

A tall, slender palm tree stands prominently in the foreground, its trunk textured and brown. The background features several buildings with traditional thatched roofs, set against a warm, golden sky. The scene is bathed in the soft light of late afternoon or early morning, creating a serene and tropical atmosphere. The ground is a mix of dirt and gravel.

Escape The City Discover Bolivar



COFFEE & MORE



COFFEE

Greek coffee	2,50	Cappuccino	4,00
Greek coffee double	3,00	Cappuccino double	5,00
Frappe	3,50	Freddo Cappuccino	4,50
Espresso	3,00	Freddo Espresso	4,50
Espresso double	3,50		

BEVERAGES

Fruity ice pop	(GLASS)	4,00
Strawberry / lemon		
Freddoccino		5,00
Chocolate (cold/hot)		6,00

FRESH FROM THE BAR

Fresh Orange Juice (glass)	5,90
Fresh Mixed Juice Seasonal Fruits (glass)	7,50
Homemade Lemonade (glass)	5,90

ALL JUICES ARE
RAW, VEGAN
CERTIFIED,
ORGANIC &
GLUTEN FREE!

REFRESHMENTS

Zagori Water 0,5/1 L	0,50/4,00	Tuborg Soda 330ml	4,50
Zagori Sparkling Water	4,50/6,50	Tuborg Tonic 330ml	4,50
			330ml/750ml
Refreshments 330ml	4,50	Tuborg Pink Grapefruit & Sanguine 250ml	5,00
			Pepsi/Ivi
Lipton ice tea 500ml	4,50	Tuborg Pineapple, Lime & Mint 330ml	5,00
Arizona 500ml	6,50	Tuborg Lemon Soda 330ml	5,00
Juices Ivi 330ml	4,50	Tuborg Mango Passionfruit 330ml	5,00
			Orange, Peach, Banana, Mixed

ENERGY DRINKS

Red Bull Energy Drink 250ml	7,50
Red Bull Sugarfree 250ml	7,50
Red Bull Watermelon 250ml	7,50
Red Bull Tropical 250ml	7,50



We provide free 330ml soft drink refills when you order a main course dish.

BREWED TO
REFRESH



Mythical Taste

ΠΑΝΤΟΥ ΥΠΑΡΧΕΙ
ΕΝΑΣ ΜΥΘΟΣ!

ICE COLD BEER



INTERNATIONAL

Carlsberg (330ml) Pilsner 5% alc	8,00
Kaiser (330ml) Pilsner 5,2% alc	8,50
Schneider Weisse (500ml) Weisse 5,4% alc	10,00

LOCAL CRAFT

Mythos (330ml) Lager 5% alc	8,00
Mythos ICE (330ml) Lager 4,4% alc	8,50
FIX Hellas (330ml) Lager 5% alc	8,00
FIX Dark (330ml) Black Lager 5,2% alc	8,50
NISOS Pilsner (330ml) 5% alc	8,00
NISOS All Day Organic (330ml) Bio Lager Gluten Free 4,5% alc	8,00

IPA

Guinness IPA (440ml) IPA 5% alc	10,00
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ZERO / LOW ZONE

FIX Anef (330ml) Non-Alcohol 0,5% alc	6,50
FIX Anef Lemon (330ml) Non-Alcohol 0,5% alc	6,50
Mythos Radler (330ml) Radler 2% alc	7,50

DRAUGHT

Mythos (300ml) Lager 5% alc	8,00
Carlsberg (300ml) Pilsner 5% alc	8,00

SPECIAL OFFERS

Mythos Bucket (4 x 330ml)	25,00	FIX Hellas Bucket (4 x 330ml)	25,00
Mythos Draught (300ml)	6,00	Mythos Radler (330ml)	5,00
Carlsberg Draught (300ml)	6,00	Carlsberg Bucket (4 x 330ml)	25,00

SUPER SPECIAL OFFER

Mythos ICE Bucket (4 x 330ml)	RECOMMENDED 34,00 → 25,00
Mythos Bucket (12 x 330ml)	96,00 → 50,00
Giga Mythos Bucket (25 x 330ml)	200,00 → 100,00



The offer is valid until 19:00.

The bucket offer is served in an ice bucket.

