

APPETIZERS & SIDE ORDERS

Corn pita bread	0.5
Nachos & vegan cheddar sauce (GF)	4.5
Falafel balls (GF) Three pieces	3.5
French fries from fresh potatoes (GF)	4.5
French fries sprinkled with plant-based cheese (GF) Cheese choices: plant based feta/plant based parmesan	6.5
Guacamole (GF) Dip made of avocados from Crete. Served with nachos	7.0
Tzatziki (GFO) The most delicious vegan tzatziki made with organic soy yogurt. Served with corn pita bread	5.0
Side Sauces (GF) ketchup / mustard	0.5
Homemade Sauces Simple (GF) garlic mayo/ curry mayo/ chilli	1.5
Homemade Sauces Special (GF) Indian raita / caesar / tzatziki / cheddar sauce	2.5

SALADS

Greek Salad (GFO) Tomatoes, cucumber, bell peppers, onions, olive oil rusks, Kalamata olives, caper, plant-based feta cheese and extra virgin Cretan olive oil	10.0
Caesar Salad Iceberg, vegan parmesan, croutons, crunchy plant based “chicken” and homemade vegan Caesar sauce	10.0
Protein Salad (GF) Lentils, organic quinoa, cherry tomatoes, parsley, lemon juice, extra virgin Cretan olive oil and guacamole	9.5

WRAPS

Greek Mushroom Gyros Mushroom gyros made from fresh marinated mushrooms (agaricus giant and portobello) and seasoned with our mix of spices, wrapped in a corn pita bread with onions, tomato, parsley, fresh fried potatoes and vegan tzatziki from organic soy yoghurt	6.0
Indian Mushroom Gyros Mushroom gyros made from fresh marinated mushrooms (agaricus giant and portobello) and seasoned with our mix of curry spices, wrapped in a corn pita bread with onions, tomato, parsley, fresh fried potatoes and Indian raita sauce	6.0
Chicken Souvlaki Crunchy plant-based “chicken” wrapped in a corn pita bread with sauteed bell peppers, onions, parsley, tomato, fresh fried potatoes and our homemade curry mayo sauce	6.0

Falafel Wrap Three pieces of falafel balls wrapped in tortilla with tomato, onion, eggplant, mixed green salad, parsley and raita sauce	5.5
Chicken Tortilla Wrap Plant-based “chicken” nuggets, sauteed bell peppers, charred onions, vegan cheddar sauce and mixed salad with lettuce, cabbage, carrot, tomato, parsley	8.0
Jackfruit Tortilla Wrap Pulled marinated jackfruit, charred onions and bell peppers, mixed salad, garlic mayo, teriyaki sauce and a crunchy topping of savory corn flakes	10.0
Mushroom Melt Wrap Tortilla with two homemade griddled mushroom patties, vegan cheddar cheese, sauteed bell peppers, charred onions, homemade vegan cheddar sauce and mixed salad	9.0

BURGERS

Beyond Meat Burger Beyond meat burger, vegan cheddar, sauteed mushrooms, tomato, charred onions, iceberg, homemade vegan garlic mayo and teriyaki sauce in a charcoal bun	10.5
Beyond Chicken Burger Crunchy beyond meat “chicken”, tomato, iceberg, plant based parmesan and vegan Caesar sauce in a charcoal bun	10.5
Greek Burger Homemade burger made of greek olives. Tomato, onion, iceberg, ketchup and homemade vegan tzatziki in a charcoal bun	9.5
Mushroom burger Burger made with a mixture of fresh champignon mushrooms, truffle paste, vegetables, fresh herbs and organic oat. Vegan cheddar cheese, tomato, caramelized onions, iceberg, ketchup and homemade garlic mayonnaise in a charcoal bun.	10.5
👉 Convert to a platter Add to any burger french fries and a sauce of your choice	+3.0

MAIN DISHES

Sweet potato soup (GF) Warm, velvety soup infused with fresh ginger and lime	8.5
Soutzoukakia Our vegan twist of this classic Greek favorite features mixed vegetable and mushroom “meatballs” dipped in a rich homemade tomato sauce. Accompanied by infused basmati rice or fresh fried potatoes	11.5
👉 Add vegan feta cheese	+1.0
Falafel platter (GFO) Six falafel balls, pita tortilla, fresh side salad, raita sauce and chipotle chilli sauce	10.5
Mushroom gyros lunch box A satisfying lunch box featuring grilled mushroom gyros, freshly fried potatoes, tomato, onion, parsley, and home-made plant-based tzatziki on top	9.0

Burrito bowl A flavor-packed burrito bowl featuring basmati rice, marinated jackfruit and roasted vegetables with teriyaki sauce, guacamole from fresh Cretan avocados, soy-lime glazed chickpeas and raita sauce made from organic soy yogurt	13.0
Dal fry with basmati rice (GF) Traditional Indian dal with slow-cooked red and yellow lentils, aromatic spices, garlic, ginger and accompanied by infused basmati rice	10.5

DESSERTS

Baklavas The famous greek delight in our fresh vegan version with nuts and greek virgin olive oil. <i>Please inform us of any food allergies</i>	5.0
Plant-based ice cream with oat milk	
Small (170 ml)	3.5
Large (420 ml)	8.0
Dubai chocolate (420 ml) Ask us about available flavors	12.0

SOFT DRINKS / JUICES

Carbonated water (330 ml)	2.0
Natural mineral water (0,5l)	0.5
Green Cola (330ml) with Stevia & natural caffeine	2.0
Pomegranate 100% Natural juice (250ml)	4.0
Tangerine 100% Natural juice (250ml)	3.5
Bio Pineapple juice 100% (250ml)	3.0
Organic Coconut water 100% (0,5l)	4.5
Water kefir strawberry & peach (330 ml) sugar free	4.0
Kombucha mountain tea with lemon & ginger (330 ml) raw, unfiltered	5.5
Homemade iced tea with lemon, lime, lemongrass, lemon verbena and green tea (cup-330 ml)	4.0

BEERS

Fix Lager beer (330ml)	3.0
Fix alcohol free (330ml)	3.0
M.Circus Lager with Sea Salt (330ml)	5.0
Nissos India pale ale (330 ml)	6.0
Nissos all day (330ml) Gluten free & organic Lager	5.0

GF: Gluten Free | **GFO:** Gluten Free Optional

Please let us know about products or substances that may cause you allergies or intolerances. Traces of gluten may be found.

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All **sauc**es are prepared in our kitchen • In our **salads** we use extra virgin Cretan olive oil • We use sunflower oil for frying • The **burgers** and **patties** are cooked onto plateau. • The **vegetables** are purchased daily, inspected and washed in our kitchen • **FROZEN PRODUCT:** beyond meat, plant based chicken • All legal taxes 0.5% municipality tax & VAT 13% or 24% are included in the prices. • Prices may change without primary notice • The consumer has no obligation to pay if they do not receive the legal document receipt or invoice • The store has necessarily protest cards to customers at a special location next to the exit

Αγορανομικός υπεύθυνος: Polash Alam