PANO KATO

MEDITERRANEAN CUISINE — GRILL, PIZZA & DELI

What started as a playful game of words between Anne-Jean and Panagiotis, the owners of House of AnLi, resulted in the name of their new culinary adventure: PANO KATO (Πάνω Κάτω)
Pano Kato means in Greek, Panagiotis' mother tongue, upstairs downstairs.
Thus referring to House of AnLi' s store & bistro upstairs and Pano Kato downstairs in Tanglin Mall.
The Greek origin of the words Pano Kato refers to the mediterranean cuisine that is served in all its simplicity
Simple, unpretentious, pure are key words in Anne-Jean' s and Panagiotis' taste for delicious home cooked food using the best ingredients from the mediterranean sea and region
Welcome to PANO KATO & καλη όρεξη !

APPETIZERS

We are using EVOO, extra virgin olive oil, for all our dishes.

SOUP OF THE DAY - BOWL OR PLATE (VG) — 8 OR 14

CHUNKY BELGIAN FRIES — 14
WITH OREGANO AND SEA SALT
ADD FRESH BLACK TRUFFLE OIL +2, ADD SPICY HERB MIX +2, ADD GRATED PARMESAN +2, ADD TRUFFLE MAYONNAISE+2

MESCLUN (VG) — 16
MIX OF GREENS, HEIRLOOM TOMATO, GRAIN MUSTARD VINAIGRETTE

GRILLED HALLOUMI (V) — 16
CYPRIOT CHEESE MADE FROM GOAT'S AND SHEEP'S MILK
SERVED WITH A BALSAMIC REDUCTION AND LEMON WEDGE

FETA SAGANAKI (V) — 18
FRIED FETA, SESAME SEEDS AND THYME HONEY

FETO KEFTEDES — 22
WAGYU BEEF AND FETA MEATBALLS SERVED WITH FRESH TOMATO, RED ONION AND TZATZIKI

HORIATIKI (V) — 22
Classic Greek salad
CUCUMBER, ROMA TOMATO, RED ONION, FETA, EVOO, OREGANO

FRIED CALAMARI — 22
DEEP FRIED SQUID RINGS WITH AIOLI

PATTIE PLATTER — 22
THREE PATTIES* AND ONE DIP** FROM THE DELI
*CHOICE OF SALMON, VEGAN FALAFEL, ZUCCHINI AND RICOTTA OR CHEF'S DAILY PATTIE
**CHOICE OF TZATZIKI, HUMMUS, BEETROOT HUMMUS, FAVA OR MELINZANOSALATA

DAKOS — 20
The Cretan salad
CAROB BITES, FRESH TOMATO, FETA, CAPERS, BELL PEPPERS, BLACK OLIVES, EVOO, LEMON JUICE, OREGANO

DOLMADES (VG) — 18
Greek stuffed vine leaves
VEGAN MIX OF RICE, ONIONS, GREEK HERBS
SERVED WITH VEGAN LEMON SAUCE

THREE DIPS WITH PITA (V) — 24
CHEF'S SELECTION OF FRESHLY MADE DIPS* FROM THE DELI
*CHOICE OF TZATZIKI, HUMMUS, BEETROOT HUMMUS, FAVA OR MELINZANOSALATA

HTAPODI — 32
GRILLED OCTOPUS SERVED WITH FAVA PURÉE AND LEMON WEDGE

GARIDES — 28
TWO MEDITERRANEAN KING PRAWNS
WITH GARLIC, EVOO, LEMON WEDGE AND HERBS

BURRATA (V) — 44
WITH HEIRLOOM TOMATO AND PESTO OLIVE OIL,
SERVED WITH BAGUETTE

GREEK MEZZE FOR TWO — 48
TWO FETO KEFTEDES, FETA WITH OREGANO, TWO DOLMADES, TWO DIPS*, PITA, CUCUMBER, TOMATO AND KALAMATA OLIVES
*CHOICE OF TZATZIKI, GREEK HUMMUS, BEETROOT HUMMUS, FAVA OR MELINZANOSALATA

SALADS FROM THE DELI — 16

Our salads (200gr) are served with a choice of evoo, lemon or honey mustard dressing

