

SWEETS | DESSERTS

Tiramisu 6,50€

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

Hazelnut-chocolate praline 6,00€

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

Yoghurt with muesli 7,50€

Soy yogurt with cereal muesli and agave syrup

FRESH JUICES | SMOOTHIES

Fresh orange juice 4,00€

Pomegranate bio juice 6,50€

Fresh orange & pomegranate juice 5,50€

Smoothie Green 6,00€

hazelnut milk, banana, avocado, spinach, dates

Smoothie White 6,00€

almond milk, apple, banana, cinnamon, hazelnuts, agave

Smoothie Yellow 6,00€

coconut milk, pineapple, banana, spinach, chia, ginger

Smoothie Red 6,00€

almond milk, strawberry, pomegranate, blueberry, berries, mint

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€

Macchiato + 0,40€

We use organic soya milk.

Almond, oat or hazelnut milk is also available.

REFRESHMENTS | BEVERAGES

Kombucha zero 250ml 5,50€

Kombucha zero gonger, lemon 250ml 5,50€

Organic sparkling ginger 330 ml 4,00€

Organic sparkling lemon 330 ml 4,00€

Organic sparkling apple 330 ml 4,00€

Green cola - with stevia (Greek product) 330ml 3,20€

Carbonated natural mineral water 330ml 2,50€

Zagori - natural mineral water 500ml 0,50€

Ice tea peach 4,00€

Ice Matcha Fitness (mint, sage) 4,50€

Ice Matcha Energy (guarana, pomegranate) 4,50€

Ice Matcha Detox (cucumber, nettle) 4,50€

Chocolate (hot or cold) Organic cocoa with oat milk 5,00€

Plant based beverage 3,80€

WINE

White dry, glass 150 ml 5,00€ | bottle 750 ml 21,00€

Rose dry, glass 150 ml 5,00€ | bottle 750 ml 21,00€

Red dry, glass 150 ml 5,00€ | bottle 750 ml 21,00€

BEERS

Nissos All Day, Bio Lager 500 ml Greece 4,5% alc 5,50€

Suffolk, Golden Blonde 500 ml England 4,9% alc 7,50€

Brewdog, Punk IPA 330 ml Scotland 5,4% alc 6,00€

Mongozo, Premium Pilsener 330 ml Belgium 5,0% alc 6,00€

Estrella Daura, Lager 330 ml Spain 5,4% alc 6,00€

Nazionale, Blonde ALE 330 ml Italy 6,5% alc 6,00€

Lammsbrau Neumarkter, Bio Lager 330 ml Germany Alc free 6,00€

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€



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HAPPY COW



TRIP ADVISOR

Your opinion makes us better!

wi-fi pass: veganaki

Prices include VAT.

Prices may change without notice.

Market regulator: Petris Eleftherios

38, Athanasiou Diakou Str. & Kallirois Str.,
Athens, Greece | Tel.: 0030 210 92 44 322



Vegan
Gluten free*
Homemade
Healthy



*Our entire menu is made from ingredients that are naturally gluten free.
Caution: We do not have a gluten free certification. There may be traces of gluten.

APPETIZERS

Cashew nuts feta cheese 6,20€

From cashews, with oregano and extra virgin olive oil

Cashew nuts cheddar cheese 6,20€

From cashews with spices

Hummus 5,80€

From Greek cheakpeas with tahini, lemon and cumin

Bean fava 6,30€

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 5,50€

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

Spinach pita pocket 6,50€

Rice pita bread folded and filled with spinach cooked with leek, fresh onion and herbs with cashew nuts feta cheese

Pumpkin pita pocket 6,50€

Rice pita bread folded and filled with pumpkin, cooked with buckwheat and herbs, with cashew nuts feta cheese and light tzatziki sauce

Appetizer platter 26,00€

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

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

Dakos 8,00€ | side salad 4,50€

usk, fresh chopped tomato, tzatziki, baby rocket, capers 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

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) 10,50€

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) 10,00€

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

Soutzoukasia

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 11,00€

WRAP (with “fried” potatoes and mayonnaise) 9,80€

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) 11,00€

WRAP (with “fried” potatoes and mayonnaise) 9,80€

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) 11,00€

WRAP (with “fried” potatoes and mayonnaise) 9,80€

Rice pita bread 3,50€

Handmade pie from white rice flour and tapioca flour

Wraps are made with our handmade rice pita bread

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 11,50€

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€

Freslhly 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

MAIN DISHES

Vegan oven omelette 10,50€

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 9,00€

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

Keftedakia 9,50€

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

Pastitsio 11,00€

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

Moussaka 11,50€

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

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

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

PASTA

Bolognaise 10,50€

Brown rice gluten free spaghetti, with "mince" sauce made of soy, tomato and spices | sprinkle with nutritional yeast

Carbonara 11,50€

Brown rice gluten free spaghetti, with mushrooms and smoked tofu, in a white cashew sauce with herbs

Pesto 11,00€

Brown rice gluten free spaghetti, with our own basil pesto, baby rocket and cherry tomatoes | sprinkle with grated roasted cashews