



We have to say this

Please inform us of any allergies. Prices include: Municipal tax 0%, VAT 24%. The store is obliged to issue a cash register receipt. General manager: Georgopoulos Eleftherios.

You need to know this

All our products are fresh. We use olive oil in our salads. We use fresh sunflower oil for frying.

Mon - Fri till 16.00 / Sat - Sund till 17.00

GRANOLA BOWL 8

Rich and creamy Greek yogurt, tahini with cocoa, banana, honey and sesame granola.

AVOCADO BOWL 10 **vg / gf**

Smashed avo, cherry tomatoes, rocket, mushrooms, sourdough.
>>> **add eggs +2.5€**

BREAD BOWL 11

Ladopsomo (Greek, oily, focaccia-type bread), creamed potato, mince sausage, caramelized onion, sunny side-up egg, potato sticks.

SPICY SCRAMBLED EGGS 10

Scrambled eggs, chorizo confit, cherry tomatoes, chilli pepper, parsley, sourdough.

TURKISH EGGS (CILBIR) 10 **vg**

Poached eggs, homemade pitta bread, yogurt with garlic oil, sauteed chili butter, herbs, zaatar.

FRENCH TOAST 12

Toasted French brioche with coconut and white chocolate cream, caramelised pecans, red fruit mix, coconut flakes, carob syrup.

PANCAKES WITH EGGS 11

Pancakes with a yogurt flavour, Naxos gruyere cream, soft eggs, crispy prosciutto.

CHOCOLATE CHIPS PANCAKES 10

Pancakes with chocolate chips, praline and hazelnut croquant, Oreo biscuit and whipped cream.

DUTCH PANCAKE 12

Caramelized apples, toffee, crumble, Madagascar vanilla ice cream.

Everyday till 23.30

PULLED BEEF MELT TOASTY 12

Slow-cooked beef ragu with melted cheddar cheese, chili mayonnaise, white cabbage, pickles.

STEAK SANDWICH 12

Ciabatta bread, flap steak, takuan mayo, baby rocket, caramelized onions, cucumber pickles.

CORN FRITTERS 12

With grated feta cheese, parmesan, sour cream, and dried corn.

LENTILS & QUINOA 10 **vn / gf**

Beluga lentils, quinoa, onion, cherry tomatoes, bell pepper, avocado, parsley.

CAESAR SALAD 12

Crispy chicken, baby gem lettuce, iceberg lettuce, bacon, anchovy dressing, parmesan.

VEGAN KEFTES 12 **vn**

Vegan keftes with guacamole, herbs, and chili.

BEEF TARTARE “SOUTZOUKAKIA STYLE” 15

Beef tartare with spicy Florina pepper cream, pickles, onion, capers, parsley, and multi-seed bread.

*Soutzoukakia is a Greek dish of spicy oblong meatballs with cumin and garlic served in tomato sauce.

ROAST BEETROOT CARPACCIO 9 **vg / gf / vn**

Grilled beets, labneh, and pesto with nuts.

OPEN SANDWICH WITH BEEF TENDERLOIN 15

Beef tenderloin, avocado puree, vinegar-marinated cherry tomatoes, garlic oil, onion, and basil.

PULLED CHICKEN WITH BACON MAC & CHEESE 12

Casarecce pasta with pulled chicken, bacon, cheese sauce, fried onion, chives, and crispy panko breadcrumbs.

FISH HOT DOG 11

Crispy codfish, horseradish mayo coleslaw, beet pickles, and herbs.

MENU

by
#theClumsiesfamily



TENDER CHICKEN NUGGETS 12

Tender breaded chicken bites, yogurt sauce, andalouse mayonnaise, bacon crumbles.

IBÉRICO PORK SKEWER 13 **gf**

Mole BBQ sauce, 5 spices, pickles, potato sticks.

TRUFFLE MINI BURGERS 11

Brioche buns, beef patty, truffle mayo.

>> 3 per portion <<

PORK-BAO BUN 12

Pork neck, soya hoisin glaze, iceberg, onions, sweet chili mayo, cipolle sauce.