SUPERFOOD SALAD (VG)
BROCCOLI, CUCUMBER, GREEN PEAS, QUINOA, SEEDS, MINT LEAVES AND AVOCADO

PINK QUINOA SALAD (VG)
QUINOA, BEETROOT, AND MIXED GRILLED VEGETABLES

MEDITERRANEAN COUSCOUS SALAD (VG)
COUSCOUS, PUMPKIN, BEETROOT, CHICK PEA, CUCUMBER, AND KALAMATA OLIVES

LENTIL ARUGULA SALAD (V)
LENTIL, TOMATO, CUCUMBER, FETA, PARSLEY, SEEDS

ADD-ONS

ONE PATTIE OF YOUR CHOICE — 4
SALMON, ZUCCHINI AND RICOTTA, VEGAN FALAFEL OR CHEF'S DAILY PATTIE

ONE GREEK PITA OR ONE KOULOURAKI (VG) — 4
WITH OREGANO, SEA SALT AND OLIVE OIL

BREAD BASKET — 8

GLUTEN-FREE BREAD AND BUTTER — 8

GREEK CAROB BREAD RUSKS — 6

GRILLED HALLOUMI — 12

ONE DIP FROM THE DELI (100GR) (V) — 8
CHOICE OF TZATZIKI, HUMMUS, BEETROOT HUMMUS, FAVA OR MELINZANOSALATA

FETA — 8

(V) VEGETARIAN
(VG) VEGAN

WE ARE CASHLESS
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(GF) GLUTEN-FREE

FAMILY RECIPES FROM THE OVEN

We are using EVOO, extra virgin olive oil, for all our dishes.

GEMISTA (V) — 24
Greek stuffed red and green banana peppers
ONE WITH QUINOA, RED KIDNEY, FRESH TOMATO SAUCE, FETA AND ONE WITH A VEGAN RICE AND GREEK HERBS

SPANAKOPITA (V) — 26
GREEK SAVORY IN FILO PASTRY WITH CHOPPED FRESH SPINACH, DILL, FETA, ONION AND EGGS

SOUTZOUKAKIA — 28
GREEK STYLE ANGUS BEEF MEATBALLS
SERVED WITH ORZO PASTA IN TOMATO SAUCE

PASTITSIO (20 MIN PREPARATION) — 26
BAKED GREEK PASTA WITH MINCED WAGYU BEEF AND BECHAMEL SAUCE

MARIA'S MOUSSAKA (20 MIN PREPARATION) — 32
The epitome of Greek comfort food
LAYERED EGGPLANT, MINCED WAGYU BEEF POTATOES, BECHAMEL SAUCE

HEALTHY WRAPS AND OTHERS

GREEK GOAT & SHEEP CHEESE BOARD — 28
FETA, KASSERI AND KEFALOTYRI CHEESE
SERVED WITH KALAMATA OLIVES, GREEK QUINCE AND A BREAD BASKET

GREEK QUICHE (V) (15 MIN PREPARATION) — 16
TOMATO, ARTICHOKE, FETA, BLACK OLIVES AND BASIL
SERVED WITH A SIDE OF MESCLUN SALAD

GREEK WRAP (V) — 16
PITA POCKET, FETA, TOMATO, CAPSICUM, BLACK OLIVES, TZATZIKI

CHICKEN WRAP — 18
PITA POCKET, CHICKEN, SALAD, TOMATO, TZATZIKI

FALAFEL WRAP (VG) — 18
PITA POCKET, VEGAN FALAFEL, HUMMUS, TOMATOES, CAPSICUM

add a side of chunky fries +6

JOSPER CHARCOAL GRILL

All our meat comes from Australia and is airflown, grilled with charcoal to maintain the meat quality and moisture

GRILLED SOUVLAKI
SERVED WITH TOMATO, ONION, TZATZIKI & PITA BREAD
add a side of chunky fries +6

