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/COFFEE BREAK



Our coffee blend is skilfully roasted in Athens by our collaborator **Taf Coffee**. It is a UTZ Certified coffee with a good body, medium to high acidity, citrus and caramel aroma, sweet and smooth taste of orange peel.

A perfect cup of coffee can't be the result of coincidences. It all starts from the place where the beans are harvested and the path to your cup can be more complex than someone may think. And since not all beans are created equal, we find the best quality. Trying to get the best possible balance for the cup, we created this coffee blend, in collaboration with Taf Coffee.

SMALL

Premium Estate Filter Coffee by taf

Our Tea Selection

The Modernist herbal tea blend, Green, Black, Chamomile

Refreshing Water

Still & Sparkling

Home-made Treats

Cake bites & Energy bars (Vegan/Gluten-free option upon request)

Croissants

Freshly baked buttery croissants

MEDIUM

Premium Estate Filter Coffee by taf

Our Tea Selection

The Modernist herbal tea blend, Green, Black, Chamomile

Freshly Squeezed Orange Juice

Refreshing Water

Still & Sparkling

Savory or Sweet Croissants

Buttery croissants filled with your choice of savory combinations like ham, cheese and mayo, or sweet pairings like cream cheese and jam or praline and banana

Home-made Treats

Energy bars (Vegan/Gluten-free option upon request)

Fruit Salad

Seasonal fruit salad with nuts

LARGE

Premium Estate Filter Coffee by taf

Our Tea Selection

The Modernist herbal tea blend, Green, Black, Chamomile

Freshly Squeezed Orange Juice

Refreshing Water

Still & Sparkling

Home-made Cake

Choose from Hazelnut-choco cake, Carrot cake, Banana bread, Gluten-free stevia brownie

Turkey & Cream Cheese Brioche

Mini brioche filled with turkey, cucumber slices & cream cheese
(Vegan/Vegetarian option upon request)

Home-made Treats

Energy bars (Vegan/Gluten-free option upon request)

Fruit Salad

Seasonal fruit salad with nuts

+ADD-ONS

Should you wish to keep enjoying the menu throughout your meeting, a continuous option of the above menus is also available at twice the mentioned price.

Enhance your coffee break with:

- Nespresso coffee machine
- A la carte coffee ordering



/FOOD

SMALL

Tomato, Pesto & Olive Bruschetta

Classic combination of tomato, pesto Genovese, and olive tapenade atop crispy bruschetta (VG)

Mini Ntakos

Mini ntakos bites featuring crispy barley rusk topped with juicy tomato, feta cheese and caper leaves (VE or VG without feta cheese)

Patata Schiacciata with Manouri Mousse

Combination of golden smashed potatoes paired with a zesty and lemony manouri mousse (VE) (GF)

Falafel Tacos

Mini corn tacos filled with crispy falafel, home-made hummus with red onion, cherry tomatoes and parsley (VG)

Best for cocktail finger food.

MEDIUM

Tomato, Pesto & Olive Bruschetta

Classic combination of tomato, pesto Genovese, and olive tapenade atop crispy bruschetta (VG)

Mini Ntakos

Mini ntakos bites featuring crispy barley rusk topped with juicy tomato, feta cheese and caper leaves (VE or VG without feta cheese)

Mini Caprese Skewers

Mini skewers featuring creamy fresh mozzarella and juicy cherry tomatoes (VE)

Chicken Tacos

Seasoned chicken, pico de gallo, yoghurt sauce, crispy onion, white sesame seeds and red chili, all wrapped in a soft taco shell

Falafel Tacos

Mini tacos filled with crispy falafel, home-made hummus with red onion, cherry tomatoes and parsley (VG)

Dessert Delights

Choose between our home-made cheesecake or seasonal fruit skewers (VG) (GF)

Best for cocktail finger food or light lunch.

LARGE

Cous-Cous Tabouleh with Prawns

Aromatic combination of saffron-infused cous-cous tabouleh paired with succulent prawns and vegetables

Grissini with Prosciutto

Pretzel breadsticks alongside with savory prosciutto

Mini Ntakos

Mini ntakos bites featuring crispy barley rusk topped with juicy tomato, feta cheese and caper leaves (VE or VG without feta cheese)

Patata Schiacciata with Manouri Mousse

Combination of golden smashed potatoes paired with a zesty and lemony manouri mousse (VE) (GF)

Mini Cheeseburgers

Mini juicy cheeseburgers with our home-made burger sauce

Creamy Salmon Rolls

Silky smoked salmon wrapped in tortillas and filled with cream cheese, dill and rocket

Shrimp Skewers

Spicy grilled shrimps on skewers paired with buttery guacamole

Dessert Delights

Choose 2 items among our home-made cheesecake, pavlova with seasonal fruit coulis or seasonal fruit skewers (VG) (GF)

Best for light lunch/dinner or cocktail finger food. Minimum 9 people.

