

COFFEES

(by Taf)



<i>Espresso</i>	2,50€	3,30€
<i>Espresso Macchiato</i>	2,50€	3,30€
<i>Espresso Americano</i>	3,30€	3,50€
<i>Freddo Espresso</i>	3,30€	
<i>Cappuccino</i>	3,30€	3,80€
<i>Freddo Cappuccino</i>	3,80€	
<i>Latte Cappuccino</i>	3,80€	
<i>Freddoccino</i>	4,50€	
<i>Mochaccino</i>	5,00€	
<i>Greek coffee</i>	3,00€	3,50€
<i>Frappé Cold instant coffee/ Nescafé</i>	3,30€	
<i>Frappé with ice cream</i>	5,00€	
<i>Hot instant coffee with Baileys or Kahlua</i>	5,00€	
<i>Filter coffee</i>	3,30€	
<i>Flavoured Filter coffee</i>	3,80€	
<i>hazelnut, caramel</i>		
<i>Irish coffee</i>	5,00€	
<i>Extra alcohol</i>		
<i>Extra syrup</i>	1,00€	
<i>Extra fresh whipped cream</i>	0,50€	
	0,50€	

CHOCOLATES

Hot chocolate VALRHONA

<i>Guanaja</i>	6,00€
<i>contains 70% cocoa. Bittersweet and elegant</i>	
<i>Kalingo (dark chocolate)</i>	6,00€
<i>contains 65% cocoa. Simple grained from Grenada with an intense aroma of spices</i>	

<i>Bahibe (milk chocolate)</i>	<i>contains 46% cocoa</i>	6,00 €
<i>Dulcey Feves</i>		7,00 €
<i>contains 32% cocoa. White chocolate with butter essence</i>		
<i>Cold chocolate</i>		3,80 €
<i>Flavoured cold chocolate</i>		4,30 €
<i>caramel, hazelnut, vanilla, strawberry</i>		
	<i>Extra fresh whipped cream</i>	0,50 €
	<i>Extra alcohol</i>	1,00 €

MILKSHAKES

<i>Vanilla, chocolate, strawberry</i>	5,80 €
---------------------------------------	--------

SORBETS

<i>Strawberry, lemon</i>	5,80 €
--------------------------	--------

FRESHLY SQUEEZED FRUIT JUICES

<i>Mixed fruits</i>	5,50 €
<i>Orange</i>	4,00 €
<i>Freshly squeezed lemonade with ginger</i>	4,00 €
<i>Virgin Mary</i>	5,50 €
<i>(tomato, celery, lemon and spices)</i>	
<i>Amita</i>	3,00 €
<i>orange, lemon, peach, pineapple, apple, banana, cocktail</i>	

ORGANIC HERBS OF CRETE

<i>Peppermint</i>	<i>4,00 €</i>
<i>Sage</i>	<i>4,00 €</i>
<i>Chamomile</i>	<i>4,00 €</i>
<i>Verbena with lemon</i>	<i>4,00 €</i>
<i>“Karteraki”</i>	<i>4,00 €</i>
<i>Green tea with thyme and various greek herbs</i>	

TEAS

<i>Sweet love (by Kusmi)</i>	<i>4,00 €</i>
<i>Black tea with spices, guarana, ginger and pink pepper</i>	
<i>Breakfast blend (by Numi)</i>	<i>3,50 €</i>
<i>Rich hearty blend of black teas</i>	
<i>Jasmine green (by Numi)</i>	<i>3,50 €</i>
<i>Green tea scented with real Jasmine flowers</i>	
<i>Gunpowder green tea (by Numi)</i>	<i>3,50 €</i>
<i>Full-leaf smooth green tea pearls</i>	
<i>Orange spice (by Numi)</i>	<i>3,50 €</i>
<i>White tea, real orange peel and spices</i>	
<i>Rooibos chai (by Numi)</i>	<i>3,50 €</i>
<i>Warming spices and earthy vanilla tones</i>	
<i>Decaf ginger-lemon (by Numi)</i>	<i>3,50 €</i>
<i>Decaf green tea, ginger and lemongrass</i>	
<i>Aged Earl grey (by Numi)</i>	<i>3,50 €</i>
<i>Assam aged with real bergamont</i>	
<i>Παγωμένο τσάι (by Galvanina) 355ml</i>	<i>4,50 €</i>
<i>Lemon, green, peach, Jasmine</i>	