PORK — 26
TWO MARINATED PORK SKEWERS

CHICKEN — 26
TWO CHICKEN WITH CAPSICUM AND ONIONS SKEWERS

BEEF KEBAB — 28
TWO MINCED WAGYU BEEF SKEWERS

LAMB KEBAB — 28
TWO MINCED LAMB SKEWERS
WITH PANO KATO'S SPICY HERB MIX

MIXED SOUVLAKI — 28
CHOOSE TWO OF THE ABOVE SKEWERS

TO SHARE

MIXED MEAT PLATTER — 88
TWO RACKS OF LAMB, MIXED SKEWERS, ANGUS BEEF AND ONE LOUKANIKO
SERVED WITH CARAMELIZED RED SHALLOTS, ROASTED GARLIC AND BEEF JUS

MIXED SEAFOOD PLATTER — 98
TWO KING PRAWNS, DEEPFRIED CALAMARI, GRILLED OCTOPUS AND GREEK FISH FILLET
SERVED WITH AIOLI SAUCE AND LEMON WEDGE

BEEF TOMAHAWK — 98
1.5-1.8KG BONE-IN PURE WAGYU BEEF - MARBLING 4-5
SERVED WITH CARAMELIZED RED SHALLOTS, ROASTED GARLIC AND BEEF JUS

SIDES

GRILLLED CAULIFLOWER (V) (20 MIN PREPARATION) — 18
MARINATED WITH GARLIC, HERBS, EVOO

ROASTED MIXED VEGETABLES (VG) — 16

ROASTED HERB POTATOES (VG) — 14

SAUTÉED MIXED MUSHROOMS (VG) — 8

CHUNKY BELGIAN FRIES — 14
WITH OREGANO AND SEA SALT
ADD FRESH BLACK TRUFFLE OIL +2, ADD SPICY HERB MIX +2,
ADD GRATED PARMESAN +2, ADD TRUFFLE MAYONNAISE+2

PITA, TOMATO, RED ONION AND TZATZIKI (VG) — 8

ORZO PASTA IN TOMATO SAUCE (VG) — 8

CATCH OF THE DAY

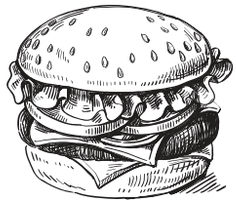
68
Greek Whole Fish
FLOWN IN, DEBONED,
STUFFED WITH FRESH ROSEMARY AND THYME
SERVED WITH A SIDE OF EVOO AND FRESH LEMON

WAGYU BEEF T-BONE STEAK — 68
400GM OF AGED 150 DAYS WAGYU BEEF, SERVED WITH CARAMELIZED RED SHALLOTS, ROASTED GARLIC AND BEEF JUS

BLACK ANGUS SIRLOIN STEAK — 48
250GM OF PREMIUM SIRLOIN SERVED WITH CARAMELIZED RED SHALLOTS, ROASTED GARLIC AND BEEF JUS

RACK OF LAMB — 48
4 LAMB CHOPS MARINATED WITH EVOO, THYME, ROSEMARY AND SALT, SERVED WITH CARAMELIZED RED SHALLOTS, ROASTED GARLIC AND BEEF JUS

LOUKANIKO — 26
Two Greek garlic and fennel pork sausages
SERVED WITH POMMERY MUSTARD



PANO KATO'S AWESOME BURGER — 32
HOMEMADE 180GM WAGYU BEEF PATTIE, RUSTIC BRIOCHE BUN, CARAMELIZED ONION, TRUFFLE MAYONNAISE,CRISPY BACK BACON, KASSEIRI CHEESE AND FRESH TOMATO
SERVED WITH PANO KATO'S SPICY HERB FRIES AND TZATZIKI

IMPOSSIBLE GREEK BURGER (VG) — 28
PLANT BASED PATTIE, PITA POCKET, FRESH TOMATO,
VEGAN PESTO MAYONNAISE, SERVED WITH CHUNKY BELGIAN FRIES*
*ADD FRESH BLACK TRUFFLE OIL+2, ADD SPICY HERB MIX+2, ADD GRATED PARMESAN+2, ADD TRUFFLE MAYONNAISE+2, ADD TZATZIKI +2

