

Shila's Favourites.

Hand-picked dishes from our top places in Athens.

Order by messaging the Front Desk. Serving time: approximately 40-50 mins.
During national holidays, the availability of serving
hours or certain dishes may vary.

HOMEMADE PIES

Traditional savory Greek pies made with premium ingredients.

MON-SAT | 08.00-21.30 & SUN | 08.00-16.30

HOMEMADE GREENS PIE.....11.80€
With seasonal greens, zucchini and pine nuts

MON-FRI | 09.00-16.30

CHEESE PIE.....7.20€
With mozzarella, manouri cheese and galomizithra

CHORIATIKI PIE.....7.20€
With feta cheese, mozzarella, tomato, pepper, olives and capers

WE LOVE SALADS

Light & healthy salads for any time of the day.

MON-FRI | 08:00-21:30 & SAT | 08:00-16:30

BROCCOLI SLAW 13.10€
Raw shredded broccoli with red cabbage, carrot, tahini mayo sauce,
granola & crispy buckwheat

GREEN LEAVES WITH SMOKED SALMON.....17.30€
With cucumber, radish, dill, sesame, avocado and honey vinaigrette
on the side

MUNG BEAN-BULGAR TABOULEH.....13.00€
Avocado, herb yogurt, tomato vinaigrette

POWER BOWL (VGN).....15.40€
Quinoa mix, black rice, corn, orange lentils, avocado, valerian, crispy pita chips,
raisin lemon-olive oil dressing (V)

MON-SUN | 08.30- 19.00

BURRATA CHERRY TOMATOES BASIL17.80€
With fresh herbs (coriander), mustard seeds, black sesame seeds, sweet
onion, pickle, lemon zest, extra virgin oil, toasted toast

SUSHI MENU

Please note that the Japanese menu has a minimum order of 15€.

MON-FRI | 17.00-22.30 & SAT-SUN | 13.00-22.30

STARTERS

EDAMAME	9.40€
Soy beans with salt	
CRISPY CALAMARI SALAD	21.40€
Calamari tempura in mesclun salad, paprika-chili mayo dressing	
CRAB SALAD.....	21.40€
Wasabi mayo flavored crab* meat in mesclun salad and special dressing	

COLD APPETIZERS

SALMON TATAKI.....	13.00€
Slightly seared salmon sashimi, creamy sesame sauce	
CRAB TARTARE	22.60€
Wasabi flavored crab tartare, swallow eggs, yuzu-soy sauce	
SALMON TARTARE	19.00€
Salmon tartare in fried nest, flying fish roe, plum-miso sauce	

IZAKAYA | HOT DISHES

CRISPY SHRIMP BITES.....	17.80€
Shrimps tempura with uma miso mayo sauce	
TEMPURA MIX	17.80€
Shrimps and assorted vegetables with traditional tempura sauce	
EBI TEMPURA.....	13.00€
Tempura shrimp, traditional tempura sauce	

ROLLS

(8 pieces)

VEGETABLE MAKI.....	15.40€
With grilled asparagus, shitake mushrooms and avocado served with wafu sauce	
SHRIMP TEMPURA.....	20.20€
With iceberg and chili mayo	
RAINBOW CALIFORNIA	22.60€
California roll topped with sashimi slices	

NIGIRI OR SASHIMI

(2 pieces)

SEABASS NIGIRI.....	8.20€
Fresh greek sea bass	
BARBOUNI SASHIMI.....	10.60€
Fresh greek red mullet	
TORO O-TORO	13.00€
Fatty part of fresh greek tuna	

SPECIALS

MON-SUN | 13.00-22.30

SMASH BURGER	17.20€
Double patty, double cheddar, red onion and smoked Birdman ketchup	
MUSHROOM MAZEMEN (Vegetarian).....	16.00€
Udon noodles, shiitake mix, enoki, simeji, baby spinach and crispy garlic	

A TASTE OF GREECE

Quintessential Greek dishes taverna style.