SOFT DRINKS

<i>Coca cola 250ml</i>	<i>3,00 €</i>
<i>Coca cola Light 250ml</i>	<i>3,00 €</i>
<i>Coca cola Zero 250ml</i>	<i>3,00 €</i>
<i>Lemonade (by Galvanina) 355ml</i>	<i>4,50 €</i>
<i>Mandarinade (by Galvanina) 355ml</i>	<i>4,50 €</i>
<i>Lemon soda (by Galvanina) 355ml</i>	<i>4,50 €</i>
<i>Grapefruit (by Galvanina) 355ml</i>	<i>4,50 €</i>
<i>Black carrot, blueberry and orange (by Galvanina) 355ml</i>	<i>4,50 €</i>
<i>Ginger ale (by Galvanina) 355ml</i>	<i>4,50 €</i>
<i>3 Cents Pink grapefruit Soda 200ml</i>	<i>4,00 €</i>
<i>3 Cents Aegean tonic 200ml</i>	<i>4,00 €</i>
<i>Sparkling water (by Galvanina) 355ml</i>	<i>4,00 €</i>
<i>Sparkling water (by Galvanina) 750ml</i>	<i>6,00 €</i>
<i>Mineral water 1lt.</i>	<i>2,00 €</i>

BEERS

<i>Draft HARMA lager (fresh beer) glass 400ml</i>	<i>5,00 €</i>
<i>ALFA lager 330ml 5% vol.</i>	<i>3,50 €</i>
<i>Delphi Pilsner 330ml 5,4% vol.</i>	<i>6,50 €</i>
<i>Vergina Weiss 500ml 5,4% vol.</i>	<i>4,50 €</i>
<i>Vergina Red 330ml 5,6% vol.</i>	<i>5,00 €</i>
<i>Fresh CHIOS Beer House Ale 330ml 4,9% vol.</i>	<i>5,50 €</i>
<i>Volkan White Weat 330ml 5% vol.</i>	<i>5,50 €</i>
<i>Volkan Dark lager 330ml 5% vol.</i>	<i>5,50 €</i>
<i>Septem 8th Day India Pale Ale 330ml 5% vol.</i>	<i>6,00 €</i>
<i>Ionian Pilsner Royal 330ml 5% vol.</i>	<i>4,50 €</i>
<i>Blue island 330ml 4,2% vol.</i>	<i>4,00 €</i>
<i>Amstel free 330ml 0% vol.</i>	<i>3,50 €</i>

SPIRITS

WHISKY

BLENDED (Scotland)

<i>Cutty Sark</i>	<i>7,00 €</i>
<i>Dewar's</i>	<i>7,00 €</i>
<i>Famous Grouse</i>	<i>7,00 €</i>
<i>Haig</i>	<i>7,00 €</i>
<i>Johnnie Walker Red</i>	<i>7,00 €</i>
<i>Chivas Regal</i>	<i>9,00 €</i>
<i>Dimple</i>	<i>9,00 €</i>
<i>Johnnie Walker Black</i>	<i>9,00 €</i>

PREMIUM BLENDED (Scotland)

<i>Johnnie Walker</i>	
<i>Gold Label Reserve</i>	<i>14,00 €</i>
<i>Johnnie Walker</i>	
<i>Platinum</i>	<i>20,00 €</i>
<i>Johnnie Walker</i>	
<i>Blue Label</i>	<i>40,00 €</i>

SINGLE MALT

<i>Cardhu 12 y.o.</i>	<i>10,00 €</i>
<i>Gragganmore</i>	<i>14,00 €</i>
<i>Glenmorangie 10 y.o.</i>	<i>14,00 €</i>