CIDER

Somersby (330ml) Cider 4,5% alc Apple, Watermelon, Mango & Lime	8,50
Somersby (330ml) Cider 0.0% alc Strawberry & Lime	8,50

Bolivar Classic Mojito



HANDCRAFTED COCKTAILS



CLASSIC COCKTAILS

(GLASS)

- | | |
|--|--|
| <p>Mojito 13,50
Havana Club Añejo 3yo, mint leaves, lime wedges, soda, sugar.
Strawberry/passion/melon/apple/mango/pineapple</p> | <p>Pina Colada 14,00
Havana Club Añejo 3yo, pineapple puree, coconut puree, sweet n' sour mix.</p> |
| <p>Zombie TOP CHOICE 14,50
Havana Club Añejo 3yo & Havana Club Añejo Reserva, pineapple puree, passion fruit puree, angostura bitters, sweet n' sour mix.</p> | <p>Tropical Passion RECOMMENDED 14,50
Havana Club Añejo 3yo & Havana Club Añejo Reserva, ginger syrup, raspberry marmalade, passion fruit puree, cranberry juice, angostura bitters, sweet n' sour mix.</p> |
| <p>Zombie (Raki) NEW PRODUCT RECOMMENDED 12,50
Greek Raki, pineapple puree, passion fruit puree, angostura bitters, sweet n' sour mix.</p> | <p>Margarita 14,00
Olmeca Blanco Tequila, Triple Sec EOLIKI liqueur, sweet n' sour mix.
Strawberry/passion/melon/apple/mango/pineapple</p> |
| <p>Mai Tai RECOMMENDED 14,50
Havana Club Añejo 3yo & Havana Club Añejo Reserva, orgeat syrup, pineapple puree, sweet n' sour mix.</p> | <p>Martini Spritz 12,50
Martini Fiero, Martini Prosecco, soda water.</p> |
| <p>Daiquiri 14,00
Havana Club Añejo 3yo, Triple Sec EOLIKI liqueur, fruit puree, sweet n' sour mix.
Strawberry/passion/melon/apple/mango/pineapple</p> | <p>Long Island 15,00
Absolut Vodka, Havana Club Añejo 3yo, Beefeater London Dry Gin, Olmeca Blanco Tequila, Triple Sec EOLIKI Liqueur, sweet n' sour mix, Pepsi Cola.</p> |
| <p>Porn Star RECOMMENDED 13,50
Absolut Vodka, vanilla syrup, passion fruit puree, sweet n' sour mix.</p> | <p>Bolivar Taste TOP CHOICE RECOMMENDED 14,50
Absolut Vodka, vanilla syrup, peach schnapps, passion fruit puree, peach juice, sweet n' sour mix.</p> |
| <p>Espresso Martini 14,50
Absolut Vodka, Kalhua Liqueur, Vanilla Syrup, Espresso Coffee.</p> | <p>Bull Spritz 13,50
Campari, Martini Fiero, Red bull Watermelon</p> |

PREMIUM COCKTAILS

(GLASS)

- | | |
|---|--|
| <p>Bolivar Premium Mojito 15,50 RECOMMENDED
Havana Club Seleccion De Maestros Rum, mint leaves, lime wedges, soda, sugar.
Strawberry/passion/melon/apple/mango/pineapple</p> | <p>Legend 15,50
Tequila Olmeca ALTOS Blanco, Mezcal, Homemade Sage liqueur, Honey infused with green pepper, Cordial lime</p> |
| <p>Bolivar Taste ABSOLUT ELYX NEW PRODUCT 15,50
Absolut Elyx Vodka, Vanilla Syrup, peach schnapps, passion fruit puree, peach juice, sweet n' sour mix.</p> | <p>The Longest Island 16,50
Havana Club Seleccion De Maestros Rum, Beefeater 24 Gin, Olmeca ALTOS Plata Tequila, Absolut Elyx Vodka, cointreau liqueur, sweet n' sour mix, coke.</p> |
| <p>Le Grand Zombie Nation 15,50 TOP CHOICE
Havana Club Seleccion De Maestros, Havana Club Añejo 7yo, Pineapple puree, passion fruit puree, angostura bitters, sweet n' sour mix.</p> | |

**WE'RE ALWAYS
MIXING UP
SOMETHING
NEW!**

CONSUMPTION OF ALCOHOLIC DRINKS BY PEOPLE UNDER 17 YEARS OF AGE IS PROHIBITED
UNLESS ACCOMPANIED BY PARENTS OR GUARDIANS (Law 3730/2008 & PD 350/2003)

ABSOLUT.





