

Μενού

KANH OY				unch
BRUNCH SIGNATURES		BR	EAKFAST COMB	O S
FRIED CHICKEN & LOUKOUMADES Crispy chicken breast, Greek honey donuts drizzled with honey.	\$18		& EGGS SKILLET Strip steak, two eggs any style, bacon, breakfast potate	\$20 oes.
BOUGATSA FRENCH TOAST Homemade tsoureki bread, bougatsa custard, fresh berries and Greek ho	\$16 oney.		BELLY & EGGS SKILLET ork belly, two eggs any style, breakfast potatoes.	\$16
KAYIANAS Greek scrambled eggs with tomatoes, feta cheese, homemade sourdoug	\$11 jh.	s o	UVLAKI	
THE MATI (GREEK EYE) Fried egg and arugula nestled in a homemade Greek sesame bagel with cream cheese filling.	\$14		MADE PORK GYRO ade sliced gyro, with tomato, red onions, fries, tzatziki	\$9 wrapped in pita.
MEZZE BREAKFAST Two eggs your style, imported Greek cheese, toast tartines with strawberry jam and orange marmalade. Served with Greek koulouri brea	\$16 d.		LAKI PITA hicken or pork with tomato, red onions, fries, and tzat	ziki wrapped §1.0
SHAKSHUKA Tomato and bell pepper sauce, poached eggs, halloumi and grilled sourdo	\$15 ough.		PLATTER ro, pita bread, tzatziki sauce, wtih plaka fries.	\$15
BENEDICTS		KALAM Three po	1AKIA ork or chicken skewers served with plaka fries, tzatziki	and pita. \$18
CLASSIC BENNNY (2) poached eggs, on applewood ham, hollandaise sauce, on english muffin, breakfast potatoes.	\$16		IP KALAMAKIA mp skewers served with plaka fries, tzatziki and pita.	\$24
SMOKED SALMON BENNY (2) poached eggs, smoked salmon, hollandaise sauce on English muffin, breakfast potatoes.	\$18	CROIS (1) egg, s	N D W I C H E S SANT BREAKFAST SANDWICH sliced cheddar, sliced tomato, avocado, and baby arugu	\$14 ula on
OMELETTES		AVOCA	ade croissant. ADO TOAST ole on grilled sourdough, reduced balsamic.	\$10
EGG WHITE OMELLETE Classic egg white omellete, breakfast potatoes, and grilled sourdough.	\$11		RAB CAKE SANDWICH bo lump crab cake sandwich, french fries and coleslav	\$28 v.
PLAKA OMELETTE Three eggs, french fries, sliced hot dog, breakfast potatoes, grilled sourdo	\$14 oug.	GREEK	CHEESEBURGER	\$15
FRENCH OMELETTE Classic french omeltte, breakfast potatoes, grilled sourdough.	\$14	cheddar	ger patty, caper sauce, tomato, pickles, and mayonnais choice. Served with french fries.	e wun ieta or
SPINACH & FETA OMELETTE Spinach & feta omelette, breakfast potatoes, grilled sourdough.	\$15		ON BURGER dill sauce, tomatoes, onions, french fries.	\$16
PANCAKES & WAFFLE	S		Freshly Squeezed Orange Juice	o <500
TIGANITES PANCAKES Greek style pancakes with strawberry, walnut, and greek honey.	\$12		Or way to the contract of the	79.00
NUTELLA & BANANA BELGIAN WAFFLES	\$14	選 정	BRUNCH COCKTAI	LS 📜
SALADS			MIMOSA Fresh orange juice, prosecco.	\$9
CLASSIC GREEK SALAD Tomatoes, cucumber, red onions, olives, green peppers, feta, house EVO and oregano.	\$14 O,		SPICY ATHENA Reposado tequila, lime juice, tomato juice, and spic	\$9 es.
DAKOS SALAD Greek barley rusk, cherry tomatoes, and feta cheese.	\$12		BELLINI Fresh peach puree, prosseco.	\$10
MAROULOSALATA Chopped romaine with dill, scallions, vinegar, and olive oil mixed with feta crumbles.	\$12		LILLET ROSÉ PALOMA Lillet Rosé, tequila blanco, dash of lemon juice, simp syrup.	\$10 ble
BEETROOT SALAD Beetroot, grapes, roquette, Greek yogurt, vinegar, and olive oil.	\$12		ORANGE CRUSH Freshly squeezed orange juice, vodka, grand marnie sprite.	\$9 er,
ADD PORK OR CHICKEN SKEWER ADD SHRIMP SKEWER	\$4 \$9		ATHENIAN SPRITZ Otto's Athenian Vermouth, prosecco, tonic.	\$10



GREEK SPARKLING CHARCUTERIE BOARD

 $Bottle\ of\ the\ unique\ orange\ sparkling\ wine\ from\ Greece,$

Greek cheese, fruit, and cured meats.

Paleokairisio, perfectly paired with an assortment of imported

X

ADD SALMON



\$9

\$10

E

Otto's Athenian Vermouth, prosecco, tonic.

NEGRONI SBAGLIATO

Sweet vermouth, prosecco, campari.