ISLANDS

<i>Talisker 10 y.o.</i>	<i>10,00 €</i>
<i>Lagavulin 16 y.o.</i>	<i>14,00 €</i>

IRISH

<i>Jameson</i>	<i>7,00 €</i>
<i>Tullamore Dew</i>	<i>9,00 €</i>
<i>Bushmills 10 y.o. Single malt</i>	<i>9,00 €</i>

BOURBON – TENNESSEE – NEW ORLEANS

<i>Jim Beam</i>	<i>8,00 €</i>
<i>Jack Daniel's</i>	<i>8,00 €</i>
<i>Southern Comfort</i>	<i>8,00 €</i>

VODKA

REGULAR

<i>Absolut (Sweden)</i>	<i>7,00 €</i>
<i>Stolichaya (Russia)</i>	<i>7,00 €</i>
<i>Standard (Russia)</i>	<i>8,00 €</i>

PREMIUM

<i>Belvedere (Poland)</i>	<i>12,00 €</i>
<i>Grey Goose (France)</i>	<i>12,00 €</i>

GIN

REGULAR

<i>Gordon's (England)</i>	<i>7,00 €</i>
<i>Beefeater (England)</i>	<i>7,00 €</i>
<i>Tanqueray (England)</i>	<i>7,00 €</i>
<i>Bombay sapphire (England)</i>	<i>7,00 €</i>
<i>Bulldog (England)</i>	<i>8,00 €</i>

PREMIUM

<i>Hendrick's (Scotland)</i>	<i>12,00 €</i>
<i>Grace (Greece)</i>	<i>10,00 €</i>
<i>Cotswolds (England)</i>	<i>10,00 €</i>
<i>Tanqueray 10 (England)</i>	<i>10,00 €</i>

RUM

<i>Havana Anejo 3</i>	<i>7,00 €</i>
<i>Havana Anejo 7</i>	<i>10,00 €</i>
<i>Havana Club Reserva</i>	<i>8,00 €</i>
<i>Captain Morgan</i>	<i>8,00 €</i>
<i>Mountgay Eclipse</i>	<i>8,00 €</i>
<i>Angostura 7 years</i>	<i>11,00 €</i>
<i>Diplomatico</i>	<i>10,00 €</i>
<i>Zacapa 23</i>	<i>14,00 €</i>

TEQUILA

<i>José Cuervo silver</i>	<i>7,00 €</i>
<i>José Cuervo Reposado</i>	<i>7,00 €</i>
<i>Don Julio Blanco</i>	<i>10,00 €</i>
<i>Don Julio Reposado</i>	<i>11,00 €</i>

LIQUER

<i>Skinos Mastiha</i>	7,00 €
<i>Kahlua</i>	7,00 €
<i>Grand Marnier</i>	7,00 €
<i>Baileys</i>	7,00 €
<i>Disaronno Amaretto</i>	7,00 €
<i>Drambuie</i>	7,00 €

METAXA –COGNAC

<i>Metaxa 5*</i>	7,00 €
<i>Metaxa 7*</i>	9,00 €
<i>Remy Martin V.S.O.P. Cognac</i>	10,00 €
<i>Courvoister V.S.O.P. Cognac</i>	14,00 €
<i>Hennessy V.S.O.P.</i>	16,00 €

FULL BOTTLES

<i>Regular</i>	70,00 €
<i>Special</i>	100,00 €
<i>Premium</i>	140,00 €

APERITIFS - DIGESTIVES

<i>Martini Bianco/Rosso/Rosato</i>	7,00 €	<i>Tsipouro of Tyrnavos</i>	50ml/200ml
<i>Campari</i>	7,00 €	<i>(by Katsarou Family)</i>	4,50 €/12,00 €
<i>Limoncello</i>	5,00 €		
<i>Sambucca Ramazzoti</i>	7,00 €	<i>Aged Tsipouro</i>	10,00 €
<i>Sambucca Ramazzoti Black</i>	8,00 €	<i>(by Katsarou Family)</i>	
<i>Fernet – Branca</i>	7,00 €		
<i>Jagermeister</i>	7,00 €	<i>Ouzo Varvagianni</i>	50ml/200ml 4,50 €/12,00 €