ALCOHOLIC DRINKS

(60ml)

Special Offer Simple Alcoholic Drinks 10,00 till 19:00

Havana Club Añejo 3yo (37.5 % alc)	11,00	Italicus Rosolio (20.0 % alc)	11,00
Havana Club Añejo Reserva (40.0 % alc)	12,00	di Bergamotto	
Absolut Vodka (40.0 % alc)	11,00	Ouzo Mini (glass) (40.0 % alc)	8,00
Absolut Vodka + Red Bull (40.0 % alc)	13,00	Greek products from Mytilini	
Beefeater London Dry Gin (40.0 % alc)	11,00	Ouzo Mini (40.0 % alc) (200ml)	15,00
Bombay Gin (40.0 % alc)	12,00	Greek products from Mytilini	
Tanqueray Gin (43.1 % alc)	12,00	Shot (20ml)	4,50
Chivas Extra 13yo (40.0 % alc)	13,00	Shot Premium (20ml)	6,00
Jameson Original (40.0 % alc)	11,00	Bottle	130,00
Roots Mastiha (28.0 % alc)	11,00	Bottle Special	140,00
		Bottle Premium	160,00

PREMIUM DRINKS

Vodka

Absolut Elyx (42.3 % alc) ABSOLUT ELYX	15,00
Grey Goose (40.0 % alc)	15,00
Belvedere (40.0 % alc)	15,00

Gin


Beefeater 24 (45.0 % alc)  SPECIAL OFFER	13,00
Plymouth (41.2 % alc)	14,00
Monkey 47 (47 % alc)	15,00
Star Of Bombay (40.0 % alc)	14,00
London Dry Premium Gin	

Rum

Havana Club Añejo 7yo (40.0 % alc)	13,00
Havana Club Selección (45.0 % alc)	15,00
De Maestros	



Tequila

Olmecca ALTOS (37.9 % alc) 	13,00
Plata, Reposado	
Patron Silver, Gold (40.0 % alc)	15,00

RTD'S

Bacardi Breezer (4.8 % alc)	8,50	Absolut Mixt (4.5 % alc) 	8,50
watermelon, lime		Raspberry & lemon, Blueberry & lime	

DRINK APPETIZERS

Chips	3,00
Nachos n' Dip	4,50
Fresh fruits	11,90

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ABSOLUT®



WINES & CHAMPAGNES



(750ml)

Glass of wine (13.0 % alc)
Greek Katogi Strofilia

7,50

Glass of sparkling wine (8.5 % alc)
Moscato d'Ifestia

8,50

WHITE WINES

Paranga (Kir – Yianni's Estate) Dry, Mild, White, Roditis, Malagouzia, 13% alc.	42,00
Sauvignon Blanc (Avantis Estate) Dry, Still, White, Sauvignon Blanc, 13% alc.	44,00
Thema (Pavlidis Estate) Dry, Mild, White, Sauvignon Blanc, Assyrtiko, 13% alc.	47,00
Biblia Chora Dry, Mild, White, Sauvignon Blanc, Asyrtiko, 13.5% alc.	49,00
Alpha Estate Malagouzia Single Vineyard "Xelones" Dry, Mild, White, Malagouzia, 13% alc.	53,00
Alpha Estate Chardonnay Single Block "Tramondo" Dry, Mild, White, Chardonnay, 13.5% alc.	55,00
Santorini Nykteri (Santo Wines) Dry, Still, White, Aidani, Assyrtiko, Athiri, 14% alc.	58,00
Ovilos (Domaine Biblia Chora) 0,75L / 1,5L / 3,0L Dry, Mild, White, Semillon, Asyrtiko, 13.5% alc.	65,00 / 120,00 / 225,00

ROSE WINES

Paranga Flowers (Kir-Yianni Estate) Semi-dry, Mild, Rose, Merlot, Syrah, Xinomavro, 11.5% alc.	42,00
Thema (Pavlidis Estate) Dry, Mild, Rose, Tempranillo, 13% alc.	47,00
Biblia Chora Dry, Mild, Rose, Syrah, 13% alc.	49,00
Idylle d' Achinos La Tour Melas 0,75L / 1,5L / 3,0L Dry, still, rose, Grenache, Syrah, Agiorgitiko, 13% alc.	56,00 / 100,00 / 200,00
L' Esprit du Lac (Kir-Yianni Estate) Dry, Mild, Rose, Xinomavro, 12.5% alc.	54,00
Alpha Estate Dry, Mild, Rose, Syrah, 13.5% alc.	62,00

RED WINES

Paranga (Kir-Yianni Estate) Dry, Still, Red, Merlot, Syrah, Xinomavro, 13% alc.	45,00	Biblia Chora 55,00 Dry, Mild, Red, Cabernet Sauvignon 50%, Merlot 50%, 13.5% alc.
Syrah (Avantis Estate) Dry, Mild, Red, Syrah, 14% alc.	49,00	Alpha Estate 62,00 Red, Dry, Mild, Red, Merlot, Syrah, Xinomavro, 14.5% alc.
Thema (Pavlidis Estate) Dry, Mild, Red, Syrah, Agiorgitiko, 14% alc.	50,00	Ovilos 68,00 (Domaine Biblia Chora) Dry, Mild, Red, Cabernet Sauvignon, 14% alc.