MON-SAT | 13.00-22.30 & SUN | 13.00-18.15

FAVA BEANS	6.30€
With onions, parsley, thyme	
EGGPLANT SPREAD.....	7.70€
With smoked eggplant, green pepper, red pepper, fresh onion, parsley & olive oil	
CRETAN CHEESE PIE WITH GREEK HONEY (SARIKOPITA).....	9.50€
With soft feta cheese (Xinomizithra), Greek honey & sesame seeds	
HUNKAR BEGENDI	12.50€
Beef stew with eggplant puree	
SOURDOUGH BREAD	3.20€

SALADS GREEK STYLE

MYRTO.....	14.20€
Salad with Lollo bianco, radicchio, French salad, roasted manouri cheese, sauteed nuts (pine nuts, raisins and walnuts), orange and raspberry sauce	
DIMITRA	14.60€
Lettuce, baby spinach, lola bianco, radicchio, Chinese cabbage, bresaola, Greek Anthotyro cheese, truffle oil, balsamic vinaigrette	
GREEK SALAD	12.30€
With cherry tomatoes, cucumber, capers, fresh onion, green pepper, olive powder, feta cheese & white balsamic vinegar	

MAINS

GRILLED CHICKEN FILET	12.90€
Accompanied with green salad	
PORK TOMAHAWK STEAK.....	27.50€
Accompanied by hand-cut French fries, parmesan & herbs	
THYME GREEK LAMB (for 2)	47.90€
Accompanied by roasted potatoes & tomato paste	

HEALTHY VEGAN

Mediterreanean-inspired vegan dishes

MON-SAT | 09.00-20.00 & SUN | 10.00-20.00

LIKE A B.L.T.	10.50€
Soy tempeh marinated in homemade bbq sauce with cashew butter mayonnaise, avocado, iceberg and ponzu herbs dressing, on wholemeal focaccia	
GREEK 'N WILD SANDWICH.....	10.50€
Handmade cashew feta, tomato, soffrito peppers, pickled cucumber, olives, oregano, and tartar sauce on a whole grain baguette	
MON-SAT 08.00-22.15 & SUN 08.30-22.15	
QUINOA BOWL.....	13.60€
With chickpeas, dates, carrot, lemon oil with ginger and cinnamon	
CEASAR'S SALAD.....	12.90€
With kale, baby gem lettuce, cashew mayo, chickpea croutons	

ITALIAN FLAVOURS

PIZZA
Baked in a wood-fired oven.

MON-SUN 13.00-22.30

MARGHERITA.....	12.40€
Tomato sauce, mozzarella & fresh basil	
ITALICA.....	18.40€
Mozzarella, cherry tomatoes, prosciutto di Parma, parmesan flakes & arugula	
VEGETERIANA.....	14.20€
With tomato sauce, mozzarella, & fresh seasonal vegetables	
NAPOLETANA	14.20€
With tomato sauce, mozzarella, anchovies & oregano	

PASTA

MON-SUN | 13.00-22.30

ORZO WITH MUSSELS 400 gr.....	27.50€
CRAYFISH PAPPARDELLE.....	38.80€

MON-SUN | 8.30-19.00

CAPRESSE GNOCCHI.....	15.40€
With fresh gnocchi, fresh mozzarella, cherry tomatoes, fresh basil, parmesan	

PLATTER

MON-SUN | 13:00 - 21.00

To Share.....	21.00
With a selection of finest artisanal cheeses from all around Greece, seasonal & dry fruits, homemade jams & crackers	

DESSERTS

MON-SUN | 09.30-23.00

EKMEK.....	7.00€
Airy cream from organic milk, caramelized tsoureki (traditional Greek sweet bread) and cinnamon	
SPICY BABA.....	8.20€
Mousse from bitter Caribbean Guanaja chocolate, a compote of blueberries, strawberry and ginger; layered over a fresh brownie soaked in aged rum	
THE CUBE.....	8.30€
Milk chocolate mousse with blackberry-strawberry jam, blackberry caramel, and a crunchy chocolate base	
PISTACHIO PRALINE (VGN & GF).....	9.00€
Mosaic with pistachios from Aegina, orange gel, and a pistachio praline mousse	

MON-SAT | 09.00-20:00 & SUN | 10.00-20.00

VEGAN DESSERT OF THE DAY (VGN).....	8.20€
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