COCKTAILS

<i>Mai Tai</i>	<i>10,00 €</i>
<i>Havana Reserva, triple sec, lime, almond syrup, peach pureé, angostura bitters</i>	
<i>Zombie</i>	<i>10,00 €</i>
<i>Havana 3 apos, Havana Reserva, lime, pineapple juice, sugar syrup, angostura</i>	
<i>Spicy Pimm's</i>	<i>9,00 €</i>
<i>Pimm's, limoncello, cucumber, orange,lemon, lime, spearmint, ginger ale</i>	
<i>Caipirinha</i>	<i>9,00 €</i>
<i>Cachaca, lime, sugar</i>	
<i>Gin Basil</i>	<i>10,00 €</i>
<i>Gin, sugar syrup, lemon, basil leaves</i>	
<i>Negroni</i>	<i>10,00 €</i>
<i>Tanqueray, Campari, Martini Rosso</i>	
<i>Mojito</i>	<i>9,00 €</i>
<i>Havana Club Anejo 3, squeezed lime, spearmint leaves, brown sugar, soda</i>	
<i>Mojito γεύσεις</i>	<i>9,00 €</i>
<i>Pureé passion fruit or mango or strawberry</i>	
<i>Daquiry</i>	<i>9,00 €</i>
<i>Havana Club Anejo 3, squeezed lime,sugar</i>	
<i>Daquiry γεύσεις</i>	<i>9,00 €</i>
<i>Pureé passion fruit or mango or strawberry</i>	
<i>Aperol Spritz</i>	<i>8,00 €</i>
<i>Prosecco Brut, Aperol, soda</i>	

<i>Tazza Aperol</i>	9,00 €
<i>Aperol, strawberry pureé, pink grapefruit</i>	
<i>Spicy cucumber Gin</i>	10,00 €
<i>Gin, liqueur melon, lime, sugar, cucumber, ginger ale</i>	
<i>Ginger Mastiha</i>	10,00 €
<i>Mastiha, lime, ginger, marelade blackberry, sugar</i>	
<i>Margarita</i>	9,00 €
<i>Tequila, triple sec, lime</i>	
<i>Margarita φράουλα</i>	9,00 €
<i>Tequila, lime, strawberry pureé, triple sec</i>	
<i>Tommy's Margarita</i>	10,00 €
<i>Tequila reposado, lime, agave syrup</i>	
<i>Vodka Martini</i>	10,00 €
<i>Vodka, Martini Dry</i>	
<i>Dirty Martini</i>	10,00 €
<i>Gin, Martini Dry, olive broth</i>	
<i>Apple Martini</i>	9,00 €
<i>Vodka, Apple sourz, lime</i>	
<i>Pornstar Martini</i>	10,00 €
<i>Vodka Vanilla, passion fruit pureé, squeezed lime, Passoa</i>	
<i>Pina Collada</i>	9,00 €
<i>Havana Anejo 3, Malibu, lime, coconut pureé, pineapple</i>	



***BREAKFAST** (Served until 13:00)*

*Boiled egg, homemade jam, honey, bacon, gruyere,
baked white or wholegrain bread and fresh orange juice or es-
presso* 10,00 €

*Fried eggs on toasted bread, bacon and edam cheese
Served with fresh green salad and herbs* 6,50 €

Cheese omelet (extra ham or cheese + 1,00 €) 5,50 €

*Croque madame. Tripled toasted sandwich with ham, cheese,
bacon, béchamel sauce and eggs.
Served with fresh green salad and herbs* 8,00 €

*Poached eggs with smoked salmon, avocado mousse
and light tomato sauce on toasted bread.
Served with fresh green salad and herbs* 8,00 €

*Pancakes with a choice of homemade fruit preserve,
praline, maple syrup, or fresh season fruit.
(Served with ice cream of your choice + 2,00 €)* 7,00 €

