



VEGAN

As ardent supporters of the elimination of violence against animals and inspired by Mediterranean cuisine, we exclude meat and all animal products

GLUTEN FREE

Our entire menu is made from ingredients that are naturally gluten free (there may be traces of gluten - people with severe allergies should avoid or may consume at their own risk).

HOMEMADE

Nothing junk in our food! Every day we cook using the finest quality raw materials, thus having complete control over the final result. We even have our own bakery workshop for our gluten free breads.

HEALTHY

Vegan food can be both delicious and healthy. We avoid ready-made and processed products. We adopt healthy cooking methods. We don't fry - we bake in the oven.

APPETIZERS

Cashew nuts feta cheese 6,20€

From cashews, with oregano and extra virgin olive oil

Cashew nuts cheddar cheese 6,20€

From cashews

Hummus 5,80€

From Greek chickpeas with tahini, lemon and cumin

Bean fava 5,80€

From giant Prespa beans, in collaboration with a local producer, with extra virgin olive oil, lemon juice and grilled red peppers

Olivier salad 5,00€

Traditional salad dish in Russian cuisine, with mayonnaise made of soy milk, carrot, potato and peas

Tzatziki 5,00€

With yogurt made from soy milk, cucumber, dill and extra virgin olive oil

Potatoes 5,80€

"Fried" potatoes without oil (air fryer) | served with homemade mayonnaise from soy milk

Cheese pita pocket 6,50€

Rice pita bread folded and filled with vegan feta cheese made from cashews, olive paste, fresh tomato, green pepper, oregano and extra virgin olive oil

Appetizer platter 23,00€

All our appetizers on a plate, accompanied by rice pita bread

Rice pita bread 3,30€

Handmade pie from white rice flour and tapioca flour

PIZZA

Greek 12,50€

Freshly made with homemade dough from sweet potatoes and selected gluten-free flours, with fresh tomato sauce with rosemary, mushrooms, green peppers, corn, onions, olives, topped with baby rocket and cashew nuts feta cheese

Green 12,50€

Freshly made with homemade dough from sweet potatoes and selected gluten-free flours, with of sunflower and chia seeds sauce, carrot, zucchini, broccoli, olives and corn

Pesto 12,50€

Freshly made with homemade dough from sweet potatoes and selected gluten-free flours, with basil and cashew nut pesto, fresh tomato and our cashew nut feta cheese

WRAPS | DISHES

Rovitsa

Veggie burgers baked in the oven made of mung beans and chia seeds, with parsley, spearmint and spices | with homemade tzatziki, baby rocket, fresh tomato and green pepper

ON A PLATE (with green salad) 10,00€

WRAP (with "fried" potatoes and mayonnaise) 9,50€

Soutzoukakia

Traditional "meat" balls in tomato sauce the vegan way! Made from Greek chickpeas baked in the oven in tomato sauce with garlic and cumin | with our homemade tzatziki and "fried" potatoes without oil

ON A PLATE 10,50€

WRAP (with "fried" potatoes and mayonnaise) 9,50€

Souvlaki

Organic soy kebab baked in the oven with olive oil, with fresh oregano and fresh thyme | with homemade tzatziki, tomato, onion, parsley, "fried" potatoes without oil

ON A PLATE (with rice pita bread) 10,00€

WRAP (with "fried" potatoes and mayonnaise) 9,50€

Falafel

Veggie burgers made of Greek chickpeas baked in the oven with parsley, coriander and spices | with quinoa tabbouleh salad, homemade hummus, tomato, green salad, smoked sweet red peppers/eggplants sauce, tahini sauce

ON A PLATE (with green salad) 10,00€

WRAP (with "fried" potatoes and mayonnaise) 9,50€

Lachanoulis

Veggie burgers baked in the oven made of cauliflower, zucchini, carrots and spices | with Olivier salad and homemade mayonnaise, mustard, tomato, lettuce

ON A PLATE (with green salad) 9,50€

WRAP (with "fried" potatoes and mayonnaise) 9,00€

Wraps are made with our handmade rice pita bread

MAIN DISHES

Moussaka 10,50€

Variation of the traditional moussaka, vegan version, with eggplants, potatoes, red lentils sauce and cauliflower with almond milk béchamel with extra protein

Pastitsio 10,50€

Variation of the traditional oven recipe with organic gluten-free brown rice pasta, vegan version, with soya mince and cauliflower with almond milk béchamel with extra protein

Keftedakia 9,00€

From Greek chickpeas, baked in the oven with spearmint | served with tahini dip and “fried” potatoes without oil

Pita burger 11,50€

Green lentil burger baked in the oven | served with cashew nuts cheddar cheese, ketchup from fresh tomatoes and rosemary, homemade mayonnaise, tomato, heart of lettuce, onion, mustard and cucumber. In our folde pita (triangle-like) | served with “fried” potatoes without oil and homemade mayonnaise

Vegan oven omelette 9,50€

Oven baked vegan omelette with sunflower seeds, chia seeds, mushrooms, green and red peppers, onions, tomato and herbs | served with cashew nuts feta cheese, Olivier salad (made from homemade vegan mayonnaise), tomato and rocket

