

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, 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 €  

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, 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 €  

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

Meltemi 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 €   

E N J O Y

All products of "animal" origin appearing on the menu like: feta cheese, cream cheese, mayonnaise, ice cream, caviar, bacon, trahanas, tartar, fish sause 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).