***SANDWICHES** (Served until 20:00)*

*All sandwiches are served on baked white or wholegrain
bread and side fresh salad.*

Sandwiches with:

*Salmon, cream cheese, cucumber flakes,
Philadelphia cream cheese and grated lime* 6,00 €

Fresh mozzarella, beer sausage, basil pesto, tomato and rocket 5,50 €

<i>Chicken filet, gruyere flakes, mustard sauce and rocket</i>	6,00 €
<i>Parma ham, edam cheese, basil pesto, tomato, rocket</i>	6,00 €
<i>Roasted vegetables with mustard sauce</i>	6,00 €
<i>Pretzel</i>	0,50 €
<i>Club sandwich with chicken filet, bacon, ham, edam cheese, mayonnaise, tomato and lettuce. Served with fresh potato wedges</i>	9,00 €
<i>Vegetable club sandwich with aubergine, courgette, red and green peppers, pleurotous mushrooms, mustard sauce, tomato and lettuce Served with fresh potato wedges</i>	9,00 €

CHEESE / COLD CUTS

Cheese and cold cuts are served in portions of 100 grams with side servings of fruit chutney, pretzels and dried fruit.

<i>Gruyere with black truffle</i>	10,00 €
<i>Aged gruyere with olive savory</i>	7,50 €
<i>Gruyere aged in cave</i>	7,00 €
<i>Sheep cheese from Crete maturen in wine</i>	6,50 €
<i>Gruyere with black pepper seeds</i>	5,50 €
<i>Chevre goat cheese</i>	5,50 €
<i>Red caramel Pastrami</i>	7,00 €
<i>Pastrami</i>	6,50 €
<i>Chicken "Apaki"</i>	6,00 €
<i>Turkey filet flame grilled</i>	6,00 €
<i>Kavourmas (Northern Greece specialty)</i>	5,50 €
<i>Seasoned pork stake</i>	5,50 €

APPETIZERS

<i>Selection of bread, olive oil and cream cheese (per person)</i>	<i>1,00 €</i>
<i>Selection of olives and breadsticks</i>	<i>4,00 €</i>
<i>Roasted vegetables with haloumi cheese and rocket</i>	<i>9,00 €</i>
<i>Beer plateau, with pickled cabbage, potato wedges, pita bread and Dijon mustard</i>	<i>14,00 €</i>
<i>Ntakos (rusk) cheese cake with feta cheese cream and tomato marmalade</i>	<i>8,00 €</i>
<i>Mozzarella brusqetta with basil pesto, chopped tomato, olive oil and oregano</i>	<i>6,00 €</i>
<i>Brusqetta with feta cheese mousse and Lefkada's salami</i>	<i>8,00 €</i>
<i>Smoked salmon brusqetta with cream cheese cucumber and lime sauce</i>	<i>9,00 €</i>
<i>Salmon tartar with ginger, cucumber and fresh peppermint</i>	<i>16,00 €</i>
<i>Smoked salmon plateau, with fresh cucumber salad and lime sauce</i>	<i>12,00 €</i>
<i>Potato with fresh herbs</i>	<i>6,00 €</i>

SALADS

<i>Summer salad with melon and spearmint</i>	<i>8,00 €</i>
<i>Chicken filet salad, with croutons, gruyere flakes and mustard vinaigrette sauce</i>	<i>9,50 €</i>
<i>Traditional salad, with tomato, coloured cheery tomatoes, white onion, peppers, feta cheese, pretzels and capers</i>	<i>8,00 €</i>
<i>Pasta salad, with penne tricolore, cherry tomatoes, fresh mozzarella, basil pesto, rocket and walnuts</i>	<i>8,00 €</i>

<i>Colors and Aromas salad, with roast mushrooms, pear, cherry tomatoes and orange vinaigrette sauce</i>	<i>8,00 €</i>
<i>Salad with goat cheese, rocket, spinach, raisins, cracked nougat, cream of balsamic and Parma ham</i>	<i>10,00 €</i>

