

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 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, walnut

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 €  

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 €  

Gogges

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 €   

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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 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).