

NON-ALCOHOLIC BEVERAGES

COFFEES

Greek coffee single 3
Greek coffee double 5
Espresso single 3
Espresso double 5
Cappuccino 5
Cappuccino double 6,5
Latte 4,5
Cold brew 8
Cold brew latte 10
Macchiato single 4
Macchiato double 5,5
Freddo espresso 5
Freddo cappuccino 6
Frappe / Nescafé 5
Hot chocolate 6
Cold chocolate 6

Extra coffee shot +1
Oat or almond milk +0,5

All our coffees are organic Brazilian 100% Arabica
(except for the greek coffee and cold brew)

Decaf option available

TEA & HERBS

Assam black tea bio 5
Earl Grey bio 5
Sencha green tea bio 5
Greek herbal mix 6

ICED TEA

Hibiscus 6
Black tea bio with fresh lemon 5

JUICES

Orange 6
Orange and turmeric 6,5
Homemade ginger lemonade (cold or hot) 8
SUMMER (watermelon, mint, lime) 8
GREEN (green apple, cucumber, celery,
spinach, ginger, lemon) 9

SMOOTHIES

RED PASSION (banana, strawberry, passion fruit,
orange, yogurt, mint) 9

REFRESHMENTS

Soft drinks 6
Three Cents carbonated beverages 8
Sparkling water 250ml 6
Sparkling water 750ml 8
Still water 1lt 5

MOCKTAILS

PARTHENIS (pineapple bio, lime, bitter almond
syrup, cinnamon, mint, ginger ale bio) 14
Virgin Watermelon Mojito 12
Virgin Orange Bloody Mary 14

SIGNATURE COCKTAILS

PARTHENIS GREEK ELIXIR

Greek botanical spirit, orange juice, pineapple bio,
lime, orgeat syrup bio 19

TSIPOURAKI

tsipouro (traditional Greek spirit), grape juice bio,
pink grapefruit juice, orange juice, lemon,
cardamom, Greek honey 19

MYKONOS LOVE

black rum, spiced rum, passion fruit, lime,
bitter almond syrup bio, ginger, mint 19

WATERMELON MOJITO

rum, watermelon, lime, demerara sugar,
mint 19

HIBISCUS

vodka, hibiscus, orange, cinnamon,
demerara syrup, mint 19

PINEAPPLE COCONUT MARGARITA

tequila Reposado, pineapple-orange-lime juices,
coconut (low calorie) 19

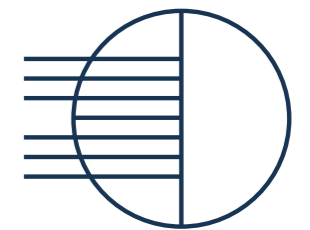
BASIL KING

Greek gin with Mediterranean herbs, ginger syrup,
lime, basil 19

SUMMER BOURBON

bourbon, amaretto, blackberry, blueberry, ginger,
demerara syrup, lemon, ginger ale bio 19

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any allergies you may have



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DRINKS

COCKTAILS

Mojito 18
Pimm's cup Greek version 18
Daiquiri 18
Margarita 18
Aperol Spritz 18
Caipirinha 18
Negroni 18
Orange Bloody Mary 18
Moscow Mule 18
Espresso Martini 18
Porn Star Martini 18
Paloma 18
Mimosa 18
Pina Colada 18
Dry Martini 18

SPIRITS

Absolute vodka 14
Grey Goose vodka 17
Belvedere vodka 17

Tanqueray gin 14
Hendrick's gin 17
Monkey 47 gin 19
Mataroa gin 17
Mataroa pink gin 17

Plantation Blanco rum 14
Plantation Dark Original rum 17
Plantation OFTD rum 17
Plantation Trinidad rum 17
Diplomatico rum 17
Bacardi Blanco rum 14
Bacardi Oakheart rum 14

Martini Bianco vermouth 14
Martini Extra Dry vermouth 14
Antica Formula vermouth 14
Ottos Athens vermouth 14

Cardhu whiskey 17
Black Label whiskey 17
Gold Label whiskey 20
Oban whiskey 20
Lagavulin whiskey 20
Woodford Reserve whiskey 17
Tullamore Dew whiskey 20
Jameson whiskey 14

El Jimador Blanco tequila 14
El Jimador Reposado tequila 14
Don Julio Blanco tequila 20
Don Julio Reposado tequila 20
Patron Silver tequila 20

Skinos Mastiha liqueur 14
Dissarono liqueur 14
Malibu liqueur 14
Kalhua liqueur 14
Jagermeister liqueur 14
Campari liqueur 14
Aperol liqueur 14
Italicus liqueur 14
Limoncello liqueur 14

Pitu cashaca 14
Metaxa 5* brandy 14
Ouzo 200ml 12
Tsipouro 200ml 12

Shot 6

Special shot 8

BEERS

Nissos lager bio 8
Jasmine IPA 8
Alfa lager 8
Stella Artois pilsner 8

WINE & CHAMPAGNE

BY THE GLASS

Ploes Lazaridi (white) 8
Ploes Lazaridi (rose) 8
Ploes Lazaridi (red) 8
Rousa Cabernet Sauvignon (rose) 9
Techni Alipias (rose) 9
Gancia Prosecco (white) 12
Gancia Prosecco (rose) 12
Moscato D'Asti 12

WHITE

Ploes Lazaridi Sauvignon Blanc Moscato 36
Douloufakis Dafnios Vidicon 42
Navitas Chardonnay 49
Alpha Estate Sauvignon Blanc 62
Gerovassiliou Malagouzia 66
Gerovassiliou Chardonnay 66
T-Oinos Clos Stegasta Assyrtiko Dry 220

