

THE CLUMSIES

Coffees

- Espresso 2.2€
- Espresso Double 3€
- Espresso Freddo 3.3€
- Cappuccino 3.3€
- Cappuccino Double 4€
- Flat White 3.8€
- Cappuccino Freddo 3.5€
- Cold Brew 4€
- Macha Latte 4€
- Drip Brew 3.5€
- Greek Coffee 2.5€
- Double Greek Coffee 3.2€

Beverages & Juices

- Chocolate {hot / cold} 4€
- Selection of Classic & Aromatic Teas {hot / cold} 3.5€
- Freshly Squeezed Orange Juice 4.2€
- Mixed Juice {with fresh seasonal fruits} 5€
- Florina Effervescent Water 3.5€
- Three Cents
- Three Cents pink grapefruit soda 4.5€
- Three Cents lemon tonic 4.5€
- Three Cents ginger beer 4.5€

daily brunch

until 18:00

- Cuban benedicts** 2 crunchy poached eggs, Cuba libre BBQ sauce, crispy pork belly, hollandaise with finely chopped pickled cucumber, crispy onion & airy brioche 9€
- French benedict** 2 poached eggs, sautéed mushrooms, crispy English bacon, hollandaise with chives & toasted sourdough bread 9€
- Omelette** with kasseri cheese from Sochos, prosciutto from Evritania, wild rocket salad and marinated cherry tomatoes 7€
- Clumsy breakfast** 2 fried eggs, roast sausage, salad, grilled talagani cheese, oyster mushrooms and brioche bread with sesame seeds 10€
- Mini croque Madame** 2 English muffins filled with cheddar cheese, fried egg, bacon & homemade mayonnaise from whole grain mustard (+1 euro for avocado) 8€
- Freshly baked Cretan Sfakiani pita** (a type of Cretan pie) with thyme honey, dried roses, walnuts and cinnamon 7€
- Croque Madame / Monsieur** toasted bread with smoked ham, kasseri cheese, mustard and creamy béchamel sauce (+ fried egg) 8€
- French toast** with fresh fruit, maple syrup and icing sugar 7.5€
- Ham & cheese toasty** 3.5€

Coffee & Alcohol

- Espresso Martini 8€
 - Irish coffee 8€
- Created by our barista team

Degustation Cocktail Menu

{Served from 18:00 till 22:00}

4 four different cocktails (at half size) for a complete tasting experience

20€

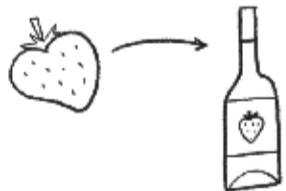
drinks

Athenian Spritzes

- I.** 6€
Otto's Athens Vermouth, Rhubarb, Three Cents Tonic
- II.** 8€
#CLUMSYNEGRONI, Italicus Rosolio di Bergamotto, Celery Bitters, Three Cents Aegean Tonic, Amalia Brut
- III.** 6€
White Wine, Elderflower, Salty Honey, Amalia Brut, Seasonal Fruit

Non ALCOHOLIC DRINKS

- Negroni 5€
- Gin & Tonic 5€
- Dark 'n' Stormy 6€
- Roa Ae 5€



Natural wines

Made in our Clumsy basement
Please feel free to ask for recommendations. 5€

Beers

DRAUGHT

- Carlsberg (Half-pint Lager) 4€
- Grimbergen Blanche (Weiss) 330ml 5€
- Guinness (Pint) 6€

BOTTLED

- Kaiser Pilsner 330ml 5€
- Grimbergen Double 330ml 5€
- Corona 355ml 5€

BoilerMAKER

- Guinness with Irish whisky 6€
- Grimbergen Blanche Weiss with blanco tequila 6€
- Carlsberg Lager with vodka Citron 6€

Hits

About best sellers
"Some drinks are sold because they are great.
Some drinks are great because they are sold"

Highball Gimlet {Sweet & Sour} 10€

Star Of Bombay Gin, Grass Cordial, Three Cents Grapefruit Soda, Olive

Celtic Forest {Sour} 10€

Monkey Shoulder Whisky, Basil, Thyme Honey, Green Chartreuse

Mon Amour {Sweet} 10€

Russian Standard Vodka, Berries, Coconut, Gingerx

#CLUMSYNEGRONI {Bittersweet} 10€

The Clumsies Old Tom gin, House Blend Vermouth, Campari, Beeswax, Pepper

El Draque {Sweet & Sour} 8€

Just another Mojito

Nostalgia {Sweet} 10€

Plantation Pineapple Rum Crafted Spiced Biscuit Rum, Nostalgia Elixir, Otto's Athens Vermouth, Childhood Bitters

Symmetry {Sour & Sweet} 10€

The Clumsies Old Tom Gin, Aquafaba, Vanilla Cream, Three Cents Pink Grapefruit Soda

Strawberry Daiquiri {Sour} 10€

Crafted Strawberry Rum, Strawberry, Lime



Wine list

Dishes

WHITE WINE

Makri Lithari glass 5€ / bottle 20€
Savatiano, Rhoditis, Chardonnay, Evia

Biblia Chora / Ktima Biblia Chora 26€
Assyrtiko, Sauvignon Blanc, Kavala

Vidiano Ipodromos Wineryard / Lyrarakis Winery 33€
Vidiano, Heraklion Crete

Alpha Malagouzia / Alpha Estates 26€
Amyntaio, Florina

Adoli Ghis / Antonopoulos Vineyards 24€
Lagorathi, Asproudes, Rhoditis, Chardonnay, Peloponnese