XLARGE

Tomato, Pesto & Olive Bruschetta

Classic combination of tomato, pesto Genovese, and olive tapenade atop crispy bruschetta (VG)

Greek Fava

Our home-made Greek fava (yellow split pea puree) with dry onion, fresh lemon juice, virgin olive oil, carrots, chives and caper leaves (VE)

Potato Salad

Aromatic potato salad with spring onions, pickled cucumber, dry onion, fresh dill and our home-made secret sauce (VE)

Stuffed Mushrooms

Champignon mushrooms stuffed with prosciutto, cream cheese, spring onions and sweet bukovo (VE without prosciutto)

Chicken Yakitori

Tender grilled chicken accompanied by our home-made teriyaki sauce

Meatball Skewers

Juicy beef and pork meatballs on skewers, paired with creamy fresh mozzarella and cherry tomatoes

Pulled Pork Tacos

Slow-cooked pulled pork paired with creamy sour cream, cherry tomatoes, spring onions and melted cheddar cheese, all wrapped in a soft taco shell (GF)

Shrimp Tacos

Shrimp nestled in mini tacos, complemented by the freshness of pico de gallo, the smoothness of avocado cream and a bit of tabasco

Dessert Delights

Choose 3 items among our home-made cheesecake, pavlova with seasonal fruit coulis, mini banoffee or seasonal fruit skewers (VG) (GF)

Best for lunch/dinner. Minimum 16 people.



/DRINKS



Our cocktails menu was designed and curated by our collaborator, **Nikos Bakoulis**.

Staking his claim to fame as co-founder of Line Athens – consistently in the top ten of the World's 50 Best Bars- celebrated bartender Nikos is also the mastermind behind projects such as the famous Clumsies, Otto's Athens Vermouth and The Clumsies Original Cocktails (found in your Modernist minibar). Taking his craft to new heights of creativity, Nikos has been a key player in driving bars as lifestyle destinations. His talent for signature recipes and his enthusiastic personality have earned him a string of awards, international acclaim and a coterie of fans clamouring for a seat at his bar and a taste of his magic touch.

SMALL

Soft Drinks

Coca-Cola, Coca-Cola Zero, Sprite, Fanta Orange, Three Cents Plain Soda, Three Cents Sparkling Lemonade, Three Cents Pink Grapefruit Soda

Refreshing Water

Still & Sparkling

MEDIUM

Soft Drinks

Coca-Cola, Coca-Cola Zero, Sprite, Fanta Orange, Three Cents Plain Soda, Three Cents Sparkling Lemonade, Three Cents Pink Grapefruit Soda

Freshly Squeezed Orange Juice

Premium Estate Filter Coffee by taf

Refreshing Water

Still & Sparkling

LARGE

Wine

The Modernist Wines by Brintzikis Winery

White – Malagouzia/Roditis

Rose – Agiorgitiko

Red – Agiorgitiko/Mavroudi

Beer

Nymfi draft – Lager/Thessaloniki

Mamos – Pilsner/Patras

Soft Drinks

Coca-Cola, Coca-Cola Zero, Sprite, Fanta Orange, Three Cents Plain Soda, Three Cents Sparkling Lemonade, Three Cents Pink Grapefruit Soda

Refreshing Water

Still & Sparkling

XLARGE

Cocktails

Spritz (Refreshing & Bubbly) - Otto's Athens Vermouth/ Aperol/Cherry/Bubbles

Cucumber Margarita (Sour & Sweet) - Tequila 100% Blue

Agave/Mezcal/Cucumber/Green Apple

Olive Negroni (Bitter-sweet) - London Dry Gin/Vermouth/
Campari/Black Olive

Wine

The Modernist Wines by Brintzikis Winery

White – Malagouzia/Roditis

Rose – Agiorgitiko

Red – Agiorgitiko/Mavroudi

Beer

Nymfi draft – Lager/Thessaloniki

Mamos – Pilsner/Patras

Soft Drinks

Coca-Cola, Coca-Cola Zero, Sprite, Fanta Orange, Three Cents Plain Soda, Three Cents Sparkling Lemonade, Three Cents Pink Grapefruit Soda

Refreshing Water

Still & Sparkling

XXLARGE

Cocktails

Spritz (Refreshing & Bubbly) – Otto's Athens Vermouth/ Aperol/Cherry/Bubbles

Cucumber **Margarita** (Sour & Sweet) – Tequila 100% Blue Agave/Mezcal/Cucumber/Green Apple

Olive Negroni (Bitter-sweet) – London Dry Gin/Vermouth/Campari/Black Olive

Premium Spirits

Vodka – Grey Goose

Gin – Hendrick's

Rum – Diplomatico Reserva Exclusiva

Wine

The Modernist Wines by Brintzikis Winery

White – Malagouzia/Roditis

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Beer

Nymfi draft – Lager/Thessaloniki

Mamos – Pilsner/Patras

Soft Drinks

Coca-Cola, Coca-Cola Zero, Sprite, Fanta Orange, Three Cents Plain Soda, Three Cents Sparkling Lemonade, Three Cents Pink Grapefruit Soda

Refreshing Water

Still & Sparkling

+ ADD-ONS

Enhance your drinks menu with a welcome glass of Amalia Brut sparkling wine by Tselepos Winery

*You can enjoy the drinks package of your selection within a set time window, with a maximum duration of 2 hours.





INFO

Food indications:

(VG) – Vegan

(VE) – Vegetarian

(GF) – Gluten-free

Feel free to reach out with any additional request or adjustment.

THANK YOU