

DRINKS

HOT DRINKS

Espresso Single / Double | 2,80 / 3,30
Cappuccino Single / Double | 3,40 / 4,00
Flat White | 4,00
Latte Macchiato | 4,00
Americano | 4,00
Hot Cocoa | 4,00
“Simply Fresh” | 3,00
Tea Mint, Lemon, Ginger
“Detox Tea” | 3,00
Cinamon, Orange, Honey, Mint
Tea Infusions | 2,80
(Ask Your Server)
Oat Milk | 0,5

FRESHLY SQUEEZED

Orange/ Apple/ Carrot Juice | 4,5
Add Ginger | 0,5
Green's The New Orange | 5,80
Orange, Basil, Ginger, Elder Flower Syrup
(Non-Alcoholic)
Morning Glory | 5,80
Fresh Apple, Carrot, Lemon, Ginger, Honey
And Mint (Non-Alcoholic)

COLD DRINKS

Freddo Espresso | 4,20
Freddo Cappuccino | 4,50
Cold Chocolate | 4,50
Coca Cola | 3,20
Coca Cola Zero | 3,20
Sprite | 3,20
Fanta Lemon | 3,20
Fever Tree Tonic | 4,50
Fever Tree Ginger Ale | 4,50
Tuborg Soda | 2,50
Three Cents Pink Grapefruit | 4,50

BEER

Corfu Pilsner (Draft) 0,4l | 6
Corfu Lager (Draft) 0,4l | 6
Corfu Special Red Ale (Bottle) | 5,5
Hoppy and Free (Bottle) (Alcohol Free) | 4,5
Mexicana Unfiltered (Bottle) | 6,5
Psihi tou Parti, Vegan IPA (Bottle) | 6,5



*Morning is
a state of mind*

Open 7 Days a Week

BREAKFAST CLASSICS

English Breakfast | 16

Greek sausage, crispy bacon, fried egg, baked beans in tomato sauce, young potatoes, onions, mushrooms and cherry tomatoes.
Served with sourdough bread.

Guten Morgen Berlin | 16

Braised cabbage served with two sausages, mushrooms, young potatoes, pickled onions, poached egg and hollandaise sauce.

Avocado Bagel Breakfast | 16,5

Open toasted bagel with mayonnaise, roasted tomato, fresh avocado with lemon juice, sea salt and chili flakes, topped with scrambled eggs with Gouda and coriander.

Breakfast Bowl | 13,5

Fresh avocado cubes, herbal yogurt, cherry tomatoes, cucumber, feta, baby greens, pickled onions and poached egg and Romesco sauce.
Served with sourdough bread.

Kalimera Benedict | 44

A complete breakfast experience for two: Eggs of choice and hot drinks of choice per person (or mimosa cocktail), smoked salmon, two local cheeses, Greek salad , three spreads of your choice and our signature bread basked.
Add to Eggs: Mushroom/ Tomato / Onion/ herbs | 0,5
Gouda /Parmesan /feta / Ham/ bacon | 1

Vegan Omelette | 12 

Our plant based breakfast: Vegan omelette filled with sautéed seasonal vegetables and Romesco.
Served with fresh avocado, green salad, hummus & tahini and sourdough bread.

Classic Shakshuka | 13

Steamy breakfast casserole of tomatoes, onions, red bell peppers and two eggs in a hot pan (mildly spicy).
Served with sourdough bread, hummus & tahini and freshly cut vegetables.
Add Feta and Aubergine 1,5 /Sausage | 1,5

Breakfast Croissant | 14,5

Handmade croissant with soft scrambled egg, Romesco sauce, fresh avocado, and a cloud of Parmesan.
Add Bacon | 2,5

Spinach and cheese Omelette | 12

Classic French style omelette filled with spinach in Bechamel, Feta and parmesan.
Served with sourdough bread.

Muesli | 9,5

Homemade granola served with Greek yogurt, honey and seasonal fruits.

Portokalopita French Toast | 12

With orange-caramel syrup, seasonal fruits, crème fraiche, citrus crumble and raspberry coulis.

SMALL PLATES & SIDES

ON THE SIDE

Smoked salmon | 7,5

Two eggs for your choice | 6

Croissant with butter and apple-cinnamon jam | 5

Benedict Bread basket | 5

White and dark sourdough bread, koulouri and homemade pastry.
Served with butter, Nutella and apple and cinnamon marmalade.

1 plate for 3,5 / 3 plates for 9,5

Tzatziki

Hummus and Tahini 

Egg Salad

Fresh Avocado with horseradish–sour cream

Eggplant–Roasted Pepper Spread 

Crispy Bacon

Vegan 

If you are allergic to any ingredients, please inform your server, so they can recommend the suitable dishes. Prices are in Euro (€)

ALL DAY BRUNCH

Caesar Salad | 10

Crisp lettuce hearts, croutons, hard-boiled egg and parmesan cheese with Caesar dressing and bacon.
Add Crispy Chicken | 7

Egg Salad on Brioche | 14

With horseradish cream, light egg salad and crispy fried onion.
Served with green salad and Cornichons.
Add Bacon | 2,5

World’s Best Toastie | 15

Cornflakes crust grill cheese with ham, spinach and gouda.
Served with Romesco sauce on the side.



Chicken and Waffle | 17

Crispy Buttermilk fried chicken, served on homemade waffle, topped with hot honey, Pickles and hollandaise.
Add fresh avocado/Bacon | 2,5

Brunch Burger | 17

Beef Patty, lettuce, tomato, pickles, onion jam, sriracha mayo and fried egg.
Served with your choice of fries or green salad.
Add fresh avocado/Bacon | 2,5

EGGS BENEDICT

Avocado | 15,5

Two poached eggs, fresh avocado, horseradish cream and beetroot hollandaise on toasted grain bread.

Croissant Royal | 18

Two poached eggs, smoked salmon, spinach, horseradish cream and hollandaise in handmade butter croissant.

Ham & Bacon | 14

Two poached eggs, strips of crispy bacon and ham and hollandaise sauce on toasted Brioche.
Add fresh avocado/ Extra Bacon | 3,5

Spanakopita Benedict | 15

Flaky pastry filled with spinach in béchamel, sautéed mushrooms and feta. Topped with two poached eggs and hollandaise sauce.



Shrimp Puttanesca | 17

Two poached eggs with shrimp in Puttanesca sauce, on sourdough bread topped with hollandaise.

PANCAKES

Benedict’s Buttermilk Pancakes | 8,5

With maple syrup and confectioner’s sugar

Hazelnut-chocolate Pancakes | 10

Filled with hazelnut Gianduja cream, topped with chocolate ganache

Pistachio Pancakes | 11

Topped with pistachio sauce and toasted pistachio

Caramelized Banana & Bacon Pancakes | 11

Sweet and savoury pancake: With peanut butter and maple syrup

Blueberry Pancakes | 9,5

With homemade blueberry marmalade and citrus crumble

Raspberry & White Chocolate Pancakes | 11

Filled with vanilla cream, topped with white chocolate and raspberry coulis

TOPPINGS

Seasonal Fruits | 3 Crème Fraiche | 2,2 White Chocolate Sauce | 2,5
Crispy Bacon | 2,5 Pistachio Sauce | 3 Raspberry Coulis | 3