SPICY SHRIMP TACOS 12

Panko breaded shrimp, crispy vegetables, hot sauce, chili, coriander, lime. **>> 3 per portion <<**

THE CLUMSIES BEEF “PASTITSIO” 15

Short Greek rigatoni-type pasta with slow-cooked beef tail, Parmesan foam, black truffle oil.*Pastitsio is a Greek baked pasta dish with ground meat and béchamel sauce. This is our decadent variation of it!

Cheese & cold cuts platter 22

DESSERTS

CHOCOLATE MARBLE LOG 9

Cocoa, petit-beurre biscuits, roasted nuts, milk caramel, salt.

BAN COFFEE 9

Half-baked cookie, banana ice cream, espresso caramel, pecans.

MANGO & PASSION FRUIT

CHEESECAKE 10

Mango-passion fruit cream, shortbread crumble, mango sorbet.



THE CLUMSIES



ESPRESSO / DOUBLE 2.4 / 3.2
 ESPRESSO FREDDO 3.7
 CAPPUCINO / DOUBLE 3.5 / 4.2
 CAPPUCINO FREDDO 3.9
 FLAT WHITE 4.2 MACHA LATTE 4.5
 COLD BREW / DRIP BREW 4.5 / 4
 GREEK COFFEE SINGLE / DOUBLE 2.7 / 3.4
 CHOCOLATE hot / cold 4.5
 TEA hot / cold 4
Choice of classic and aromatic flavours
 FRESHLY SQUEEZED JUICE 5 Orange
 MIXED JUICE 6
 PERRIER SPARKLING WATER 4
 SCHWEPES GRAPEFRUIT SODA 4.5
 LONDON ESSENCE TONIC / GINGER BEER 5.5
 HOMEMADE LEMONADE 5

DRAUGHT 400ML

HEINEKEN lager 4.5
 ATHINEO ask for our guest draught 6.5
 ERDINGER weiss 6
 MURPHY'S Irish stout 6.5

BOTTLED 330ML

MAMOS 5% pilsner 5.5
 MC FARLAND 5,6% red ale 6
 DUVEL 8,5% belgian ale 7.5
 SOL 4,5% mexican lager 5.5
 HEINEKEN 0.0 alcohol free 4.5
 BLAME THE SUN 5% tropic ale 7,5 euro

BOILERMAKER

MURPHY'S WITH Irish whisky 6.5
 ERDINGER with blanco tequila 6.5
 HEINEKEN with vodka citron 6

Cocktail Degustation 4 mini cocktails for tasting 24€ per person / till 21:00

- I. Otto's Athens Vermouth, Rhubarb, London Essence Tonic 8
- II. #CLUMSYNEGRONI, Bergamot Liqueur, Celery Bitters, Fever Tree Mediterranean Tonic, Amalia Brut 8.5
- III. White Wine, Elderflower, Salty Honey, Amalia Brut, Seasonal Fruit 7.5

NEGRONI 5 DARK 'N' STORMY 6
 GIN & TONIC 5 ROAAE 5

AEGEAN NEGRONI
 {BITTERSWEET} 12
 >>> *Voted as World's Best Cocktail for 2019 from Time Out* The CLUMSIES OLD TOM GIN, AMBRATO VERMOUTH, CAMPARI, FENNEL SEEDS, DIKTAMUS

