Bréakfast & Brúnch

Acai bowl – Organic granola and muesli mix, with fruits, acai, peanut butter, nuts and seeds	14.5
Yoghurt Bowl – Granola and muesli mix on authentic Greek strained yoghurt with honey, seeds, nuts and fruits	9
Porridge – Porridge oats in coconut milk, maple syrup and cinnamon. Served with granola, nuts, peanut butter and blueberries	8.5
Croissant – Served with ham or turkey, cheese, tomato and salad	7
Croissant Pistachio – Filled with patisserie cream and pistachio spread	7.5
Avocado Toast – High fiber wholegrain bread, poached eggs, avocado, cherry tomatoes, pickles and seeds. Served with Salad **Chef's recommendation: Add Salmon or Bacon*	11.5
3 Eggs Omelet – With cheese, ham or smoked turkey and mushrooms. Served with mixed salad	10
Avocado Omelet – Omelet with cheese on country bread and sliced avocado. Served with cherry tomato and forest fruit mustard	12.5
Eggs Benedict – Poached eggs with bacon or smoked salmon on toasted bread and hollandaise sauce. Served with Salad **Triple Up +3.5*	11.5 / 14
Croque Madame – With slices of turkey, cheese, egg and melting Mornay sauce. Served with Salad	11.5
Scrambled Eggs With Prosciutto – Scrambled eggs on village bread, cream cheese and herbs spread, rucola, cherry tomatoes, seeds and prosciutto	12
«The Stoa Eyes» – Eggs in spicy sauce with avocado, Cypriot sausage, peppers, red beans and bread	13.5
The American – Maple-glazed brioche and bacon, fried eggs, butter and chives	13
French Toast – Brioche served with tahini, chocolate, strawberries, blueberries, banana, biscuit crumble, cinnamon and whipped cream	13
Pancakes Praline – With Belgian chocolate drops, biscuit crumble	11
Pancakes Healthy – Made with whole grain flour, forest fruits, honey and mixed nuts. Served with maple syrup	11.5
Pancakes White – Classic pancakes topped with white chocolate, forest fruits, biscuit crumble	11.5

Stoá's Spécials

Tacos – Chicken, cheese, vegetables, sweet and spicy sauce. Served with sour cream and guacamole	15
Bao Buns – Chicken in panko crumbs, cucumber, iceberg, carrot fresh herbs, sriracha mayo sauce	14
Burrito Vegan – Tortilla wrap filled with plant based "chicken", black beans, iceberg, tomato, red cabbage and guacamole sauce. Served with sweet potato fries	13
Bagel – Sautéed spinach, goat cheese, avocado mousse and a fried or poached egg. Served with salad	13
Salmon & Cream Cheese Bagel – Smoked salmon, sliced avocado, sour cream cheese spread, capers, cucumber and rucola **Chef's recommendation: Add scrambled eggs on the side +3.5*	13
The Farmer – Italian bread with cheese, halloumi, bacon, wine-flavoured bacon, tomato, cucumber, iceberg and sweet red pepper mayo with herbs. Served with sweet potato fries	13.5
Roasted Pork Sandwich – Slow cooked pork roast, cheese, pickles, iceberg, tomatoes and honey mustard sauce on Italian bread. Served with French Fries	13.5
Falafel – In Arabic pita with tomato sauce, eggplant, red cabbage, iceberg, pickles & homemade tahini dressing. Served with sweet potato fries	11.5
Halloumi – Served in olive oil marmalade	8.5

***Ask your waiter about seasonal soups**

Sálads

Tuna & Pasta – Rigatoni, tuna, rucola, cherry tomato, sweet corn, celery, cucumber, carrot, olives, capers and homemade tartare dressing	12.5
Super Bowl – Chicken or shrimps, quinoa, avocado, mango, green beans, edamame, sweet corn, cherry tomatoes, cucumber and mixed seeds. Served with forest fruit mustard dressing	14.5/15.5
Stoa – Mixed green salad with chicken fillet, cherry tomatoes, halloumi, dried fruits, pignolia, caramelized hazelnut topped with aromatic vinaigrette	15.5
Goat Cheese – Mixed leaves, goat cheese, strawberries, dried berries, walnut, kataif, fig vinaigrette dressing	14
Shrimp – Mixed lettuce, shrimps, avocado, cherry tomatoes, sauteed peppers, crispy tortilla, Asian mayo dressing	14

Sídes & Extras

French Fries – Double fried topped with sea salt	5.5
Sweet Potato Fries – With sea salt	6
Salmon / Chicken / Avocado	3.5
Turkey	2.5
Egg / Bacon / Bread	2
Pralina / White Chocolate	2.5
Maple Syrup / Peanut Butter / Forest Fruit / Banana / Strawberry	2

Pásta

Served from 12:00

Skioufikta – Served with chicken, mushroom, bacon and parmesan sauce	16.5
Shrimp Pasta – Pappardelle pasta with shrimps, creamy tomato sauce, parmesan, pecorino shavings	17
Lasagne – Slow cooked chuck roll beef, homemade bechamel, tomato sauce, basil, pecorino shavings	15.5

Maíns

Served From 12:00

Chicken Bifteki – Grilled, with romesco sauce on the side. Served with salad, French or sweet potato fries or quinoa	16
Chicken Fillet – Drenched in wine sauce, served with baby potatoes, baby vegetables and asparagus	16
Beef Burger (200g) – With cheddar cheese, pickles, iceberg, tomatoes, caramelized onion and served with sweet chilli mayo dressing. Served with coleslaw salad and French or sweet potato fries	17
Salmon Fillet – Grilled salmon fillet in burnt butter and orange sauce. Served with quinoa, broccoli, baby carrots and parsley oil	19.5

Desserts

Panna Cotta – Made with coconut milk, passion fruit coulis and nuts	7.5
Mille-Feuille – Crunchy pastry with patisserie cream, apple jam and cinnamon	7.5
Sweet Risotto – Madagascar Vanilla, fresh cream, nuts and ice cream	8

Resident chef: Robertos Nikolaou

**In case of any allergies or food intolerances please discuss with your waiter*

ΣΤΟΑ
URBAN KITCHEN