

Bréakfast & Brúnych

Acai bowl – Organic granola and muesli mix, with fruits, acai, peanut butter, nuts and seeds 🌿	13.5		
Yoghurt Bowl – Granola and muesli mix on authentic Greek strained yoghurt with honey, seeds, nuts and fruits	8.5		
Porridge – Porridge oats in coconut milk, maple syrup and cinnamon. Served with granola, nuts, peanut butter and blueberries 🌿	9		
Croissant – Served with ham or turkey, cheese, tomato and salad	6.5		
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 <i>*Chef's recommendation: Add Salmon or Bacon</i>	10		
3 Eggs Omelet – With cheese, ham or smoked turkey and mushrooms. Served with mixed salad	9.5		
Avocado Omelet – Omelet with cheese on country bread and sliced avocado. Served with cherry tomato and forest fruit mustard	11		
Eggs Benedict – Poached eggs with bacon or smoked salmon on toasted bread and hollandaise sauce <i>*Triple Up +3.5</i>	10/12		
Croque Madame – With slices of turkey, cheese, egg and melting Mornay sauce	10		
Scrambled Eggs With Prosciutto – Scrambled eggs on village bread, cream cheese and herbs spread, rucola, cherry tomatoes and prosciutto	11.5		
«The Stoa Eyes» – Eggs in spicy sauce with avocado, Cypriot sausage, peppers, red beans and bread	12		
<div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <table border="0"> <tr> <td style="padding-right: 10px;">Extras</td> <td>Salmon / Chicken / Avocado 3.5 Turkey 2.5 Egg / Bacon 2 Bread 1.5 Maple syrup 1.5</td> </tr> </table> </div>		Extras	Salmon / Chicken / Avocado 3.5 Turkey 2.5 Egg / Bacon 2 Bread 1.5 Maple syrup 1.5
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The American – Maple-glazed brioche and bacon, 2 fried eggs, butter and chives	12		
French Toast – Brioche served with tahini, chocolate, strawberries, blueberries, banana and fresh cream	11.5		
Pancakes Praline – With Belgian chocolate drops, biscuit crumble and caramelized nuts	10		
Pancakes Healthy – Made with whole grain flour, forest fruits, honey and mixed nuts. Served with maple syrup	10		
Pancakes White – Classic pancakes topped with white chocolate, forest fruits and biscuit crumble	10.5		

Stoá's Spécials

Tacos – Chicken, cheese, vegetables, sweet and spicy sauce. Served with sour cream and guacamole	13.5
Bao Buns – Chicken in panko crumbs, cucumber, iceberg, fresh herbs, sriracha mayo sauce	13
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	12.5
Salmon & Cream Cheese Bagel – Smoked salmon, sliced avocado, sour cream cheese spread, capers and rucola <i>*Chef's recommendation: Add scrambled eggs on the side +3.5</i>	12.5
The Farmer – Italian bread with cheese, halloumi, bacon, wine-flavoured bacon, tomato, cucumber, iceberg and sweet red pepper mayo with herbs. Served with hand cut sweet potato fries	12.5
Roasted Pork Sandwich – Slow cooked pork roast, cheese, pickles, iceberg, cherry tomatoes and honey mustard sauce on Italian bread. Served with French Fries	12.5
Falafel – In Arabic pita with tomato sauce, eggplant, red cabbage, iceberg, pickles & homemade tahini dressing. Served with sweet potato fries 🌿	11
<h2>Sálads</h2>	
Tuna & Pasta – Rigatoni, tuna, rucola, cherry tomato, sweet corn, celery, cucumber, carrot, olives, capers and homemade tartare dressing	12
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	14
Goat Cheese – Mixed leaves, goat cheese, strawberries, dried berries, walnut, kataif, fig vinaigrette dressing	13.5
Shrimp – Mixed lettuce, shrimps, avocado, cherry tomatoes, sauteed peppers, crispy tortilla, Asian mayo dressing	14
<h2>Áppetizers</h2>	
Trachanas – The Cypriot delicacy with fresh grated tomato and halloumi cheese (seasonal)	8.5
Pumpkin – With ginger, infused with coconut milk and aromatised by curry (seasonal) 🌿	7
Halloumi – Served in olive marmalade	8
Burrata – Deep fried burrata cheese on whole grain bread. Served with cherry tomatoes and herbal oil	12.5
French Fries – Double fried topped with sea salt	5.5
Sweet Potatoes Fries – With sea salt	6

Pásta

Served from 12:00

Skioufikta – Served with chicken, mushroom, bacon and parmesan sauce	15.5
Shrimp Pasta – Calamarata pasta with shrimps, creamy tomato sauce, parmesan, pecorino shavings	16
Lasagne – Slow cooked chuck roll beef, homemade bechamel, tomato sauce, basil, pecorino shavings	15

Main's

Served From 12:00

Chicken Bifteki – Grilled, with romesco sauce on the side. Served with salad, French or sweet potato fries or quinoa	15.5
Chicken Fillet – Drenched in wine sauce, served with baby potatoes, baby vegetables and asparagus	15
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	16.5
Salmon Fillet – Grilled salmon fillet in burnt butter and orange sauce. Served with quinoa, broccoli, baby carrots and parsley oil	19
Ribeye Steak (300gr) – Black angus beef, served with baby potatoes, sauce verde and baby carrots	29

Dessérts

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

Resident chef: Robertos Nikolaou

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

