

BRUNCH PLATES

EGGS CILBUR

Two poached eggs, chili butter, garlic yoghurt, chimichurri, fresh herbs, toasted buttered sourdough — 17.00

STRAPATSADA

Four eggs scrambled with tomatoes, peppers, EVOO, feta and fresh herbs, toasted buttered sourdough — 17.00

STACKED PANCAKES

Blueberry-ricotta pancakes, extra-thick Greek yoghurt, maple syrup, fresh fruit — 16.00

FULL BREAKFAST

Two fried eggs, potatoes, buttered organic sourdough, with a choice of bacon, chicken sausage patties, or beans — 18.00

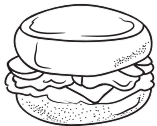
Add to your meal

Bacon	+5.00
Greek smoked sausage	+5.00
Chicken sausage patties	+5.50

BREAKFAST SANDWICHES

BACON BREAKFAST BAGEL

Bacon, fried egg, cheddar, tomato, Dijon mayo, toasted sesame bagel — 10.80 • Vegetarian — 8.00



SAUSAGE & EGG

Fried egg, white cheddar, chicken sausage patty, spicy mayo, served on an english muffin — 8.90

KALE & EGG

Fried kale, egg, cheddar, spicy mayo, served on an english muffin — 8.90

MORNING WRAP

Scrambled egg, feta, caramelized onions, spinach, house baked beans — 9.25

VEGAN WRAP

Scrambled plant-based egg and feta, giant baked butter beans, spinach, caramelized onions — 13.50

Brunchify +5

Add potatoes to any of the above breakfast sandwiches

SANDWICHES & PEINIRLI

BEEF BURGER

Beef patty, cheese, sauteed onion, lettuce, tomato, russian dressing, pickles, seared brioche bun, with fried potatoes and dijonnaise — 18.00

Add-ons

Second patty	+6.00
Bacon	+5.00
Sunny-side up egg	+2.00

POACHED EGGS PEINIRLI

Two poached eggs with tomato sauce, peppers, onions, Kasseri cheese baked in a boat-shaped EVOO enriched bread — 16.00

Add-ons

Greek smoked sausage	+4.50
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SOUTZOUKAKIA PEINIRLI

Smyrna-style beef meatballs and spinach in silky enriched tomato sauce, topped with feta, baked in a boat-shaped EVOO enriched bread — 17.00



MUSHROOM & CHEESE PEINIRLI

Local mushroom blend, ricotta, feta, Kasseri cheese, caramelized onions, confit garlic, za'atar, baked in a boat-shaped EVOO enriched bread — 16.00

Add-ons

Sunny-side up egg	+2.00
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SNACKS & SHARING

ARTISAN BREAD BASKET

Assortment of hand-made organic sourdough bread — 3.00

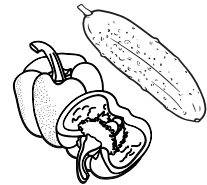
MARINATED GREEK OLIVES

Mixed, marinated Greek olives with whole spices, garlic and lemon zest — 9.00

DAILY SOUP

With toasted sourdough — 7.00

SALAD BOWLS



'HORIIATIKI' VILLAGE GREEK

Tomato, cucumber, green pepper, red onion, kalamata olives, red wine vinaigrette, whipped feta, oregano, EVOO — 16.20

KALE & CHICORY

Hearty blend of chicory and kale, sprouts, radish, chickpeas, cashew-caesar dressing, plant-based feta, sourdough croutons — 15.00

SALMON NICOISE

Salmon, egg, potatoes, tomato, green beans, greens, Kalamata olives, red onion, cider-shallot vinaigrette — 17.70

SWEET POTATO & RED LENTIL FALAFEL

Sweet potato and red lentil falafel, greens, pickled onions, chickpeas, tomato, carrot kimchi, tahini dressing — 16.25

Add to any salad bowl

Gyro-marinated chicken	+4.80
Falafel	+5.25
Salmon	+5.50
Hard-boiled egg	+2.00

DESSERT

THEO COSTA'S RICE PUDDING

Goat's milk, calrose rice, vanilla bean, cinnamon — 7.00



BAKLAVA SUNDAE

Greek frozen yoghurt, baklava pieces, pomegranate & rose syrup — 9.00

CHOCOLATE TAHINI MOUSSE VEGAN

Tahini, dark chocolate — 7.00

Sides

Bacon	5.00
Fried Potatoes with Dijonnaise	7.00
Pancakes & Maple Syrup	8.00

Chicken Sausage Patties	5.50
Greek Sausage	5.00
Baked Giant Butter Beans	3.50

Garlic Yoghurt	2.50
Village Greek Salad	7.20
Dijonnaise	2.00

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STACKED PANCAKES

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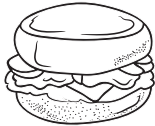
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Brunchify +5

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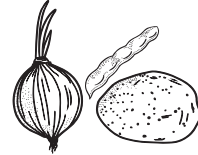
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