MAGNUM WHITE

Alpha Estate Sauvignon Blanc 1.5lt 140
Ovilos Vivlia Chora Semillon 1.5lt 160

RED

Ploes Lazaridi Cabernet Merlot 39
Papaioannou Agiorgitiko Dry Organic 39
Papaioannou Pinot Noir 46
Alpha Estate Merlot Syrah 70
Gerovassiliou Avaton Mavrotragano 98
T-Oinos Clos Stegasta Mavrotragano 240

MAGNUM RED

Alpha Estate Merlot Syrah 1.5lt 160

ROSE

Ploes Lazaridi Cabernet Sauvignon Merlot 44
Techni Alipias Dry Cabernet Sauvignon,
Merlot, Syrah 49
Gris De Nuit Moschofilero 49
Alpha Estate Xinomayro 62
Rousa Wine Cabernet 48
Gerovassiliou Xinomayro 66

MAGNUM ROSE

Lazaridi Merlot 1.5lt 160
La Tour Melas Idylle D'Achinos
Cabernet Franc Merlot 1.5lt 210

SPARKLING

Moscato D'Asti 55
Asolo Prosecco 49
Gancia Prosecco (white) 55
Gancia Prosecco (rose) 55

CHAMPAGNE

Moet & Chandon 200ml 52

Moet & Chandon Brut 180
Moet & Chandon Ice Imperial 220
Veuve Clicquot Brut 190
Veuve Clicquot Rose 220
Dom Perignon Brut 590
Dom Perignon Rose 1200

PARTHENON'S

CAFE

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BRUNCH

EGG & OMELETS

FRENCH TOAST with cheese and smoked turkey 17

SWEET FRENCH TOAST with greek sweet brioche bread "tsoureki" with Mykonian tyrovolia (soft, short matured cheese), honey and cinnamon 17

SUNNY-SIDE-UP EGGS with Mykonian sausage and louza (Mykonian cured pork) 17

GREEK OMELET with green pepper, onion, olives, tomatoes and feta cheese 14

EGG-WHITE VEGETABLE OMELET with tri-colored peppers, mushrooms and tomatoes 14

SCRAMBLED EGGS with smoked salmon 14

STRAPATSADA Greek country-style eggs with fresh tomato sauce and feta cheese 14

TRADITIONAL PIES

Wild greens pie 12

Cheese pie 12

Bougatsa cream pie with semolina custard, powdered sugar and cinnamon 12

GREEK YOGHURT

Honey, walnuts and oats 14

Honeycomb honey, almonds and fruit 16

Peanut butter, honey, muesli and fruit 16

Fruit, honey, pistachio 16

HEALTH BOWL

Porridge, spinach, coconut milk, chia seeds and fruit 16

SANDWICHES

BONITO with fried egg, pickled bonito fish, cucumber and lola rosa 14

MYKONIAN with Mykonian tyrovolia (soft, short matured cheese) and louza (Mykonian cured pork) 14

VEGETARIAN with grilled aubergines, tri-colored peppers, zucchini, caramelized onions and lola rosa 12

AVOCADO with katiki (creamy white low-fat cheese and egg) 16

TOMATO with cheese toast 8

HAM OR TURKEY with cheese toast 9

SALADS

MYKONIAN with selected greens, acorn tomatoes, Mykonian tyrovolia (soft, short matured cheese) and louza (Mykonian cured pork) 16

GREEK SALAD with tomatoes, fresh capers and thyme, carob rusks and Mykonian xinotyro (sour cheese) 14

GRILLED CHICKEN SALAD with mixed greens 17

BREAKFAST PLATTERS

GREEK BREAKFAST with hardboiled egg, cheese pie, wild greens pie, selected traditional bread with homemade Greek jams and honeycomb honey, served with acorn tomato salad with capers and carob rusks 22

Ask for the dish and vegetarian dish of the day

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ALL-DAY MENU

SAVORY PLATTERS

Salmon bruschetta with philadelphia cheese and rocket 12

Dip trilogy with aubergine dip, hummus, ajvar with red bell peppers from Florina and pitta bread 16

Greek meze with pickled bonito fish, olives, cucumber, louza (Mykonian cured pork) and rusk spread with kopanisti (spicy Mykonian cheese) 18

Cheese platter with three different flavors of gruyere cheese, with truffle, pepper and wine, San Michali medium hard yellow cheese from Syros, dried fruit, olive paste, sundried tomato paste, crostini and rusks 24

Greek tapas with chicken gyros, pork gyros, meatballs, country potatoes, pitta bread and olives 24

SWEET PLATTERS

Fruit platter with variety of seasonal fruits 20

Greek dessert platter with baklava, amygdalota (almond Cycladic desert), pasteli (ancient Greek dessert with sesame and honey), loukoumi (Turkish delight) and Greek fruit preserves 22

DESSERTS

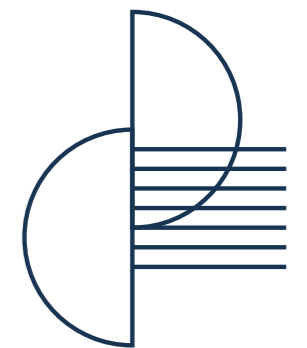
Vanilla submarine (a nugget of vanilla or mastic-flavored sugar paste dipped in a glass of cold water) 8

Greek fruit preserves (bergamot, fig or morello cherry) 10

Ice cream 12

Dessert of the day 12

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