(V) VEGETARIAN
(VG) VEGAN

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(GF) GLUREN-FREE

PASTA

Choice of spaghetti, tagliatelle or penne pasta.
Gluten-free pasta +2

GREEN (VG) — 20
BASIL AND PINE NUTS PESTO, GRILLED ZUCCHINI, BROCOLLI, PEAS, BASIL LEAVES

IMPOSSIBLE BOLOGNESE (VG) — 26
MINCED IMPOSSIBLE PLANT BASED MEAT AND FRESH TOMATO SAUCE

CARBONARA — 28
CREAM, SMOKED PANCETTA, ONION AND AN ORGANIC POACHED EGG

GARIDES ME PESTO — 34
ONE KING PRAWN WITH BASIL PESTO

PUTTANESCA — 26
ANCHOVIES, KALAMATA OLIVES, CAPERS, FRESH TOMATO SAUCE

TRUFFLE LOUKANIKO — 32
LOUKANIKO GREEK SAUSAGE, TRUFFLE OIL, CREAM
add truffle shavings +4

SET LUNCH

two course 28
three course 34
Monday to Friday 11am to 3pm

bowl of daily soup or mesclun salad

pasta, pizza or chef's special

dessert of the day
or
Allpress coffee of your choice

PIZZA FROM 11AM TO 9.30PM

30cm pizza from the wood oven
Gluten-free pizza dough +4

SIMPLY VEGAN (VG) — 18
FRESH TOMATO PASSATA, ROASTED ZUCCHINI, BASIL LEAVES, OREGANO, EVOO
add vegan cheddar, fiore di latte or burrata +4

CLASSIC MARGARITA (V) — 22
FRESH TOMATO PASSATA, FIORE DI LATTE, BASIL LEAVES, EVOO

LOUKANIKO — 26
FRESH TOMATO PASSATA, LOUKANIKO GREEK SAUSAGE, CAPSICUM, RED ONION, FIORE DI LATTE

POMODORI (V) — 18
FRESH TOMATO PASSATA, GARLIC, BASIL LEAVES, OREGANO

BURRATA — 28
FRESH TOMATO PASSATA, BURRATA, ROASTED ZUCCHINI, ARUGULA

CRUDO BIANCO — 28
PROSCIUTTO HAM, ARUGULA, FIORE DI LATTE, EVOO

ALLA PUTTANESCA — 24
FRESH TOMATO PASSATA, ANCHOVIES, CAPERS, BLACK OLIVES, FIORE DI LATTE, EVOO

CAPRICIOSA — 26
FRESH TOMATO PASSATA, COOKED HAM, MUSHROOM, FIORE DI LATTE, EVOO

HAWAIIAN — 26
FRESH TOMATO PASSATA, COOKED HAM, PINEAPPLE, FIORE DI LATTE, OREGANO

PANO KATO (V) — 26
FRESH TOMATO PASSATA, FRESH TOMATO SLICES, SPINACH, FETA, FIORE DI LATTE, RED ONION, CAPSICUM, BLACK OLIVES, EVOO

IMPOSSIBLE MEAT LOVERS (VG) — 28
IMPOSSIBLE BOLOGNESE, FRESH TOMATO SLICES

FRUTTI DI MARE — 30
FRESH TOMATO PASSATA, CALAMARI, PRAWN, FIORE DI LATTE, SHALLOTS, PESTO AND TOMATO

TARTUFATA (V) — 32
MIXED MUSHROOM, TRUFFLE CREAM, TRUFFLE OIL, FRESH THYME, FIORE DI LATTE
add truffle shavings +4

PEPPERONI — 24
FRESH TOMATO PASSATA, PEPPERONI SALAMI, FIORE DI LATTE, OREGANO

MAKE YOUR OWN-CREATE YOUR PIZZA THE WAY YOU LIKE IT ! — 14
All pizzas include fresh tomato passata and evoo