SPARKLING WINES

Moscato d'Ifestia 42,00 (Domaine Chatzigeorgiou) Sweet, Semi-Sparkling, White, Muscat of Alexandria, 8,5% alc.	42,00	Treis Magisses 44,00 (Barafakas Winery) Semisweet, Mild, Rose, Syrah, Agiorgitiko, Moshofilero, 11% alc.
Paranga Sparkling 42,00 (Kir – Yianni Estate) Dry, Sparkling, White, Chardonnay, Muscat White, Xinomavro, 11.8% alc.	42,00	Moscato d'Asti Vignaioli di Santo Stefano 50,00 Sweet, semi-sparkling, white, Moscato, 5.5% alc.

CHAMPAGNES

Perrier Jouët Grand Brut 13.5% alc	180,00
Perrier Jouët Blason Rosé 12.0% alc	200,00
Luc Belaire Luxe Fantome 12.5% alc	190,00
Luc Belaire Rosé Fantome 12.5% alc 0,75L / 1,5L	200,00 / 320,00
Moët & Chandon Ice Imperial 12.0% alc	220,00
Moët & Chandon Ice Imperial Rosé 12.0% alc	250,00
Dom Perignon Brut 12.5% alc	650,00
Dom Perignon Brut Luminous 12.5% alc	750,00
Cristal Brut Louis Roederer 12.5% alc	780,00
Dom Pérignon Rosé 12.5% alc	1000,00



Varieties of wines from all over Greece - from Santorini to Northern Greece, and from the Ionian Islands to the islands of the eastern Aegean, tasted and selected for their quality, value-for-money and uniqueness.





APPETIZERS

Traditional Fresh Fries	7,90
Country Fried Potatoes with herbs.	8,60
Country Potatoes Cheddar Bacon cheddar sauce και τραγανό μπέικον.	9,50
Crispy Onion Rings* with BBQ sauce.	8,90
Bruschetta  crispy bruschetta, tomato, mozzarella, basil pesto.	11,90
Feta Cheese combined with dried Cretan carob bread, greek olive oil and fresh oregano.	8,40
Manouri Greek cheese   With white and black sesame crust, spicy tomato jam with lime and chili pepper, served with mesclun salad with balsamic vinaigrette.	12,80
Fried Squid*  with sweet and sour sauce.	17,90
Octopus* octopus with vinegar sauce combined with cherry tomatoes, caper, parsley, greek olive oil and fresh oregano.	18,80
Crispy Chicken Nuggets served with fresh fries and yogurt sauce.	10,80



Dishes based on healthy eating philosophy, made with the garden-fresh nutritious ingredients to promote wellness, energy and rejuvenation.





SALADS

Traditional Greek Salad  **12,80**

Cherry tomatoes, cucumber, capers, onion, green and Florina's red peppers, barley, parsley, kritamo, vinegar, olive oil, olive rings, oregano and feta cheese.

Caesar Salad **15,70**

Colorful salad leaves, crispy chicken, parmesan, peanut, chili, dressing from "Katiki Domokou" greek cream cheese.

Smoked Salmon* Salad  **18,40**

Mixed green salad, smoked salmon*, avocado, cherry tomatoes, green apple, goji berry, sunflower seeds, Florina's peppers, lime vinaigrette.

Bolivar Salad  **16,60**

Baby arugula, baby spinach, cherry tomatoes, Corinthian raisins, cashews, dried figs, green apple, sesame, black sesame, flexes from Naxos Traditional Cheese "arsenic" and balsamic vinaigrette.

Quinoa salad   **15,90**

With brunoise vegetables, orange fillet, mint, mango dressing, aromatic yogurt and chive.

Beluga **15,50**

Beluga lentils, tomato, cucumber, pickled carrot, green zucchini, parsley, balsamic vinegar, chili, olive oil.



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: Vegetarian



: Vegan

The olive oil used in all our dishes is extra virgin olive oil.



