

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

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
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
served with country potatoes
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).