



Greek Food Culture

Greek pies



Cheese rag pie

A pleated filo crust cracks playfully in the mouth to reveal a soft mixture of sheep and goat's mizithra and feta cheese. This unique take on the classic Greek cheese pie combines impressively crispy, wholesome texture and a tantalizing filling that's slightly on the sour side.

\$6.50

Mediterranean rag pie

A pleated filo crust cracks playfully in the mouth to reveal its Mediterranean heart, packed with an appetizing combination of tomato, olives and cheese. A sun-filled slice that brings the Greek summer breeze to your plate.

\$6.80

Traditional spinach pie

Straight out of grandma's recipe book comes a lovingly made village-style pie featuring spinach, onion and dill. Transporting you straight to a sunny Greek village's vegetable patch, this spinach pie marries stunning, thick traditional pastry with herbs and greens.

\$6.10

Traditional spinach and feta cheese pie

Straight out of grandma's recipe book, this lovingly made traditional village-style pie features spinach, dill and chunky pastry. A voluptuous delicacy bursting with the umami punch of spinach in a perfect pairing with feta and mizithra cheeses. An absolute staple that is satisfying as it is fascinating.

\$6.50

Peynirli

This rustic boat of soft and airy dough features cheese or meat as its passengers, which can be kasseri, feta, sausage, ham or even egg. Eat it hot, freshly baked with its ingredients oozing seductively.

Graviera & ham peynirli

Mediterranean peynirli

\$8.00



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Sandwiches



Naxos Graviera & Ham

Sunseed rustic bread, aged Naxos graviera, ham, tomato, housemade mayonnaise

\$7.80

Trout & Chickpeas

Corn rustic bread, trout, chickpeas spread, roasted peppers, olives, rucola

\$7.80

Avocado

Cretan wholegrain bread, avocado spread, carrot salad, romaine lettuce.

\$7.80

Egg Salad

Extra virgin olive oil Anevato bread, egg salad with caper, onion
and housemade mayonnaise, romaine lettuce

\$7.80

Chicken Salad

White rustic bread, poached chicken, Greek yoghurt housemade mayonnaise, celery, onion

\$7.80

Mediterranean

Wholegrain rustic bread, tomato, peppers, olives, feta

\$7.80

Greek Yogurt



Greek yogurt treats

A rich, creamy all-natural Greek strained yogurt. Choose from two fat varieties: 2% or 0%.

Enjoy with your choice of 2 toppings for a nutrient-packed snack.

\$3.50

Toppings: Walnuts, Almonds, Greek honey, Granola, Sour cherry or Quince Spoon sweets,
Kourkoubinia syrupy dessert (+ \$0.50)

Fresh fruits **\$1**



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Pie cups



Pie cups

Bougatsa in a cup; a creative deconstruction of the classic Greek pie!
Smooth semolina cream blended with crunchy filo and sprinkled with

- cinnamon & sugar

- chocolate sauce

\$5.50

Desserts



Thessaloniki cream bougatsa

Owing its distinctive character to endless golden layers of crackling pastry, this bougatsa is filled with a smooth semolina cream. Think creamy sweet goodness hidden away within layer upon layer of crunchy filo sprinkled with powdery confectioner's sugar and fragrant cinnamon powder to boot. Full of texture and flavor, it's an unusual sweet treat that deserves a try.

\$5.50

Baklava

The Greek answer to the mille feuille is an extraordinarily crunchy combination of layers of pastry sealing robust, crunchy walnuts and almonds between them. They're smothered in butter, baked in the oven and sprinkled with light syrup. An absolute classic. Goes very well with ice cream.

\$5.50

Ekmek Tsoureki

Soft, fluffy and full of finesse, tsoureki is the Greek answer to brioche bread, carrying aromas of vanilla and mahleb, an aromatic spice from the East Mediterranean. This Istanbul-inspired version is bathed in elegant syrup and constitutes the base for the voluptuous Ekmek Tsoureki dessert, served with a scoop of ice cream.

\$4.50

Karidopita (Greek walnut pie)

This dark colored cake is a celebration of all things walnut. Tender and full bodied, its taste and texture pack the power of walnut combined with a light, syrupy tenderness. Goes very well with ice cream.

\$6.80



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Desserts



Portokalopita (Greek orange pie)

A very popular dessert adored in modern Greece and made using a multitude of filo layers, which create the illusion of a fluffy cake. Orange zest is the unmistakable olfactory trademark of this bright treat – infused in both filling and syrup. Goes very well with ice cream.

\$5.50

Lemonopita (Greek lemon pie)

This clever take on the popular portokalopita is also made with a multitude of filo layers which create the illusion of a fluffy cake. Lemon zest brings in an edge that will awaken your senses.

Goes very well with ice cream.

\$5.50

Milopita (Greek apple pie)

This delicacy packs the unbeatable flavor of roasted apple spiced with cinnamon. It's an explosion of balanced sweet and sour on thin, fluffy pastry. X with ice cream.

\$6.50

Mosaic

A very popular fridge cake that will bring childhood memories to those who grew up in Greece.

Mosaic is a must-try dessert combining buttery, creamy chocolate, crunchy cookies and just a hint of aromatic brandy for extra depth. The variety of textures is irresistible.

\$3.80

Ice cream

Flavors: Chocolate, Vanilla, Chios island kaimaki, Olympus Yoghurt,
Cookies & cream, Salted caramel, Aegean Pistachio, Strawberry sorbet

Toppings: Chocolate sauce, Caramel sauce, Biscuits, Chocolate chips (+ \$0.60)

\$6.00 (2 scoops)