HOMEMADE BURGERS



Bolivar Burgers are 100% fresh beef
and are accompanied by delicious, fresh-fried country potatoes.

Chicken Fillet Burger

14,90

Crispy chicken 250gr, iceberg, tomato, big mac sauce, bacon, pickled cucumber, parmesan.

Cheese Bacon Burger

14,80

100% ground beef, BBQ sauce, cheddar, iceberg, tomato, bacon.

Hangover Bolivar Double Burger



RECOMMENDED

20,90

Double Burger 330 gr (100% ground beef),
bacon, caramelized onion, cheddar, onion rings,
tomato, sauce creole.

Salmon Burger



HEALTHY
EATING

TOP CHOICE

18,90

Grilled salmon fillet, guacamole, tartar sauce, iceberg, tomato,
caramelized onion, on whole wheat bread.

Black Angus Burger

NEW
PRODUCT

RECOMMENDED

21,90

Black Angus burger, tomato, bacon, truffle mayonnaise, iceberg,
caramelized onion, cheddar, relish beetroot.
Served with baked baby potatoes.

Dry Aged Burger

19,90

Panini bread, 250gr dry aged ground beef, cheddar,
iceberg, tomato, bacon, big mac sauce, egg, BBQ sauce.

ALL BURGERS ARE SERVED WITH FRIES
*Served on burger buns, with fresh French lettuce.



SANDWICHES

Chicken Club Sandwich

14,50

Chicken fillet, smoked ham, emmental, crispy bacon, tomato,
lettuce, sriracha mayonnaise. (Served with fries).

Tuna Wise Club Sandwich

NEW
PRODUCT



HEALTHY
EATING

14,50

Whole- grain bread, tuna with herbs, mayonnaise Light,
greek cheese "Katiki", lettuce, cucumber. (Served with fries).

UPGRADE YOUR FRIES

Country potatoes

Add cheddar and crispy bacon

1.90 extra.



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to promote wellness, energy and rejuvenation.



PIZZA



Pizza Margarita

Tomato sauce, mozzarella, fresh tomato.

14,90

Pizza Pepperoni

Tomato sauce, gouda, pepperoni.

TOP CHOICE

16,90

Greek Pizza

Tomato sauce, mozzarella, Feta cheese, olives, fresh tomatoes, pepper, oregano.

15,80

Pizza BBQ

Tomato sauce, mozzarella, cheddar, chicken, onion, pepper, bacon, BBQ sauce.

RECOMMENDED

17,90

Pizza Prosciutto & Parmesan

Tomato sauce, gouda, thinly sliced prosciutto, parmesan flakes and fresh arugula.

17,90

TOP CHOICE

Pizza Special

Tomato sauce, mozzarella, ham, bacon, mushrooms, peppers, fresh tomato.

17,60

PASTA



Penne

With fresh tomato sauce and basil.

13,80

"Sioufichta"

Cretan traditional pasta, mushrooms, broccoli, spring onion, cherry tomatoes, thyme, traditional milk cheese.

TOP CHOICE



18,90

Linguini Carbonara

With pancetta affumicata, cream, parmesan.

17,40

"Sioufichta"

Cretan traditional pasta, mushrooms, broccoli, spring onion, cherry tomatoes, thyme.

VEGAN Choice



18,90

Chicken Fettuccine

Chicken fillet, cherry tomatoes, parmesan flakes, peppers, fresh basil.

19,90



Linguini with Shrimps*

Red Shrimps, fresh tomato sauce, colorful peppers, onion, bisque and herbs.

24,80



RECOMMENDED

Paccheri with Lobster*

Red Lobster, paccheri, fresh tomato sauce, bisque and herbs.

38,70



RECOMMENDED

Our basic principle at Bolivar is to use pure, top-quality, ingredients, guaranteeing unbeatable flavour. All dishes are prepared when you order, according to your preferences.



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: Vegetarian



: Vegan





MAIN DISHES

Greek Handmade Traditional Souvlaki 18,90

Pork skewer with roasted tomatoes, onion rings, pita bread, french fries and tzatziki.

Chicken Fillet HEALTHY EATING 17,30

Rice with vegetables and yogurt sauce.

300gr Angus Rib eye TOP CHOICE 37,80

Served with baby potatoes, mixed green salad and traditional butter sauce.

300gr Inside skirt 38,70

Served with seasonal baby vegetables.

Grilled Salmon HEALTHY EATING RECOMMENDED 26,80

Marinated with soy and honey with quinoa salad.

