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

BUFFET

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 vegan food.
Enjoy...

to start

Bread
with aromatic butter & rosemary oil
8 € (GF) (NF)

Kagiana Tofu
feta foam, cherry tomatoes, herbs,
potato straw, toasted bread
16 € (GF) (NF) (GFO)

Fried Eggs
asparagus, black garlic herbal oil,
potato straw, toasted bread
18 € (GF) (NF) (GFO)

Rice Paper Rolls
vegetables, avocado, almond cream,
micro greens, ginger sauce
16 € (GFO) (NF)

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

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

Smoked Salad
charred lettuce, crispy herb bread, parmesan,
caper sauce, crispy onion, corn
17 € (SF) (NF) (GF)

(GF) GLUTTEN FREE (NF) NUTS FREE (SF) SUGAR FREE (GFO) 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 € (SF) (NF)

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

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

Souvlaki
cannabis pita bread, grilled porcini,
tomato tartar, tzatziki, potato straw
15 € (SF) (NF) (GF)

Linguini Pesto
smoked aubergine, herbs, pistachio,
garlic chips, lime, zucchini chips
24 € (SF) (GF)

Goggles
smoked seitan with cashew cream,
egg cream and dried xinomizithra cheese
25 € (SF)

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 €

ENJOY

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, 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. Thus, composing a unique dining experience. Koukoumi aspires to change the way, one thinks about 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 € (GF)

Nebula Voyage
aubergine unagi, chili, crispy leek, chives,
miso mayonnaise, chilli strings
18 € (SF)

Mother's Gift
seasonal greens, carob phyllo pie, feta foam, herbs
18 € (GF) (SF) (NF)

to continue

Lucid Dream
lasagne with slow-cooked seitan, pickled shallots and
cherry tomato, sour cheese foam, herbs oil and pickled
onions
28 € (SF) (NF)

Twist and Crisp
tagliatelle, white pesto, basil oil, pickled mustard seeds,
garlic chips, crispy enoki mushroom fermented with koji
24 € (SF)

Bold Truth
handmade trahanas, onion crumble, smoked cheese
cream, and celeriac root souvlaki glazed with buckwheat
and lentil, miso sauce, with crispy artichoke
28 € (SF)

to close

Chocolate Lava Land
salty caramel, tophinabur, ice cream, crumble tonka
19 € (GF)

ENJOY