Zucchini pie 8,00€

With green zucchini, cornmeal, buckwheat flour, onion, dill, extra virgin olive oil | served with homemade tzatziki and tomatoes

VEGANAKI Special 18,00€

Greek traditional flavors the vegan way! Mung beans burgers served with Greek salad with our cashew nuts feta cheese, homemade tzatziki, “fried” potatoes without oil

SOUP OF THE DAY

Ask for details

SALADS

Greek salad 8,50€ | side salad 5,00€

Tomato, cucumber, green peppers, onion, olives, cashew nuts feta cheese, oregano and extra virgin olive oil

Gourmet 8,50€ | side salad 5,00€

Baby spinach, baby rocket, lettuce, fresh mushrooms, cashew nuts feta cheese, pomegranate, dried figs, sesame seeds, sauce with apple cider vinegar and molasses

Lentils with ginger 8,00€ | side salad 4,50€

Greek lentils with finely chopped vegetables (celery, carrots, red peppers, onion), cumin, extra virgin olive oil and pomegranate

Multicolor raw salad 8,00€ | side salad 4,50€

Cabbage, carrots, lettuce, cauliflower, broccoli, radish, zucchinis, green peppers, cherry tomatoes, olives, dill, onion, mustard sauce and pumpkin seeds

Avocado 8,50€ | side salad 6,00€

With Greek avocado from Crete island, in collaboration with a local producer, baby spinach, baby rocket, lettuce, radish, onion, poppy seed, extra virgin olive oil and lemon

SWEETS | DESSERTS

Tiramisu 6,50€

Raw, with cashews, walnuts, dates, espresso, coconut oil, maple syrup | no added sugar

Hazelnut-chocolate praline 5,50€

Homemade praline with roasted hazelnuts, cocoa, maple syrup and coconut milk | no added sugar

Kormos 5,50€

Cool chocolate dessert with nuts and agave syrup | no added sugar

Apple pie muffin 4,00€

With gluten free flour, apples, walnuts, almond milk, tahini and cinnamon

Nut bar 5,50€

With hazelnuts, almonds, oats, coconut, raisins, tahini and agave syrup | no added sugar

FRESH JUICES

Fresh orange juice 4,00€
Pomegranate bio juice 6,20€
Fresh orange & pomegranate juice 5,00€

REFRESHMENTS (sugar-free)

Kombucha Zero (Captain) 250ml 5,50€
Green cola - with stevia (Greek product) 330ml 3,20€
Ginger - Organic sparkling (Whole Earth) 330ml 3,80€
Lemonade - Organic sparkling (Whole Earth) 330ml 3,80€
Apple - Organic sparkling (Whole Earth) 330ml 3,80€
Souroti - carbonated natural mineral water 330ml 2,50€
Zagori - natural mineral water 500ml 0,50€

WINE - GLASS

White | Rosé | Red 5,00€

WINE - BOTTLE

Fegges	Dry White, 4 varieties
Kypelissos	Dry Rose, 7 varieties
Dipsakos	Dry Red, 9 varieties
Malagouzia	Dry White
Rose Agiorgitiko	Dry Rose
Merlot Agiorgitiko	Dry Red
Moscofilero	Dry White

All wines are organic and vegan certified

BEERS

Nissos All Day	Bio Lager	Greece-Tinos isl.	500 ml	4,5% alc	5,50€
Suffolk	Golden Blonde	England	500 ml	4,9% alc	6,50€
Brewdog	Punk IPA	Scotland	330 ml	5,4% alc	5,50€
Mongozo	Premium Pilsener	Belgium	330 ml	5,0% alc	5,50€
Estrella Daura	Lager	Spain	330 ml	5,4% alc	5,50€
Nazionale	Blonde ALE	Italy	330 ml	6,5% alc	5,50€
Lammsbrau Neumarkter	Bio Lager	Germany	330 ml	Alc free	5,50€

All beers are certified Gluten Free

ALCOHOLIC BEVERAGES

Tsipouro: Apostolakis 200ml (with/without anise) 7,50€
Whisky: Jameson 6,50€ | Jameson Black Barrel 7,50€ | Monkey's Shoulder 9,00€
Vodka: Standard 6,50€
Gin: Bombay 7,00€ | VotanikoN 6,50€
Rum: Plantation Grand reserve 6,50€
Tequila: Herradura 7,00€

COFFEE | TEA

Espresso regular/double 2,30€/3,30€
Cappuccino regular/double 3,50€/4,50€
Cappuccino latte 4,50€
Flat white 4,50€
Americano double 3,50€
Freddo cappuccino 4,20€
Freddo espresso 3,50€
Greek coffee regular/double 3,00€/4,00€
Frappé 3,50€
Nes 3,50€
Chocolate *Cocoa with plant based milk and agave syrup* 5,00€
Plant based beverage 3,80€
Tea (ask for flavors list) 3,20€
Macchiato + 0,40€

We use organic soya milk. Almond, oat or hazelnut milk is also available.

Prices include VAT.

Prices may change without notice.

Market regulator: Petris Eleftherios

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MY BUSINESS



HAPPY COW



TRIP ADVISOR

Your opinion makes us better!

wi-fi pass: veganaki

