocha	3.8
latte*	3.3	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
rich, rounded, malty and full flavoured		
Hariyo-Midori Darjeeling	Green	
smooth, refreshing, woody, with a sweet aftertaste		
Calabrian Bergamot	Earl Grey	
smooth, well balanced, floral, delicately citrusy		

Nazani Infusions (8 mins)
3.5

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

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	3.8
iced matcha oat latte	4	freddo mocha	4
freddo espresso	3	spiced chai oat latte	3.5
freddo cappuccino	3.5	iced spiced chai oat latte	3.7

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.



Cold Drinks

still/ sparkling water	2	elderflower kombucha	4.2
Karma cola/ gingerella/ lemony/ raspberry lemonade	2.9	fresh orange juice	3.6
		Three Cents Aegean tonic	3.6
		ChariTea iced green tea	3.8