

MANIFESTO

Ergon is the Greek word for vocation,

the process of passionate work, and the sense of accomplishment that follows it.

We chose that word to reflect who we really are. We are a network of small, independent, honest, food artisans. We traveled across Greece's mountains, valleys, lakes, and islands to find them. Those local artisans who choose to remain true to their tradition and craft real food products following history-tested processes. It is our responsibility to nurture them by modernizing, protecting and promoting their honest work – their Ergon. It is our vision to preserve the values of the past by sourcing exclusively high-quality products and by branding them to meet modern-day standards – our Ergon. On our shelves, you will find the accomplishment of artisans who still believe that food-making is an art with high standards and its own strict moral code. In our menu, you will find items that are crafted in a way that makes them worthy of their counterparts on our shelves- handcut or homemade; lovingly and carefully artisanal.

#ergonfoods

BRUNCH

EGGS		Pistachio Shakshuka with poached eggs, sourdough bread	72	BOWLS	
2x poached eggs on sesame bagel "Koulouri" with Greek yogurt & spicy butter	70	and chili butter Croissant roll	60	Greek yogurt bowl with honey, homemade granola, fresh fruit & nuts	40
2x poached eggs on sourdough bread with avocado, cheddar, mayonnaise	70	scrambled eggs, spinach & fresh truffle Scrambled tofu	00	Super bowl with dates, chocolate granola, banana and chia seeds	50
and beef bacon Croque-madame on brioche	70	with spinach, truffle and mushrooms	55	Red fruits bowl with banana, granola & peanut butter	45
sunny side up egg with graviera cheese sauce & smoked turkey	70	Scrambled eggs on sourdough bread with avocado, cream cheese, beef bacon or smoked salmon	60	TOASTS	
Peinirli with chicken, beef bacon, cheddar, two poached eggs and avocado	70	PANCAKES		Selection of toasted breads and croissants* with homemade jams, honey, praline, selection of cheese and cured meats	40
Peinirli Shakshuka with cheddar, feta cheese & two poached eggs	65	 peanut butter cream, chocolate and salted caramel hazelnut praline, bitter chocolate 	55	BOUGATSA PIE	
		& caramelized nuts • Greek yogurt, honey, fruits & granola		Feta cheeseSpinach and feta cheeseSweet cream	35
LUNCH					
MEZE					
Selection of breads sourdough bread & flatbread with extra virgin olive oil	34	Hunkar Begendi slow braised beef cheeks, smoked eggplant, and feta cheese on sourdough"peinirli" dough	60	Petoura pappardelle with slow cooked beef ragout and feta cheese	70
Assorted spreads with sourdough flatbread, olives & olive oil (tzatziki, tyrokafteri, paprika, taramas,	60	Shrimp saganaki with salami, feta cheese, peppers and tomato sauce on sourdough "peinirli" dough	80	Fresh thick spaghetti with pistachio pesto & porcini mushrooms	65
melitzanosalata) Freshly cut & double fried potatoes	36	Fried calamari in crispy crust, beetroot, potatoes and "taramas" cod roe spread	70	SALADS	
with feta cheese and oregano Zucchini fritters with fresh herbs & tzatziki	35	and "taramas" cod roe spread Chicken souvlaki chicken skewer on a flatbread with tzatziki	60	Greek salad with pita, cherry tomatoes, roasted peppers, cucumber, feta cheese, onion & Kalamata olives powder	69
Flame grilled eggplant with feta cheese	42	Tsigariasto slow braised lamb with lemon pilaf fluffy rice	85	Flame grilled veggies carrot, broccoli, cauliflower, beetroot	55
Gruyere cheese, rolled in kataifi pastry with spicy honey & pistachios	48	(gamopilafo) & Greek yogurt Grilled fish of the day	90	& sweet potato with carob sauce Baby rocket leaves	49
Flame-grilled "Dolmades" stuffed vine leaves with rice & herbs	45	with "ladolemono" lemon and olive oil Grilled octopus	90	with grilled fruits, caramelized almonds, blackcurrant dressing & goat's cheese	
with tzatziki "Bougiourdi"	50	with "Fava" (split-peas puree)		DESSERTS	
wood-fired spicy feta cheese with tomatoes		PASTA		Baklava with pistachios & pistachio ice cream	50
MEAT & FISH		Seafood orzo		Oven baked apple pie with salted caramel & apple pie ice cream	50
Moussaka layered eggplants, potatoes & beef ragu,	70	with fresh tomato & herbs Prawn pasta	70 75	Orange cake with vanilla ice cream & almonds	50
topped with creamy bechamel		with fresh thick spaghetti, tomato & basil		Greek yogurt cheesecake with a spoonful of sour cherry	50
COFFEE		JUICE & BEVERAGES			
TAF ROASTERY & ERGON	ı	FRESH JUICES		Eddy smoothies 100% fruit & sugar free	
Taf collaborates with farmers on direct relationship project, a fact that not only ensures the supply of the best beans, but also helps the development of the farmers'		Morning Glory apple, carrot, pear, ginger	38	ORANGE mango, pineapple, orange ^{250ml} RED strawberry, blackberry, apple ^{250ml} GREEN kiwi, banana, lime ^{250ml}	40 40 40
local communities. The coffee is roasted skillfu Athens Roastery and then, they deliver it	ılly in	Tropic Like it's Hot pineapple, banana, coconut milk, blackberries	38	OTHER BEVERAGES	
exclusively to us, always fresh. Espresso/Double	18/25	Energy Boost green apple, pear, kiwi	38	Chocolate HOT/COLD	30
Americano Cappuccino/Double Latte/Flat White	22 24/26 24	Beetroot Passion beetroot, celery, green apple, carrot, ginger	38	Tea Loose selection Green Tea, Green tea & fruits, Black tea, Herbal & fruit Tea	30
Macchiato/Double Cortado Mocha	18/25 25 25/27	Sunday Breakfast pineapple, mango, pear, orange	38	Naked Swim Sparkling Tea Green Tea & Red Fruits, Herbal & Black Tea Mountain Tea with Lemon	30
Freddo Espresso/Freddo Cappuccino Iced Latte/Iced Americano (Ibrik) Greek Coffee/Double	25/29 25 18/25	Detox apple, blueberries, pomegranate, orange	38	Soft Drinks Coca Cola, Coca Cola Diet, Orangeade,	20
Brewed V60/Chemex FOR 2 Cold brew	29/40 29	House Lemonade Freshly squeezed Orange Juice	30 30	Loca Cola, Coca Cola Diet, Orangeade, Lemonade, Tonic, Soda, Ginger Beer, Pink Grapefruit, Dry Tonic	
Nes Café Irish Coffee Babyccino	20 40 20		30	Acqua Morelli Sparkling Water 0,5lt/0,75lt Ergon Still Water 0,75lt/1lt	28/35 35