ROOM SERVICE MENU

BREAKFAST

GOOD MORNING & WELCOME TO KOUKOUMI PLANT - BASED GASTRONOMIC CONCEPT

Our breakfast buffet features a rotating selection of homemade dishes crafted with the freshest seasonal ingredients–please note that our menu changes daily

BEVERAGES

coffee • tea • fresh orange juice

BÜFFET

Variety of Bread and Breadsticks • Cakes • Tarts • Foccacia • Pizza • Homemade Pies • Croissants • Cinnamon Rolls • Muffins • Cookies • Homemade Marmalades Hazelnut Praline • Homemade Yogurt • Milk Porridge • Chia Pudding Granola • Nuts • Fresh Fruits • Fruit Salad • Dried Fruit • Smoothie Bowls • Sweet Pancakes • French Toast • Scrambled Tofu • Omelet on Cast Iron

LUNCH

MENU

Koukoumi restaurant invites you to taste a unique and authentic plant - based menu aiming to awake your senses. We use premium quality ingredients with minimal or no processing coming from trusted Greek suppliers. Our plant-based approach, focused on purity and freshness, offers you homemade dishes cooked with love and passion, by our Vegan Chef Aggeliki Charami and her brigade. With our delicious and empathy oriented meals we intend to change everything you know or imagine about plant-based food.
Enjoy...

to start

Bread
with aromatic butter & rosemary oil
10 €

Kagiana Tofu
feta foam, cherry tomatoes, fresh herbs,
country-style toasted potatoes, rustic bread
17 €

Country Potatoes
lemon aioli, crispy rosemary crumble
12 €

Fried Eggs
grilled mushrooms, black garlic cream, herbal oil,
country potatoes, grilled apricots, toasted bread
20 €

Crispy Tofu
crispy tofu, caramelized fennel,
roasted garlic skordalia, crispy capers
19 €

Rice Paper Rolls
vegetables, avocado, almond cream,
microgreens, ginger sauce
16 €

Summer Poke Bowl
cherry tomatoes confit, caper oil, tofu kabayaki,
cucumber, garlic croutons, black rice, avocado,
melon, citrus dressing
18 €

Crispy Aromatic Cauliflower
furikake powder, crispy onion, mayo
with giant bean miso, chives
18 €

GLUTTEN FREE · NUTS FREE · SUGAR FREE · GLUTTEN FREE UPON REQUEST

to continue

Ladenia with Rosemary Sauce
caramelized onion, tomato, artichoke confit,
roasted grapes, baby rocket
22 €

Ladenia with Yogurt–Lemon Cream
fresh greens and herbs, sun-dried tomato,
roasted Aegina pistachio, sea fennel
served with country potatoes
22 €

Bao Bun Tofu Tempura
teriyaki sauce, spicy cabbage–carrot coleslaw,
guacamole, cucumber
21 €

Burger with Crispy Cauliflower
taramas, grilled vegetables, rocket,
tahini–lemon–dill, sauce, crispy onion
22 €

Souvlaki
cannabis pita bread, grilled mushrooms,
tomato tartare, tzatziki, potato straw
15 €

Pappardelle al Tartufo
mushroom ragù, truffle oil, flame-grilled
king oyster mushrooms, crispy garlic
25€

Linguini Pesto
smoked aubergine, fresh herbs, pistachio,
garlic chips, lime, zucchini chips
24 €

Goggies
smoked seitan, cashew cream, egg cream,
dried xinomizithra cheese
25 €

to close

Cake of the Day
18 €

Gelato
home-made ice cream
ask for the flavors
5 €/scoop

Seasonal Fruit Salad
with fresh orange juice
15 €

ENJOY

All products of "animal" origin appearing on the menu like: feta cheese, xinomizithra cheese, tzatziki, egg cream, mayo, ice cream, taramas, tartare 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 dishes without prior notice. - Market Inspector Officer : Georgia Kontizi - 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).

DINNER

MENU

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, 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,
smoked straw butter, aromatic oil
12 €

Surf and Turf
seaweed cracker with fermented cream cheese and
ceviche "chicken of the woods" mushroom, lime
18 €

Essence of Elegance
tart with burnt leek purée, celery oil,
aromatic celeriac, lemon-dill sauce
18 €

Nebula Voyage
aubergine unagi, chili, crispy leek, chives,
miso mayonnaise, chili strings
18 €

Mother's Gift
seasonal greens, carob phyllo pie, feta foam, herbs
18 €

Spring Equinox
baby greens salad, peanut butter dressing,
feta ice cream, rice chips, strawberry, smoked hazelnut
20 €

Smoke Kissed Salad
salad with smoked beans, tomato–roasted garlic foam,
almond chips, and fish sauce
23 €

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to continue

Tender Core
topinambur pasta with fermented rice, truffle, lemon,
cashew cream, topinambur bacon soil
27 €

Sunday Bliss
pastitsio dumplings with wild mushrooms,
vegetable demi-glace, and cauliflower béchamel
30 €

Mellow Pearls
chickpea stew (revithada) with celery–sea lettuce consommé,
caviar, lime zest, baby gem, celery cress, and bean cream
22 €

Sinless Memory
strawberry-port-wine smoked seitan,
hazelnuts, tsiganeli, 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 €

Garden Mosaic
risotto inspired by stuffed vegetables, sour cheese flakes,
aubergine powder, mint oil, smoked aubergine foam
27 €

Sweet Symphony
smoked pearl-onion and caper "stifado",
onion crumble, rosemary–vegetable sauce
26 €

Bold Truth
handmade trahanas, onion crumble, smoked-cheese cream,
and eucalyptus-glazed mushroom souvlaki with crispy artichoke
28 €

to close

Mellemi Whisper
mykonian almond cake, infused with citrus blossom and lemon,
mastic cream, basil sorbet
19 €

Velvet Cloud
halva foam with lemon and melon sorbet,
crunchy pistachio, strawberry caviar, yuzu foam
20 €

Chocolate Lava Land
chocolate lava with salted caramel, topinambur,
ice cream, tonka crumble.
21 €

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