BLACK OLIVES, RED ONION, FRESH GARLIC, FRESH TOMATO, CAPERS, TRUFFLE OIL — 2 EACH
FETA, PESTO, ARUGULA, MUSHROOM, ROASTED ZUCCHINI, CAPSICUM, ORGANIC EGG, ANCHOVIES, TRUFFLE SHAVINGS, VEGAN CHEDDAR — 4 EACH
COOKED HAM, LOUKANIKO GREEK SAUSAGE, PROSCIUTTO HAM, IMPOSSIBLE BOLOGNESE, PEPPERONI, FIORE DI LATTE, CALAMARI, BURRATA — 6 EACH

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(VG) VEGAN

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(GF) GLUREN-FREE

HOME-MADE DESSERTS

OUR SELECTION OF MEDITERRANEAN DESSERTS

Traditional delicacies full of goodness

GALAKTOBOUREKO (Γαλακτομπούρεκο) 16
CREAMY CUSTARD MADE FROM SEMOLINA, WRAPPED IN SHEETS OF FILO AND SOAKED IN ROSEWATER SYRUP

KADAIFI NERAIDA 16
BAKED KADAIFI PASTRY WITH VANILLA CUSTARD, PISTACCIO AND WHIPPED CREAM DIPPED INTO ROSEWATER SYRUP

GREEK BAKLAVA (Μπακλαβάς) 16
MADE FROM LAYERS OF CRISPY FILO, ROASTED GREEK PISTACCIOS, ROSEWATER SYRUP AND SERVED WITH VANILLA GELATO AND THYME HONEY

TIRAMISU 16
AN ITALIAN FAVORITE OF LADYFINGER BISCUITS, MASCARPONE CREAM AND OUR ALLPRESS COFFEE

ROSEMARY INFUSED PANACOTTA 16
SERVED WITH RASPBERRY COULIS AND FRESH BERRIES

GREEK MASTIHA PAVLOVA 18
MASTIHA MERINGUE WITH WHIPPED GREEK YOGHURT, ROASTED PISTACCIOS AND POACHED FRESH FIG IN THYME HONEY

All our desserts are freshly made in-house with less sugar, fresh ingredients and lots of love

PREORDER ENTIRE CAKE TWO DAYS IN ADVANCE

ALLPRESS ESPRESSO

ESPRESSO	5
MACCHIATO / PICOLLO	5.5
LONG BLACK / AMERICANO	6
LATTE / FLAT WHITE / CAPPUCCINO	6.5
MOCHA	8
ICED LONG BLACK	8
ICED LATTE / ICED CAPPUCCINO / GREEK FRAPPÉ	8.5
ICED MOCHA	10

double shot, soy milk, almond milk, coconut milk or decaf +1.5

DESSERT COFFEE

CAFE LIÉGEOIS 14
ESPRESSO,COFFEE GELATO, WHIPPED CREAM

CAFE AFFOGATO 12
ESPRESSO,VANILLA GELATO

IRISH COFFEE 18
ESPRESSO, WHISKY, SUGAR, WHIPPED CREAM

CREAMY BEE 18
ESPRESSO, MASTIHA, HAZELNUT SYRUP, WHIPPED CREAM

KAHLUA MILKSHAKE 18
ESPRESSO, KAHLUA, MILK, VANILLA GELATO

ANLI'S CLASSICS

BELGIAN CHOCOLATE MOUSSE 12

FONDANT OF BELGIAN CHOCOLATE (15 MIN PREPARATION) 16
SERVED WITH A SCOOP OF ARTISAN VANILLA GELATO

MIMI'S WAFFLE 14
TWO LOLLY WAFFLES SERVED WITH A SCOOP OF ARTISAN GELATO OR SUGAR AND CREAM, HOT BELGIAN CHOCOLATE SAUCE, JAM AND CREAM, MAPLE SYRUP OR HONEY

CHEESE TART 16
FROMAGE BLANC ON ANLI'S SPECULOOS BASE

APPLE AND CINNAMON TART 14
WITH ALMOND BASE, SERVED WITH WHIPPED CREAM

GLUTEN-FREE CHOICES GF

Our displayed cakes are homemade

SLICE OF CAKE 10
CARROT, BANANA, LEMON DRIZZLE OR BLUEBERRY

FLOURLESS CHOCOLATE TART 14
SERVED WITH WHIPPED CREAM

CHEF'S CRUMBLE 16
SERVED WITH ONE SCOOP OF ARTISAN VANILLA GELATO

LEMON CURD TART 16

VEGAN BERRY TART VG 16

ARTISAN GELATO

6 — 12

Our gelato is egg free

ROCHER CHOCOLATE GF	SNOW WHITE VANILLA GF
COFFEE GF	CARAMEL CINNAMON COOKIES
GREEK PISTACCIO GF	COCONUT GF VG
STRAWBERRY GF	SPECIAL OF THE MONTH

