

COFFEE (Organic eco - fair-trade)

Filter coffee 3,50€
Americano 3,50€
Espresso regular/double 2,70€/3,20€
Espresso macchiato regular/double 3,20€/3,60€
Freddo espresso 3,80€
Freddo cappuccino 4,40€
Cappuccino regular/double 3,70€/4,40€
Cappuccino latte 4,40€
Flat white 4,40€
Greek coffee regular/double 2,70€/3,80€
Frappé, Nes 3,50€
Extra milk 0,50€

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

BEVERAGES | TEA

Tea (various flavors) 3,50€
Ice tea peach 4,50€
Ice Matcha Fitness (mint, sage) 5,00€
Ice Matcha Energy (guarana, pomegranate) 5,00€
Ice Matcha Detox (cucumber, nettle) 5,00€
Chocolate (hot or cold) *Organic cocoa with plant based milk* 5,50€
Plant based milk 4,70€

SWEET... BREAKFAST (or anytime!)

Apple pie muffin 4,50€
With gluten free flour, apples, walnuts, almond milk, tahini and cinnamon

Nut bar 6,00€
With hazelnuts, almonds, oats, coconut, raisins, tahini and agave syrup | no added sugar

Yoghurt with muesli 7,00€
Soy yoghurt with cereal muesli, banana and agave syrup

FRESH JUICES | SMOOTHIES

Fresh orange juice 4,50€
Mixed juice *apple, banana, pear, orange* 6,00€
Pomegranate bio juice 7,00€
Fresh orange & pomegranate juice 6,00€
Smoothie Green 7,20€
hazelnut milk, banana, avocado, spinach, agave syrup
Smoothie White 7,20€
almond milk, apple, banana, cinnamon, cashews, agave
Smoothie Yellow 7,20€
coconut milk, pineapple, banana, chia, ginger
Smoothie Red 7,20€
almond milk, strawberry, pomegranate, blueberry, berries

REFRESHMENTS

Green Cola 3,50€
Green Cola Decaffeinated 3,50€
Green Orangeade 3,50€
Green Lemonade 3,50€
Green Sour cherry juice 3,50€
Green Mocktail Pomegranate Ginger & Lime 3,50€
Xino nero (Natural sparkling water of Florina) 250ml 2,50 €
Zagori - natural mineral water 500ml 0,50€
Zagori - natural mineral water 1l 1,50€

KOMBUCHA

Captain Zero Original 6,50€
Captain Zero Ginger and Lemon 6,50€
Captain Raspberry 6,50€
Captain Coconut 6,50€
Captain Peach 6,50€

BEERS (certified Gluten Free)

Nissos All Day, Bio Lager 330 ml	Greece	4,5% alc	5,00€
Voreia, Pilsner 330ml	Greece	5,0% alc	5,00€
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€
Superior, Blonde 330 ml	Italy	5,2% alc	6,00€
Lammsbrau Neumarkter, Bio Lager 330 ml	Germany	Alc free	6,00€

WINE

White dry, glass 5,30€ | bottle 24,00€
Rose dry, glass 5,30€ | bottle 24,00€
Red dry, glass 5,30€ | bottle 24,00€

ALCOHOLIC BEVERAGES

Tsipouro: Apostolakis 200ml (with/without anise) 9,00€
Ouzo: Samaras (Lesvos) - Sugar free 200ml 9,00€
Whisky: Jameson 7,50€ | Jameson Black Barrel 8,50€
Monkey's Shoulder 10,00€
Vodka: Standard 7,50€
Gin: Bombay 8,00€ | VotanikoN 7,50€
Rum: Plantation Grand reserve 7,50€
Tequila: Herradura 8,00€



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TRIP ADVISOR

Your opinion makes us better!
wi-fi pass: veganaki

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

*Prices include VAT.
Prices may change without notice.*

Market regulator: Petris Eleftherios



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 7,00€

From cashews, with oregano and extra virgin olive oil

Cashew nuts cheddar cheese 7,00€

From cashews with spices

Hummus 6,30€

From Greek chickpeas with tahini, lemon and cumin

Bean fava 6,70€

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

Lentils with ginger 6,00€

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

Zucchini pie 7,50€

With green zucchini, cornmeal, buckwheat flour, onion, dill, extra virgin olive oil