FERMENTED AMERICANO
 {BITTERSWEET} 10
 BERRIES WINE, CAMPARI, NATURAL CARBONATION

FORTIFIED BAKLAVA WINE
 {DRY} 11
 MEAD, ZACAPA 23YO, BEURRE NOISETTE, BAKLAVA SPICES

POPEYE & OLIVE
 {SOUR - SWEET} 10
 TANQUERAY LONDON DRY GIN, MINT, SPINACH, GREEN APPLE, GREEN OLIVE

MEDITERRANEAN GIMLET
 {SOUR - SWEET} 10
 TANQUERAY LONDON DRY GIN, GREEK SALAD CORDIAL

HIPPOCAMPUS SUMMER
 {SOUR - SWEET} 10
 HOUSE BLENDED LIGHT RUM, MANGO, KIWI, SUNSCREEN AROMA

THE CONCH
 { SOUR & SMOKY } 10
 OTTO'S ATHENS VERMOUTH, LA ESCONDIDA MEZCAL , OUZU ADOLO, SALICORNIA, OREGANO

BOUNCY HIGHBALL
 {FIZZY } 11
 TANQUERAY NO. TEN GIN, MANCINO SECCO VERMOUTH, APRICOT VINEGAR, TAMARILLO SODA

CLEAR SOUP
 {SOUR - SWEET} 10
 DON JULIO BLANCO TEQUILA, COCONUT & PINEAPPLE SHERRY, LIME & CELERY ASH, HOPS

SEASONAL DAIQUIRI
 {SOUR - SWEET} 10
 PAMPERO BLANCO RUM, APPLE, PEAR, CHERRY

DRAGONBALL
 {SOUR - SWEET} 11
 RED DRAGON FRUIT PAMPERO RUM, LYCHEE, KAFFIR LIME CORDIAL

ATHENIAN SPRITZES

VIRGIN DRINKS

BLAST FROM THE PAST Archive Hits

MADE IN OUR CLUMSY BASEMENT Natural Wines Please feel free to ask for recommendations

MAKRI LITHARI >>> *glass 5.5 >>> bottle 25* Savatiano, Rhoditis, Chardonnay / Evia
 BIBLIA CHORA 35 *Ktima Biblia Chora, Assyrtiko, Sauvignon Blanc / Kavala*
 RODITIS NATURE 31 *Tetramythos Winery, Roditis / Ano Diakopto, Peloponnese*
 MALAGOUZIA 36 *Domaine Apostolidis, Malagouzia / Kavala*
 MANTINIA 30 *Bosinaki Winery, Moschofilero / Peloponnese*
 ASPROS LAGOS 40 *Douloufakis Winer, Vidiano / Crete*
 ROBOLA 34 *Sarris winery, Robola / Kefalonia*
 ASSYRTIKO 53 *Vassaltis Vineyards, Assyrtiko / Santorini*

AGIORGITIKO >>> *Kintonis Winery glass 5.5 >>> bottle 25* Agiorgitiko / Peloponnese
 LIMNIONA 32 *Domaine Zafeirakis, Limniona / Tyrnavos*
 ORGION 36 *Sklavos, Mavrodafni / Kefalonia*
 XINOMAVRAW 38 *Oenops Winery, Xinomauro / Makedonia*

GENESIS ROSE >>> *Kechris Winery glass 5,5 >>> bottle 25*
Xinomavro, Gewurztraminer / Makedonia, Goumenisa
 ROSÉ DE XINOMAVRO 31 *Thymiopoulos Vineyards / Xinomavro / Imathia*
 LIATIKO 34 *Malihin Winery, Liatiko / Rethymno, Crete*
 PEPLO 37 *Domaine Skouras Mavrofilero, Agiorgitiko, Syrah / Nemea, Peloponnese*

VINSANTO SIGALAS *glass 7* SAMOS VIN DOUX *glass 6*
 RAMOS PINTO PORTO *white glass 7* RAMOS PINTO PORTO *ruby glass 7*
 AMALIA BRUT >>> *glass 7 >>> bottle 30* Tselepos Moschofilero/ Arkadia
 LAURENT PERRIER LA CUVÉE BRUT 130
 RUINART "R" 140
 RUINART BLANC DE BLANCS 220
 BILLECART SALMON BRUT ROSE 180
 DOM PERIGNON BRUT VINTAGE 390

MALAGOUZIA ORANGE 43
Domaine Tatsis, Malagouzia / Goumenisa, Kilkis

RETSINA AMPHORE NATURE 29
Tetramythos Winery Roditis /Ano Diakopto, Peloponnese

BLANC

RED

ROSÉ

SPARKLING WINE & CHAMPAGNE

ORANGE WINE & RETSINA