TOPPINGS

WHIPPED CREAM	2	MIXED BERRIES	8
HOT BELGIAN CHOCOLATE SAUCE	4	RASPBERRY COULIS	2

MARIAGE FRÈRES TEA

8 — 15

BLACK TEAS

ENGLISH BREAKFAST - CLASSIC BRITISH MORNING BLEND
MARCO POLO - FRUITS - CHINESE AND TIBETAN FLOWERS
EARL GREY - DARJEELING AND BERGAMOT
CASABLANCA - BLACK AND GREEN TEA - SWEET MINT AND BERGAMOT
DARJEELING HIMALAYA - ORGANIC FINEST INDIAN BLACK TEA

HERBAL TEAS

VERBENA CITRODORA - ORGANIC LEMON AND VERBENA LEAVES
ROUGE BOURBON - PURE RED ROOIBOS TEA - THEINE FREE
DREAM TEA BIO - ORGANIC RED TEA - THEINE FREE
CHAMOMILE - LEMONGRASS - BALM MINT - VERBENA
FUJI YAMA - GREEN TEA
CHAMOMILLA - ORGANIC WILD CHAMOMILE FLOWERS
BLANC & ROSE - WHITE TEA AND ORIENTAL ROSE BUDS

V VEGETARIAN
VG VEGAN

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GF GLUTEN-FREE

PANO KATO

MEDITERRANEAN CUISINE — GRILL, PIZZA & DELI

Signature Coktails

22

GREEK SPRITZ
skinos mastiha,
otto's athens vermouth,
epsa grapefruit soda

OUZITO
ouzo, fresh mint leaves,
lemon juice, honey,
club soda

SINGAPORE SLING
gin, cherry brandy, triple sec,
benedictine dom, pineapple juice,
lime juice, grenadine

HOLY KOMBUCHA
vodka,
fresh mint leaves
ginger and lemon kombucha

COCO LOCO
BUSS Nº509 master cut gin,
lemon juice, coconut milk ,
sugar syrup

APEROL SPRITZ
proscecco,
aperol, orange juice,
club soda

FILLIERS BASIL GIN SMASH
filliers gin,
lemon juice,
fresh basil leaves

FIZZ ME UP
BUSS Nº509 raspberry gin,
lemon juice, sugar syrup,
club soda

CLASSIC COCKTAILS 22

MARGARITA TEQUILA, TRIPLE SEC, LIME JUICE
TEQUILA SUNRISE TEQUILA, ORANGE JUICE, GRENADINE SYRUP
PINK LADY PINK GIN, GRENADINE
ESPRESSO MARTINI VODKA, KAHLUA, SUGAR SYRUP, ESPRESSO
BLOODY MARY VODKA, TOMATO JUICE, TOBASCO, LIME JUICE, WORCESTERSHIRE SAUCE, SALT AND PEPPER, CELERY STICK
MIMOSA CHAMPAGNE VEUVE PELLETIER BRUT, FRESHLY PRESSED ORANGE JUICE
MOJITO RUM, FRESH MINT LEAVES, CANE SUGAR, SODA, CRUSHED ICE
LONG ISLAND ICE TEA GIN, VODKA, RUM, TRIPLE SEC, TEQUILA, LIME JUICE, COKE
HIGH BALL WHISKY, SODA OR GINGER ALE
DAIQUIRI RUM, LIME JUICE, TRIPLE SEC, SUGAR SYRUP
ANLI'S GIN TONIC BUSS Nº509 SPRING GIN, FRESH ROSEMARY, FEVER TREE TONIC, LEMON