 $Plymouth\,gin, sparkling\,wine, lemon\,juice, simple\,syrup.$

FRENCH 75

(S)

\$35



Κρασιά Winelist

W H I T E GLASS BOTTL	E RED GLASS BOTTLE
RETSINA, SAVATIANO \$3 Lightly piney, with a crisp apple fruitiness; a nicely balanced, delicately flavoured retsinal KOURTAKI, ATTICA	
VOLTES WHITE, RODITIS \$10 \$3 Light gold color, flower, apple, pear nose, crisp, long finish. TSIMBIDIS WINERY, MONEMVASIA	Pleasant, easy to drink and beautifully fruity Agiorgitiko. A red, casual wine that can be enjoyed any season.
GEOMETRIA, MALAGOUZIA \$11 \$3	LAFAZANIS WINERY, NEMEA 6
Aromatic and floral notes of ripe stone fruits, apples, citrus and delicate spices. Ample and succulent in the mouth, bursting with juicy nectarines. LAFAZANIS WINERY, NEMEA	CUVÉE VILLAGES, XINOMAVRO \$13 \$40 The wine is light ruby. It has intense aromatic profile, characterized by red fruits like cherry and strawberry.
LA LU DI, MOSCHOFILERO \$12 \$3	KIR-YANNI ESTATE, NAOUSSA
Bright lemon color, high aromatic intensity with seductive aromas of white flowers and herbs. TSIMBIDIS WINERY, MONEMVASIA	RED ON BLACK, AGIOGRITIKO \$13 \$44 Fluffy, dark raspberry flavors carry through from the nose to the palate. This bottle will not disappoint.
VIDIANO, VIDIANO \$12 \$4	MITRAVELAS ESTATE, NEMEA
Dry white with aromas of peach, floral but also notes of herbs and minerals. This wine will transport you to its native shores on the island of Crete. EMMANOUELA PATERIANAKIS, CRETE	LIMNIONA 2019, LIMNIONA \$68 Greece's answer to pinot noir—silky tannins, aromas of red fruits and intense aroma of spices. A complex, sophisticated Greek red from the rare Limniona variety.
CHARDONNAY \$13 An amazing Greek Chardonnay for the lovers of the French grape variety. AIVALIS WINERY, NEMEA	6 DOMAINE ZAFEIRAKIS, TYRNAVOS
AIVALIS WINERT, NEMEA	SMX 2017, SYRAH-MERLOT-XINOMAVRO One of Greece's best red wines with variety compisition of Syrah, Merlot, and
SAUVIGNON BLANC \$13 \$4 Classic Sauvignon-like notes of gooseberry compote, passion fruit, lime zest, with hints of pineapple and wild flowers. ALPHA ESTATE, AMYNDEON	Xinoamvro. A deep ruby color with purple hints, this elegantly structured wine is truly magnifecent. MITRAVELAS ESTATE, NEMEA
FEREDINI, ASSYRTIKO \$15 White-yellow color, fresh refreshing aromas with light notes of fruits. ARTEMIS KARAMOLEGOS, SANTORINI	RAMNISTA 2015, XINOMAVRO One of the most renowned and distinguished wines to be produced in Greece, with fantastic complexity and depth. Dry, fruity red with medium to full body. KIR-YANNI ESTATE, NAOUSSA
AGHIA KIRIAKI 2021, ASSYRTIKO Sophisticated wine with a persistent finish that leaves the mouth feeling fresh and hungry for more. Lovely bright yellow color, smooth texture. ALPHA ESTATE, AMYNDEON	Mπύρα Beerlist
SIGALAS A/A 2021, ASSYRTIKO-AITHIRI \$7	
A balanced, elegant, and easygoing white with complex aromas of citrus fruits, nuts, and minerality from the island of Santorini.	DRAFT BEER
DOMAINE SIGALAS, SANTORINI	ANGRY ORCHARD \$5
	MILLER LITE \$5 EVOLUTION 3 IPA \$6
ROSÉ	YUENGLING \$6
VOLTES ROSÉ \$10 \$3	2 CITRUS SQUALL \$7
Ruby pomegranate color, aromas of red fruits, flowery notes, with a smooth mouth-fe and a pleasant acidity and finish. Pairs well with red sauces.	HEAVY SEAS LOOSE CANNON \$7
TSIMBIDI WINERY, MONEMVASIA	PERONI \$7
IDYLLE D'ACHINOS ROSÉ 2022, AGIORGRITIKO \$5 The No1 Greek rosé. Beautiful, pale-coloured, Provencal in style with elegant strawberry notes and an underlying earthy minerality. A delightful wine, representing a	BOTTLED BEER
summer's day in Greece so beautifully. LA TOUR MELAS, FTHOTIDA	
LA TOUR MELAS, FTHOTIDA	FIX HELLAS, Greek Pale Lager \$5
"HEDGEHOG" SINGLE VINEYARD, XINOMAVRO \$5	
Bright rosé color, fruity nose with rich expression. Rose petals and strawberries. A full bodied but well balanced rosé, with a lingering aromatic aftertaste.	AMSTEL \$6
ALPHA ESTATE, AMYNDEON	HEINEKEN \$6
	WHITE CLAW, Black Cherry or Lime \$7
SPARKLING	HIGH NOON, Grapefruit or Peach \$7
PALEOKERISIO, DEBINA (SPARKLING ORANGE WINE) \$3 Rich, refreshing and well—balanced with main aromas of apple, butter flavor with a mi oxidation, as well as aromas of cinnamon and a hint of vanilla.	
DOMAINE GLINAVOS, ZITSA	OUZO BOTTLE (200Z), PLOUMARI \$7
BRUT CUVEÉ SPÉCIALE, XINOMAVRO \$5	CRETAN RAKI. HARAKI \$6
BRUT CUVEE SPECIALE, XINOMAVRO \$5 World-class sparking wine with absolutely elegant nose, fine aromas of citrus	TSIPOURO, IDONIKO \$6



and stone fruit accompanied by toasted bread and hazelnut.

KARANIKA ESTATE, AMYNDEON



\$7

MASTICHA, SKINOS

VERMOUTH, OTTO'S ATHENS