

# LUNCH

M E N U

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 vegan food.  
Enjoy...

## to start

Bread  
with aromatic butter & rosemary oil  
8 €  

Kagiana Tofu  
feta foam, cherry tomatoes, herbs,  
potato straw, toasted bread  
16 €   

Fried Eggs  
asparagus, black garlic, herbal oil,  
potato straw, toasted bread  
18 €   

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

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

Crispy aromatic Cauliflower  
furikake powder, crispy onion, mayo  
with giant beans miso and chives  
17 € 

Smoked salad  
charred lettuce, crispy herb bread, parmesan,  
caper sauce, crispy onion, corn  
17 €   



 GLUTTEN FREE


 NUTS FREE

 SUGAR FREE




 GLUTTEN FREE UPON REQUEST



## to continue

Ladenia  
focaccia with grilled leek, confit of cherry tomatoes  
and onions, capers, and pickled artichokes,  
rosemary sauce, thyme oil, and lemon  
22 €  

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

Bao Bun Artichoke  
in aromatic butter with beer, tarama miso, black garlic  
sauce, celery coleslaw, pickled cucumber, crispy onion  
23 € 

Souvlaki  
cannabis pita bread, grilled porcini,  
tomato tartar, tzatziki, potato straw  
15 €   

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

Gogges  
smoked seitan with cashew cream,  
egg cream and dried xinomizithra cheese  
25 € 

## to close

Pancakes  
greek sweet bread, cream with lemon thyme,  
fresh fruit, caramelized banana  
15 €

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

Seasonal Fruit Salad  
with fresh orange juice  
15 €

E N J O Y

All products of "animal" origin appearing on the menu like: parmesan, feta cheese, cream cheese, xinomizithra cheese, tzatziki, egg cream, mayo, ice cream, taramas 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 : Georgja 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).