CHOICE OF SPIRIT NEAT OR ON THE ROCKS 18

BUBBLES

CHAMPAGNE VEUVE PELLETIER BRUT - FRANCE	22	95
PROSCECCO SALVATORE LOVO - ITALY	12	60

HOUSE WINES

	125ML	200ML	
WHITE			
LA MORA DI TOSCANA VERMENTINO - SAUVIGNON, UMBRIA - ITALY AROMATIC, INTENSE BOUQUET OF YELLOW FRUITS WITH TROPICAL NOTE	12	18	65
INAMA ATHIRIS ASSYRTIKO, METSOVO - GREECE BRIGHT LIGHT YELLOW COLOUR, FLORAL AND CITRUS AROMAS IN THE NOSE	13	20	75
ROSÉ			
LA VIE EN ROSE CHATEAU ROUBINE, COTE DE PROVENCE - FRANCE BOLD BLEND OF STRAWBERRIES AND CHERRIES, SASSY SIPS OF GRENACHE, CINSAULT AND SYRAH	14	22	80
LA MARCHESANA PRIMITIVA, PUGLIA - ITALY FLAVOURFUL AND BALANCED, HINT OF RED BERRIES AND VIOLETS	12	18	65
RED			
SASSO DEI LUPI QUINTOTEMA MERLOT, UMBRIA - ITALY SOFT AND APPEALING ON THE PALATE, DARK BERRIES AND VIBRANT TANNINS	12	18	65
KATOGI AVEROFF AGIORGITIKO - MERLOT - CABERNET SAUVIGNON, METSOVO - GREECE RED FRUIT AROMAS WITH NOTES OF SPICES AND LEATHER ON THE NOSE	14	22	80

sustainable wine

BEERS

FROM BELGIUM

STELLA ARTOIS (DRAUGHT 0.33L/0.5L)	12/16
LEFFE BLONDE	16
CHIMAY TRIPLE	22
HOEGAARDEN BLANCHE	16

FROM GREECE

FIX HELLAS	14
MYTHOS LAGER	14
MYTHOS 0%	14

HAPPY HOUR

Time To Wine Out !!

STELLA DRAUGHT BEER	1 FOR 1
ITALIAN HOUSE WINES RED/ WHITE/ROSE/PROSECCO	10
CHAMPAGNE AND COCKTAILS	16

WEEKDAYS FROM 3PM TO 6PM

finger food

CHUNKY BELGIAN FRIES ADD FRESH BLACK TRUFFLE OIL +2, SPICY HERB MIX +2, TRUFFLE MAYONNAISE +2 OR GRATED PARMESAN +2	14
THREE DIPS FROM THE DELI WITH PITA CHOICE OF TZATZIKI, HUMMUS, BEETROOT HUMMUS, FAVA OR MELINZANOSALATA	24

And more on our menu

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SLOW JUICES NO ICE AND MADE TO ORDER 12

GINGER ZINGER *carrot - lemon - ginger*
PINK FLAMINGO *beetroot - berries - pineapple - ginger*
WIDE AWAKE *apple- celery - orange - lemon - mint*
MORNING GREEN *celery - cucumber - apple - ginger - mint*
BEETOX *beetroot - carrot - ginger - lemon - cucumber*
VITAMINE C BOMB *orange - lemon - pineapple*
FRESH GREEN APPLE, ORANGE OR BOTH MIXED 6

Smoothies FRESH MILK AND GREEK YOGHURT 12

MANGO DREAM MANGO - BANANA
COCONUT CRUSH PINEAPPLE - COCONUT MILK
ACAI KICK ACAI BERRIES - BANANA - COCONUT MILK
BERRY BURST MIXED BERRIES - BANANA
STRAWBERRY
MIXED BERRIES
BANANA
MANGO

Not sweetened - we can add honey or sugar syrup

MILKSHAKE MILK, GELATO AND CRUSHED ICE 12

GELATO FLAVOUR
CARAMEL CINNAMON COOKIES - COFFEE - COCONUT - PISTACHIO
VANILLA - CHOCOLATE - STRAWBERRY - SPECIAL OF THE MONTH

