

DINNER

M E N U

With respect to the principles of Authenticity, Simplicity and Balance, Koukoumi expresses the philosophy of veganism by treating nature, animals and humans with empathy. Our Vegan Chef, Aggeliki Charami, walks this path by constantly exploring new flavors and secret ingredients. Mediterranean materials, flavors and smells, mixed with Japanese recipes, stimulate the senses, stir up emotions and awake memories. Our menu is inspired by nature and the paradoxical coexistence of different elements, creating a truly unique dining experience. Koukoumi aims to transform the way people perceive plant-based cuisine. In our cuisine we discover new flavor paths, through familiar textures; thus, all references made to animal products and by-products only hold a reference position and are 100% plant-based.

to start

Seed of Life

sourdough bread with koji and burnt rosemary, truffle flakes, smoked straw butter

12 €   



Surf and Turf

seaweed cracker with fermented cream cheese and ceviche "chicken of the woods" mushroom, lime

18 €  

Essence of Elegance

tart with burned leek purée, celery oil, aromatic celery root, and lemon-dill sauce

18 €  

Nebula Voyage

aubergine unagi, chili, crispy leek, chives, miso mayonnaise, chilli strings

18 € 

Mother's Gift

seasonal greens, carob phyllo pie, feta foam, herbs

18 €   

Spring Equinox

baby green leaves salad, peanut butter dressing, feta ice cream, rice chips, strawberry, smoked hazelnut

19 €  

Fresh Summer

smoked tomato and watermelon tartare salad, cucumber sorbet, fermented pepper caviar, cheese ice cream, oregano crackers, capers

21 €  

 GLUTTEN FREE

 NUTS FREE

 SURAR FREE

 GLUTTEN FREE UPON REQUEST

to continue

Tender Core

topinambur pasta with fermented rice, truffle, lemon, cashew cream, topinambur bacon soil

27 € 

Cocoon Bloom

dumplings with minced sunflower seeds, homemade ponzu sauce, chives, crispy ginger

26 €

Senses Fusion

ramen with homemade udon noodles, burnt wild greens, egg, kombu chips, enoki pickle, rosemary broth

26 € 

Sinless Memory

seitan smoked with strawberry port wine sauce, hazelnuts, tsigareli, aromatic potato terrine

33 €

Lucid Dream

lasagne with slow-cooked seitan, pickled shallots and cherry tomato, sour cheese foam, herbs oil and pickled onions

28 €  



Twist and Crisp

tagliatelle, white pesto, basil oil, pickled mustard seeds, garlic chips, crispy enoki mushroom fermented with koji

24 € 

Floating Forest

risotto with cashew saffron cheese, salty hazelnut crumble, crispy root, and pickled shimeji

28 €  

Hidden Garden

artichoke-potato "Risotto", baby vegetables with coffee oil, truffle, beetroot soil

30 €  

Bold Truth

handmade trahanas, onion crumble, smoked cheese cream, and celeriac root souvlaki glazed with buckwheat and lentil miso sauce, with crispy artichoke

28 € 

to close

Sweet Blossom

loukoumi foam, Greek coffee ice cream, crispy almond, and rose gel

18 €

Velvet Cloud

halva foam with lemon and melon sorbet, crunchy pistachio, strawberry caviar, yuzu foam

18 € 

Chocolate Lava Land

salty caramel topinambur, ice cream, crumble tonka

19 € 

E N J O Y

All products of "animal" origin appearing on the menu like: feta cheese, cream cheese, egg, mayonnaise, ice cream, caviar, bacon, trahanas, tartar etc. are strictly Vegan - Please inform us of any allergies. - All prices include service charges and applicable taxes. - The restaurant has certified point of sales terminals for payment with cards. - The restaurant reserves the right to alter prices, operating hours or days without prior notice. - Market Inspector Officer: Georgia Kontiza - Complaint sheets are available within a special box at the restaurant's exit. - The consumer is not obliged to pay if the notice of payment has not been received (Receipt - Invoice).