Olivier salad 6,00€

With mayonnaise made of soy milk, carrot, potato and peas

Tzatziki 6,70€

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

Potatoes 6,50€

Potatoes in the air fryer | served with homemade mayonnaise from soy milk

Avocado pocket pie 7,80€

In our gluten-free pita bread folded triangularly, with avocado, baby spinach, hummus, cucumber, olives, sweet chili sauce and onion

Appetizer platter 28,00€

Feta cheese, cheddar, bean fava, hummus, Olivier salad, tzatziki, smoked sweet red peppers/eggplants sauce, mayonnaise, lentils with ginger, potatoes, pita bread

Gluten-free souvlaki pita bread 3,70€

Handmade pita from white rice flour and tapioca flour

Extra sauce (mayonnaise, ketchup, red peppers/eggplants sauce) 2,00€

SALADS

Greek salad 9,80€ | side salad 6,00€

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

Gourmet 8,80€ | side salad 5,50€

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

Multicolor raw salad 8,80€ | side salad 5,50€

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

Avocado 9,80€ | side salad 6,00€

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

WRAPS | DISHES

Souvlaki soy

Organic soy kebab marinated and baked in the oven with olive oil, fresh oregano and fresh thyme | with homemade tzatziki, tomato, onion, parsley, potatoes in the air fryer and gluten-free souvlaki pita bread

ON A PLATE (3 pcs) 12,50€

WRAP 6,00€

Souvlaki Tempeh

Organic soybean tempeh marinated and baked in the oven | with tomato, green salad, red pepper, air fryer potatoes and gluten-free souvlaki pita bread

ON A PLATE 13,50€

WRAP 6,50€

Rovitsa patties

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 salad) 11,80€

WRAP (with our handmade pita bread) 8,00€

Lachanoulis patties

Baked in the oven. Made of cauliflower, zucchini, carrots and spices | with Olivier salad and homemade mayonnaise, mustard, tomato, lettuce

ON A PLATE (with salad) 11,50€

WRAP (with our handmade pita bread) 7,80€

Falafel

Baked in the oven. Made of Greek chickpeas 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 salad) 12,50€

WRAP (with our handmade pita bread) 8,20€

PIZZA

Greek 14,00€

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

Pesto 14,50€

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

PASTA

Bolognese (new recipe) 14,00€

Gluten-free spaghetti with mince sauce made from organic soybeans tempeh and soy, with fresh tomato, celery, carrot, onion, flavored with bay leaf, rosemary and basil | sprinkle with nutritional yeast

Carbonara 14,00€

Gluten free spaghetti, with mushrooms and smoked tofu, in a white cashew sauce with herbs

Pesto 14,00€

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

MAIN DISHES

Vegan oven omelette 12,00€

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

Keftedakia 11,50€

“Meatballs” the vegan way baked in the air fryer! Made from Greek chickpeas, baked in the oven with spearmint | served with tahini dip and potatoes in the air fryer

Soutzoukakia 12,50€

“Meatballs” 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 potatoes in the air fryer

Moussaka 12,80€

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

Pastitsio 12,80€

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

Burger 14,00€

On our own gluten-free bun, with green lentil and herb burger, baked in the oven | with cashew nuts cheddar cheese, ketchup from fresh tomatoes and rosemary, homemade mayonnaise, fresh tomato, cucumber, lettuce, onion and mustard | served with potatoes in the air fryer and homemade mayonnaise

Burger Greek style 10,50€

In our own gluten-free bun, with vegan feta cheese from cashews, olive paste, fresh tomato, green pepper, oregano and extra virgin olive oil | served with potatoes in the air fryer and tzatziki

Club Sandwich 14,50€

In our gluten-free pita bread folded triangularly, filled with smoked tofu, cashew nuts cheddar cheese, homemade mayonnaise and baby rocket | served with potatoes in the air fryer and smoked sweet red peppers/eggplants sauce

VEGANAKI Special 19,00€

Greek traditional flavors the vegan way! Mung beans patties, Greek salad with our cashew nuts feta cheese, homemade tzatziki, potatoes in the air fryer

SWEET | DESSERTS (no added sugar)

Tiramisu 7,00€

With cashew nuts, walnuts, dates, espresso, coconut oil, maple syrup - Raw

Praline 6,00€

Homemade praline with roasted hazelnuts, cocoa, maple syrup and coconut milk

Kormos 6,00€

Refrigerator chocolate dessert with coconut butter, cocoa, agave syrup and our own homemade cookies with coconut sugar

Red fruits cream cake 6,50€

With cashew nuts, dates, coconut milk, coconut butter, love syrup and forest fruits