

Division 16

GREENS

Because sometimes you just have to go a little green. We get it. With homegrown organic veggies, hand-mixed sauces (no prepackaged stuff here), and only the best Greek, Navarino Icons, olive oil.

THE CAE SAL 17€

Caesar with a twist, simple, but packing a punch with parmesan shavings and special homemade dressing (made with Greek extra virgin olive oil, obvs), all over iceberg and romaine lettuce and whole grain croutons.

THE ROMAN 16.5€

Healthy and cheesy. This salad has mixed greens tossed with tomato, avocado, local grilled chicken, mozzarella and our homemade vinaigrette.

THE STEAK 17.5€

Meet the meat. We grill picanha steak to perfection and set it on a bed of mixed greens and cherry tomatoes. But the secret is in the sauce: our chimichurri uses homegrown garlic and herbs from our vegetable gardens.

THE STICKS 15.5€

Simple and tasty. Carrot and cucumber sticks, cherry tomatoes, and three colored peppers with a homemade citrus vinaigrette on the side. And all these vegetables are local too, coming from nearby Messinia.

SIDES N' STUFF

THE FRIES 6€

They're the right choice to pair with anything: salads, burgers, even your feelings. Ours are freshly cut and cooked to order - no frozen potatoes or preservatives here.

THE BABY POTATOES 6€

Local baby potatoes oven-roasted and served with a dollop of our homemade Greek yogurt sauce.

THE WINGS 13€

These are really finger-lickin' good. We oven-bake these chicken wings, then toss them in a house-made BBQ sauce, American-style.

THE MAC 8€

The original Mac and cheese.

NY HOT DOGS

Served with homemade French fries or baby jacket potatoes or mixed green salad.

THE 80s 9.5€

Imagine you're on 5th Avenue in New York, and you're hungry for a quick bite. This dog is exactly what you'd end up with. Ours is dressed simply with house made ketchup, mustard, and mayo.

THE TRAVELER 10.5€

The 80s are too basic for you? We add locally grown cabbage, carrot, and cooked onion, topped with our house made ketchup, mustard, and mayo.

BURGERS

Served with your choice of homemade fries or baby jacket potatoes or mixed green salad. All our meats are 100% black angus beef and home prepared. All our burgers are cooked medium to well, to ensure the patty maintains its juices and flavor.

THE CLASSIC 17€

The star of the show is 100% black angus beef, then a slice of melty cheddar cheese, a sheet of iceberg lettuce, a slice of tomato, and BBQ sauce, all on a fluffy bun, made in our bakery.

THE BLUE 18€

Add blue cheese to your burger for the extra taste. This comes with a 100% black angus beef patty, crumbled blue cheese, caramelized mushrooms, and an herby chimichurri, set in our rye bun, baked in-house.

THE BACON 18.5

We're doubling down with a black angus patty, a slice of American cheese, strips of crispy bacon, iceberg lettuce, tomato, and a house made Jack Daniels sauce. And the scene-stealer here is the spinach Brioche bun, baked here and completely natural.

THE CHICK 16€

Locally sourced grilled chicken gets the burger treatment with two slices of cheddar cheese, caramelized mushrooms, iceberg lettuce, tomato, and a creamy house made honey mustard sauce. This burger comes in our beetroot Brioche bun, baked right here and 100% naturally stunning.

THE VEG 14€

For the vegetarians, our oven-baked quinoa and chickpea patty brings just as much taste as the meat. It's slathered in a homemade beetroot hummus spread, with slices of tomato and iceberg lettuce and served on a homemade carbon bun.

THE CRISPY CHICK 16€

We give your chicken that little extra crunch. This locally sourced chicken is coated in whole wheat oatmeal and oven-baked, topped with tomato, American cheese, mixed salad and house made cranberry mayo sauce, then served on our malt bun - baked in-house, of course.

SWEETS

THE NEW YORKER 12.5€

We've got a special twist on a New York classic. Our cheesecake is flavored with Madagascar vanilla, then it's drizzled with a raspberry coulis sauce, and decorated with berries and chocolate gianduja canele.

THE SMASH 12.5€

It's a mess, but we love it. We cover a hazelnut brownie in fudge, vanilla ganache, Madagascar vanilla ice cream, butterscotch sauce, and caramelized popcorn, for a dessert that has something for anyone in your group.

THE JAR 8.5€

Naturally sweet, our fruit jars are stuffed with fresh strawberries, pineapple, kiwi, and blueberries.

Θα χαρούμε να απαντήσουμε στα ερωτήματα των φιλοξενούμενων μας σχετικά με συγκεκριμένα συστατικά που πιθανόν περιέχουν τα πιάτα μας. | Παρακαλούμε να μας ενημερώσετε για τυχόν αλλεργίες ή ειδικές διατροφικές ανάγκες τις οποίες πρέπει να γνωρίζουμε κατά την προετοιμασία του μενού που ζητήσατε. | Η κατανάλωση ωμών ή ελαφρά μαγειρεμένων κρεάτων, θαλασσινών και αβγών αυξάνει τον κίνδυνο τροφιογενών νοσημάτων. | Οι τιμές είναι σε ευρώ € και συμπεριλαμβάνουν όλους τους νόμιμους φόρους.

We welcome enquiries from guests who wish to know whether any dishes contain particular ingredients. | Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request. | Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. | Prices are in euros € and include all applicable taxes.