



Coffees

Greek Coffee Roasted finely ground coffee beans simmered in a traditional coffee pot	4.90
Greek Frappé Greek foam-covered iced coffee drink made from instant coffee	4.90
Freddo Espresso Greek style iced espresso	6.90
Freddo Cappuccino Greek style iced espresso, topped with cold milk-based foam	7.90
Espresso	4.90
Double Shot Espresso	6.90
Hot Chocolate	6.90
Macchiato	4.90
Cappuccino	6.90
Long Black Coffee	4.90

Greek Herbal drinks

In Ancient Greece, herbs were used both in food and for medicine. In fact, the whole system of medicine that the Ancient Greek physicians practiced is based around the variety of herbs and spices that are found growing in the Greek countryside. The Ancient Greek physician, Hippocrates, is credited with saying, "Let food be your medicine, and medicine be your food." Herbs and spices did make it into the cuisine both as a cure and to enhance the flavor of the food.

BIO Mountain Tea Organic herbal tea "Sideritis "	4.90
BIO Melissa Organic herbal tea "Melissohorto"	5.90
BIO Sage Organic herbal tea "Faskomilo"	5.90
BIO Chamomile Organic herbal tea "Chamomile"	4.90
BIO Linden Organic herbal tea "Tilio"	4.90
BIO Saint John's Wort Organic herbal tea "Valsamohorto"	5.90
BIO Herbal Blends Mountain Tea, Rosemary, Thyme Linden, Melissa, Sage Melissa, Chamomile, Anise Mountain Tea, Sage, Lavender	6.90

Desserts

Baklava Filo pastry stuffed with walnuts, cinnamon, cloves & Greek honey syrup.	14.90
Rizogalo Creamy rice pudding with a sprinkling of cinnamon on top	11.90
Giaourti Greek Yoghurt accompanied with fruit salad, honey & walnuts.	12.90
Loukoumades Traditional Greek doughnuts with honey, cinnamon & side chocolate sauce	14.90
Pagoto Movenpick vanilla or chocolate ice cream	6.90