Turkey Burger HEALTHY EATING 17,90

Served with green salad and yogurt sauce.

700gr T-bone steak NEW PRODUCT RECOMMENDED 42,90

with baby potatoes, asparagus, cherry tomatoes confit and grilled mushrooms.

Grilled Octopus NEW PRODUCT 26,30

with oil and lemon sauce and fresh herbs.

Grilled Shrimp* HEALTHY EATING 23,80

with crispy tortilla and fresh green salad.

-How do you prefer your steak?-

RARE

6 MINUTES
LIGHTLY
BROWNE ON
THE OUTSIDE
AND DARK RED
ON THE INSIDE.

MEDIUM RARE

8 MINUTES
LIGHTLY
BROWNE ON
THE OUTSIDE
AND LIGHT RED
ON THE INSIDE.

MEDIUM

10 MINUTES
BROWNE ON
THE OUTSIDE
AND PINK ON
THE INSIDE.

MEDIUM WELL

12 MINUTES
BROWNE ON
THE OUTSIDE
AND AND
SLIGHTLY PINK
ON THE INSIDE.

WELL DONE

14 MINUTES
WELL-BROWNE
ON THE OUTSIDE
AND GREY ON
THE INSIDE.

Cooking times are indicative.

Choose your favorite side dish:

Fresh French fries or Country potatoes, herb-flavored rice, fresh green salad.



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We provide free 330ml soft drink refills when you order a main course dish.







DESSERTS

Save the best for last

Caramel Popcorn

8,80

With vanilla ice cream and caramel Popcorn.

Sorbet

6,80

Lemon, mango, strawberry.

Pancakes



10,80

with hazelnut praline, fresh forest fruits, caramelized hazelnuts, grated Oreo cookie, and vanilla ice cream.

Tiramisu

9,90

with mascarpone cheese, espresso and Oreo biscuits.

Burnt cheesecake

11,30

With red berries and strawberry sauce.

"A Trip to Tradition"



14,80

mini greek traditional syrup desserts (baklava, kataifi, saragli) served with kaymak ice cream.

A Different "Galaktoboureko" 11,90 (Greek custard pie)

Caramelized phyllo dough sheets, custard filling.

Extra Ball Ice Cream

3,50

COFFEE & MORE

Espresso

3,00

Espresso double

3,50

Cappuccino

4,00

Cappuccino double

5,00

Freddo Espresso

4,50

Freddo Cappuccino

4,50

Fruity ice pop (strawberry/lemon)

4,00

Freddoccino

5,00

Espresso Martini

14,50

Absolut Vodka, Kalhua Liqueur, Vanilla Syrup, Espresso Coffee.



Dishes based on healthy eating philosophy, made with the garden-fresh nutritious ingredients to promote wellness, energy and rejuvenation.



Seasonal Fruits

BREAKFAST



Serving Time 9:00 -12:00

Pancakes



10,80

with hazelnut praline, fresh forest fruits, caramelized hazelnuts, grated Oreo cookie, and vanilla ice cream.

Breakfast toast



9,10

Brioche bread, iceberg, cheddar, bacon, mayo, egg, fountre smoked ham, colorful salad leaves and balsamic vinegar dressing.

Hangover Omelet



10,60

with mushrooms, bacon, peppers, tomatoes and parmesan.

Traditional yogurt



6,90

with Honey or Greek Jam

SNACKS



Ham n' Cheese Toast

5,50

Ham, emmental.
(Served with potato chips)

Greek Sandwich



9,90

Handcrafted bread with greek, traditional cheese "manouri", sun-dried tomato, "Lefkada" salami, lettuce, cheese cream flavored with lemon and thyme.
(Served with fries)

Turkey n' Cheese Toast

5,50

Turkey, emmental.
(Served with potato chips)

Baguette with Salmon



10,80

Whole-grain bread, smoked salmon*, tomato, avocado, cheese cream Flavored with lemon and thyme. (Served with fries)

Baguette with Turkey



7,90

Whole-grain bread, turkey, emmental, lettuce, tomato, mayonnaise.
(Served with fries)

Chicken Wrap



8,90

Cheddar, chicken fillet, baked red pepper, iceberg, mayonnaise sauce.
(Served with potato chips)

Baguette with Ham

7,90

White bread, ham, emmental, lettuce, tomato, mayonnaise.
(Served with fries)

Vegan Sandwich



9,50

Handmade fluffy bread, hummus sauce, iceberg, tomato, handmade vegan schnitzel. (Served with fries)



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: Seasonal Fruits



: Vegetarian