



OUR PROJECTS



CAFÉ

DE ANGELO



CREAMY
& JUICY

BRUNCH

(10:00-17:00)



THAI DOUGHNUTS &
VANILLA ESPRESSO DIP

900



CHERRY BEET PUDDING,
POACHED PEARS, CHERRIES,
CARAMELIZED NUTS, VANILLA FOAM

1700



CHILLED RED RICE, HOT COCONUT
POACHED BANANA, PEANUT BUTTER,
MANGO

2500



NUT GRANOLA, SEASONAL FRUITS,
QUINCE COMPOTE, GREEK YOGHURT

2200



MALIBU MANGO, COCONUT RICE

2900



FRENCH TOAST, SALTED CARAMEL
BANANA, PEANUT BUTTER,
MASCARPONE, HONEYCOMB

2700



SYRNIKI-PANCAKES,
VANILLA CREAM, CHERRY COMPOTE,
POACHED PEARS

3300



TOASTED CROISSANT, FRIED EGGS,
AVOCADO, RED CHIMICHURRI SAUCE

1900



SMASHED OMELETTE ON TOAST,
MORTADELLA, PICKLES, CHERRY SAUCE

2300



SCRAMBLED EGGS, ROASTED
MUSHROOMS, MASCARPONE

2100



SCRAMBLED EGGS, AVOCADO,
PEAS, BROCCOLI, SPINACH

2300



SCRAMBLED EGGS, CRISPY
CHORIZO, RED CHIMICHURRI SAUCE

2600



SCRAMBLED EGGS, BEETROOT
CURED SALMON GRAVLAX,
SMASHED AVOCADO

3500



SIGNATURE SHAKSHUKA

3500



FULL SCOTTISH BREAKFAST

3600



NORDIC-STYLE BREAKFAST

3900

WRAPS



**CHOPPED EGGS, AVOCADO,
WASABI & TARRAGON WRAP**

1 900



CURRY CHICKEN WRAP

1 900



**SIGNATURE FALAFEL
SHAWARMA WRAP**

2500



**ROAST BEEF SANDWICH,
HORSERADISH, CARAMELIZED
ONION MAYO, MILKBREAD**

2300

APPERTIZERS



TOASTED BUCKWEAT BREAD & SIGNATURE BUTTER

500



CRISPY VEGETABLE CHIPS, SPICY MAYO

1 500



KOREAN-STYLE CRISPY CAULIFLOWER

1700



LOADED BACON POTATO TOTS, HOUSE SAUCES

2200



SPICY HABANERO POPCORN SHRIMP

2800



SMOKED BUTTER SHRIMP, ROMESCO SAUCE, ZUCCHINI, PICKLED FENNEL

3300

SALADS



SMASHED CUCUMBER, CHUKA SALAD, CHARD, CASHEW & SESAME VINAIGRETTE 1900



GARDEN FRESH SALAD, MUSTARD GREENS, RUCOLA, PARMESAN, EDAMAME, SESAME & OLIVE OIL 2100



ROAST BEEF, MIXED GREENS, RADISH, AIOLI, MUSTARD VINAIGRETTE 2400



CHILLI ROASTED BEETROOT, WHIPPED FETA, ORANGE, CARAMELIZED WALNUTS 2600



SLICED CHICKEN SHAWARMA, SPICES, CRISPY LAVASH, AIOLI, TOMATO, CUCUMBER, TAHINI, JALAPENO SAUCE 2600

WATERMELON, HONEY-ROASTED FETA, HOMEMADE RICOTTA, ROASTED PINE NUTS, MINT 2800



FLAMED SHRIMP, MIXED GREENS, HOMEMADE SWEET CHILLI SAUCE, MANGO, AVOCADO, MINT, PEANUTS 2900



FLAMED TROUT, POTATO, IKURA, TARRAGON BEURRE BLANC SAUCE 3400



SEARED TUNA, POTATO, PEAS, AIOLI, ORANGE PONZU, BURNT LEEK OIL 3500



CHICKEN CAESAR SCHNITZEL, GREEN DRESSING, CRUNCHY LETTUCE, HONEY-ROASTED BACON 3700

PASTA



**TAGLIATELLE, CARBONARA PEPPER
FOAM, SMOKED BACON, PARMESAN** 2200



**BEEF & AUBERGINE RAGU,
MACARONI, ROASTED CHERRY
TOMATOES, PARMESAN** 2300



**MACARONI, HOMEMADE RICOTTA,
PUMPKIN SEED PESTO, PEAS,
SPINACH, BURNT LEEK OIL** 2500



**SHRIMP RIGATONI ALLA VODKA,
HOMEMADE RICOTTA** 2900

MAIN



HERB-ROASTED VEGETABLE LASAGNA, SMOKED FOUR CHEESE BECHAMEL, BASIL OIL

2900



PAN-ROASTED TROUT, PARSLEY SAUCE, POTATO, ZUCCHINI, FRESH PEAS

3900



SIGNATURE FISH & CHIPS

3900



ROASTED CHICKEN, POTATO PUREE, PERSILLADE, WHITE WINE, SMOKED BACON & MUSHROOM

4300



SIGNATURE STEAK & CHIPS

8900

TO SHARE



WINE SET

4700



DATE SET

12900

SIDES & SOUPS



CRISPY GARDEN SALAD,
SESAME & YUZU VINAIGRETTE

1500



WHIPPED AVOCADO & TOASTED
BUCKWHEAT BREAD

1600



SKIN ON FRIES, PARMESAN,
TRUFFLE SALT

2200



SOUP OF THE DAY & CHEESE
SANDWICH

2800



SOUP OF THE DAY & CHEESE
SANDWICH

2800

DESSERTS



GREEK BERRY PUDDING

1500



BERRIES & CREAM

1700



CREAMY PISTACHIO MILLEFEUILLE

2400



MATCHA PISTACHIO TIRAMISU

2700