Estate Argyros (barrel) 29€
Assyrtiko, Santorini

Santorini / Vassaltis Vineyards 29€
Assyrtiko, Santorini

Armyra / Skouras Domaine 27€
Chardonnay, Malagouzia, Nemea, Argos

RED WINE

Agiorgitiko / Kintonis Winery glass 5€ / bottle 20€
Peloponnese

Thema / Ktima Pavlidis 26€
Agiorgitiko, Syrah, Drama

Xi-Ro / Ktima Ligas Winery 29€
Xinomavro, Rhoditis, PDO Pella

Avaton / Ktima Gerovassiliou 35€
Limnio, Mavrotragano, Mavroudi
Epanomi-Chalkidiki

ROSE WINE

Enotria / Douloufakis Winery glass 5€ / bottle 22€
Kotsifali, Syrah, Heraklion, Crete

Xinomavro Rosé / Thymiopoulos Vineyards 25€
Xinomavro-Naousa, Macedonia

Adoli Ghis / Antonopoulos Vineyards 24€
Cabernet Sauvignon, Peloponnese

SWEET/SPARKLING WINE & CHAMPAGNE

Vinsanto Sigalas glass 7€

Samos Vin Doux glass 6€

Ramos Pinto Porto white glass 7€

Ramos Pinto Porto ruby glass 7€

Amalia Brut / Tselepos Winery glass 7€ / bottle 30€
Moschofilero, Arcadia

Moët & Chandon Brut 110€

Moët & Chandon Rose 120€

Ruinart "R" 130€

Ruinart Rose 160€

Dom Perignon Brut Vintage 300€

Sandwiches

Pastrami sandwich 8€

Whole-grain kneaded bread, honey mustard sauce,
light kimchi cabbage & cucumber relish

Steak Sandwich 9€

100% beef fillet, home made bread, mayonnaise
with whole grain mustard, caramelised onions & gruyère

Cuban sandwich 8.5€

Airy brioche roll, Cuba libre BBQ sauce, slow-cooked pork,
emmental and cheddar cheese & pickled cucumber relish

Main Dishes & Salads

Clumsy skewer 9.5€

Roasted pork pancetta in Cypriot pitta bread with fresh tomato,
sweet onion & yogurt sauce, accompanied with crispy potato chips

Crispy chicken (panko) 11€

Crispy chicken fillet in Japanese breadcrumbs, accompanied
by warm potato salad and mayonnaise sauce

Pork tenderloin with "Chinese" fricassee 10€

Ginger & lime accompanied with brown rice and sautéed pack choy

"Hawaiian" Chicken Skewer 9.5€

Smoked paprika, pineapple, fresh lime juice, grilled vegetables and long grain rice

"Caesar" salad 8€

Season greens, quinoa, coriander, sweet-chilli dressing,
buttermilk chicken, avocado, steam bun croutons and fresh mango

Noodle salad 8.5€

Egg noodles, soya beans, zucchini, soya and lime, nam jim dressing,
crispy chicken or grilled salmon fillet, roasted peanut and Japanese omelette

Warm potato salad 8€

Peas, spinach, pulled pork, crispy bacon and honey & mustard vinaigrette

Bruschette

Fresh salmon Ceviche 7.5€

Corn, chilli, lime, coriander, olive oil, pepper and baby
cucumber in crispy gyoza with zesty sauce

Greek salad 6.5€

Florinis pepper Gremolata and feta and pistachio
pesto on toasted homemade bread

Selection of Greek cheeses and deli meats
served with
chutney and grissini breadsticks 18€

Greek Platter
deli meats & cheeses

Clumsy Desserts

Banoffee 7€

Whole banana pieces on a biscuit base, dulce
caramel, whipped cream and grated chocolate

Double chocolate cheese cake 6.5€

Espresso crumbles, raspberry ice cream,
strawberry caramel and fresh raspberry

Mini pavlova 7€

White chocolate mousse Valrhona, pistachio
paste and fresh pistachio ice cream

Baos to share

Sloppy joe Bao 10€

3 steam buns filled with sautéed beef mince, whole grain
mustard, roasted peanut & provolone cheese

Fish & chips burger 12€

3 mini steam buns with crispy cod fillet,
estragon-mayonnaise sauce, gherkin salad & french fries

Soft shell crabs 8€

2 steam buns filled with crispy crab, sweet chilli mayo,
daikon, gherkin and Chinese cabbage

Greek Bao 10€

3 steam buns with pork cutlet, smokey aubergine salad,
fresh thyme, lemon sauce & sour apple

To share

Sliders X3 11€

100% beef burgers, cheddar, pickled gherkin, BBQ-mayo sauce & iceberg in
brioche buns

French hot dogs 9€

2 airy fresh brioche buns with sautéed mushrooms, grilled sausage,
crispy pancetta, cucumber relish, cheddar cheese & truffle mayo sauce

Elotes fritos (corn fritters) 8€

with smokey tomato mayonnaise, jalapeños & avocado

Tender chicken nuggets 9€

with Asian coleslaw, coriander and home made ketchup from sambal oelek

Oyster & crudités 14€

4 fresh oysters filled with sherry vinegar sauce, shallots and olive oil
with home fermented vegetables on shaved ice

Crispy Chips 6.5€

with truffle mayonnaise, fresh truffle, grated parmesan and thyme