FRESH HOMEMADE PIZZAS

<i>Marguerite</i> <i>with fresh tomatoes and mozzarella</i>	<i>9,00 €</i>
<i>Italian</i> <i>with Parma ham, truffle oil rocket and mozzarella</i>	<i>12,00 €</i>
<i>Greek</i> <i>with sausage, peppers, caramelized onion, tomato, feta cheese and mozzarella</i>	<i>12,00 €</i>
<i>Special</i> <i>with pork cutlet, mushrooms, caramelized onion, roast ham and BBQ sauce</i>	<i>14,00 €</i>
<i>Burger</i> <i>from 100% beef mince, caramelized onions, cherry tomatoes, fresh mushrooms and melted Cheddar cheese</i>	<i>12,00 €</i>

PASTA

<i>Carbonara with traditional “Sioufikta” pasta from Crete, pork cutlet, fresh mushrooms and cream</i>	<i>9,50 €</i>
<i>“Makarounes” traditional pasta from Naxos, with cherry tomatoes, chicken fillet, fresh spinach and light rosé sauce</i>	<i>10,00 €</i>
<i>Salmon, with wholegrain spaghetti, chopped fresh salmon, dill, cream cheese and flakes of lemon</i>	<i>11,00 €</i>

*“Sioufikta” traditional pasta from Crete with basil pesto,
cherry tomatoes, pistachio and cream* 9,50 €

*Kritharoto with vegetables with aubergine, courgettes,
peppers, Parma ham and cream* 10,00 €

*Kritharoto with mushroom choice, parmesan cheese, truffle oil
and cream* 10,00 €

MAIN DISHES

*Chicken fillet with honey sauce,
served with roast vegetables, and fresh potato wedges* 12,00 €

*Grilled beef burgers from 100% beef mince
Served with goat cheese, fresh potato wedges, pita bread
and basil pesto sauce* 12,00 €

*XL burger, with 280 gram beef burger, roast tomato,
caramelized onions, fresh salad, ketchup, mustard and
fried egg.
Served with potato wedges* 12,00 €

*Pork Gyros, in Cypriot pita bread, with carrot tzatziki,
parsley salad and fresh potato wedges* 10,00 €

*Beef Rib eye with mushrooms selection, purple Peruvian
mashed potato and red wine sauce* 26,00 €

Salmon fillet, with lentil salad and quinoa and lime sauce 18,00 €

*Meat Plateau with sausages, beef burgers, chicken fillet and
beef stuffed with feta cheese .
Served with potato wedges, pita bread,
roasted vegetables and mustard sauce*

(για 2 άτομα: 30,00 €)

(για 4 άτομα: 40,00 €)

SWEETS

<i>Cake (1 slice)</i>	<i>2,00 €</i>
<i>Chef's choice</i>	<i>6,00 €</i>
<i>Cheese cake</i>	<i>7,00 €</i>
<i>Chocolate mousse with marinated strawberries and biscuit crumbed</i>	<i>8,00 €</i>
<i>Fruit salad with fresh season fruit (served with yogurt +2,00 €)</i>	<i>5,50 €</i>
<i>Greek yogurt with honey and nuts, or homemade fruit preserve</i>	<i>5,50 €</i>
<i>Ice-cream</i>	
<i>Chocolate, strawberry, vanilla, sorbet lemon, dark chocolate, gianduja</i>	<i>2,50€</i>
<i>Pistachio</i>	<i>3,50€</i>
<i>Ice-cream on fresh fruit skin</i>	<i>6,00 €</i>
<i>Pineapple, coconut, lemon, watermelon</i>	

Oils that are used : a) Bio extra virgin olive oil (salads), b) Extra virgin olive oil (food cooking), c) Sunflower oil (fried dishes)

Our smoked salmon is frozen from Scotland

Consumers are not obliged to pay unless they are presented with the legal receipt or invoice

Prices include all regulatory charges

Compliance certified person : Evangelia Raisi

Contact us:

info@tazza.gr

+302103311999

Follow us:

www.facebook.com/tazzaathens

www.instagram.com/tazzaathens

Tell us what you think at TripAdvisor!