

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.....13.00€
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

KALE AND HALLOUMI..... 14.20€
With broccolini, pickled onions, radish, ponzu citrus, crispy grains

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

MON-SUN | 08.30- 19.00

BURRATA CHERRY TOMATOES BASIL19.60€
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	

IZAKAYA | HOT DISHES

CRISPY SHRIMP BITES.....	20.20€
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 NIGRI.....	9.40€
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 UDON (V).....	16.00€
Udon noodles, goma miso, shitake & enoki mushrooms, picked shimeji, ponzu	

A TASTE OF GREECE

Quintessential Greek dishes taverna style.

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

FAVA BEANS 6.60€
With onions, parsley, thyme

EGGPLANT SPREAD..... 8.10€
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 BEGENDI12.50€
Beef stew with eggplant puree

SOURDOUGH BREAD2.40€

SALADS GREEK STYLE

MYRTO..... 14.80€
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 SALAD13.00€
With cherry tomatoes, cucumber, capers, fresh onion, green pepper, olive powder, feta cheese & white balsamic vinegar

MAINS

GRILLED CHICKEN FILET 13.50€
Accompanied with green salad

PORK TOMAHAWK STEAK.....28.70€
Accompanied by hand-cut French fries, parmesan & herbs

THYME GREEK LAMB (for 2) 47.90€
Accompanied by roasted potatoes & tomato paste

HEALTHY VEGAN

Mediterranean-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

PROTEIN BUDDHA BOWL (V).....18.60€
Crispy breaded tofu with pistachio croquant, wild rice, green salad, edamame, pomegranate, Cretan avocado, purple cabbage, black sesame, and a peanut butter, lemon, and broccoli dressing

MON-SAT | 08.00-22.15 & SUN | 08.30-22.15

QUINOA BOWL.....14.10€
With chickpeas, dates, carrot, lemon oil with ginger and cinnamon

CEASAR'S SALAD..... 13.20€
With kale, baby gem lettuce, cashew mayo, chickpea croutons

ITALIAN FLAVOURS

PIZZA

MON-SUN | 11.00-22.30

MARGHERITA.....	14.00€
With fresh tomato, mozzarella and basil	
CAPRESE	20.00€
With fresh bufala, cherry tomatoes and basil pesto	
PROSCIUTTO	19.00€
With prosciutto, arugula, parmesan flakes, mozzarella, tomato sauce and truffle oil	
MEDITERRANEAN	15.50€
With tomato sauce, peppers, olives, onion, feta cheese and oregano.	

PASTA

MON-SUN | 13.00-22.30

ORZO WITH SHRIMP.....	38.10€
CRAYFISH PAPPARDELLE.....	40.10€

MON-SUN | 8.30-19.00

CAPRESE GNOCCHI.....	16.00€
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	
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	
Wild Kormos	7.00€
Tahini, halva with honey, sugar free dark chocolate, hazelnut, cranberries	