Change to soy, coconut or almond milk +2

HOMEMADE FIZZ CLUB SODA AND CRUSHED ICE 8

MINTY MINT FRESH MINT LEAVES
GINGER FRESH GINGER JUICE
LEMON FRESH LEMON JUICE
KATO LEMONADE FRESH MINT LEAVES AND LEMON JUICE

COLD DRINKS

ANTIPODES MINERAL WATER 500ML SPARKLING OR STILL 6
ANTIPODES MINERAL WATER 1000ML SPARKLING OR STILL 12
MASTIQUA SPARKLING WATER 330ML 9
GREEK SPARKLING WATER INFUSED WITH MASTIHA
MASTIQUA LEMONADE 330ML 9
GREEK LEMONADE WITH SPARKLING MASTIHA WATER
HOMEMADE ICED LEMON TEA OR ICED TEA 8
COKE OR COKE ZERO 6
FEVER TREE TONIC 6
MEDITERRANEAN, PREMIUM INDIAN, AROMATIC, ELDER FLOWER, GINGER ALE
EPSA LIME SODA OR PINK LEMONADE 6

FULL of ORGANIC AcIDS

NO SUGAR NATURALLY !!

Remedy

KOMBUCHA

9
PEACH
COCONUT WATER PURE
GINGER LEMON
RASPBERRY LEMONADE
LEMON LIME MINT
COLA

RAW, VEGAN & UNPASTEURISED

GOOD for YOUR GUT

ALLPRESS ESPRESSO

ESPRESSO 5
MACCHIATO / PICOLLO 5.5
LONG BLACK / AMERICANO 6
LATTE / FLAT WHITE / CAPPUCCINO 6.5
MOCHA 8
ICED LONG BLACK 8
ICED LATTE / ICED CAPPUCCINO / GREEK FRAPPÉ 8.5
ICED MOCHA 10

Double shot, soy milk, almond milk, coconut milk or decaf +1.5

DESSERT COFFEE

CAFE AFFOGATO 12
ESPRESSO,VANILLA GELATO
CAFE LIÉGEOIS 14
ESPRESSO,COFFEE GELATO, WHIPPED CREAM
IRISH COFFEE 18
ESPRESSO, WHISKY,SUGAR,WHIPPED CREAM
CREAMY BEE 18
ESPRESSO, MASTIHA, HAZELNUT SYRUP, WHIPPED CREAM
KAHLUA MILKSHAKE 18
ESPRESSO, KAHLUA, MILK, VANILLA GELATO

MARIAGE FRÈRES TEA 8 15

BLACK TEAS

ENGLISH BREAKFAST - CLASSIC BRITISH MORNING BLEND
MARCO POLO - FRUITS- CHINESE AND TIBETAN FLOWERS
EARL GREY - DARJEELING AND BERGAMOT
CASABLANCA - BLACK AND GREEN TEA - SWEET MINT AND BERGAMOT
DARJEELING HIMALAYA - ORGANIC FINEST INDIAN BLACK TEA

HERBAL TEAS

VERBENA CITRODORA - ORGANIC LEMON AND VERBENA LEAVES
ROUGE BOURBON - PURE RED ROOIBOS TEA - THEINE FREE
DREAM TEA BIO - ORGANIC RED TEA - THEINE FREE
CHAMOMILE - LEMONGRASS - BALM MINT - VERBENA
FUJI YAMA - GREEN TEA
CHAMOMILLA - ORGANIC WILD CHAMOMILE FLOWERS
BLANC & ROSE - WHITE TEA AND ORIENTAL ROSE BUDS

HOT DRINKS

GLASS OF FRESH MILK 4
HOT BELGIAN CHOCOLATE WITH WHIPPED CREAM 9
almond or soy milk +1.5
HOME MADE HONEY AND OLD GINGER INFUSION 9
FRESH MINT INFUSION 9
GOLDEN MILK 12
HONEY, CINNAMON, BLACK PEPPER, TURMERIC, VEGAN MILK, GINGER, COCONUT OIL

WE ARE CASHLESS
OUR PRICES ARE IN SINGAPORE DOLLARS • 10% SERVICE TAX AND 7% GST WILL BE ADDED TO YOUR FINAL BILL