



/ATHENS/MENUS

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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

Cookies + Biscuits

Mini Croissants

Freshly baked buttery/chocolate 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

Mini Spinach Pastries

Crispy phyllo pastries filled with fresh spinach and herbs

Mini Croissants

Freshly baked buttery/chocolate croissants

Fruit Salad

A fresh mix of seasonal fruits served in a single-portion cup

LARGE

Premium Estate Filter Coffee by taf

Our Tea Selection

The Modernist herbal tea blend, Green, Black, Chamomile

Freshly Squeezed Orange Juice

Smoothie of the Day

Freshly blended with seasonal ingredients, prepared in-house every day

Refreshing Water

Still & Sparkling

Turkey & Cheese Mini Sandwich

Freshly baked bread filled with turkey, cream cheese, gouda, and crisp iceberg lettuce

Energy Bars

Homemade bars made with a mix of wholesome ingredients for a naturally satisfying boost

Mini Croissants

Freshly baked buttery/chocolate croissants

Fruit Salad

A fresh mix of seasonal fruits served in a single-portion cup

+ 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

Additional vegan (VG) option:

- Energy Balls – Vegan bites made with dates, nuts and cocoa (VG)

Coffee breaks can be served in the meeting room or at the Café.



/LUNCH

SMALL

Quinoa Salad

Light and refreshing quinoa with juicy cherry tomatoes, crisp cucumber, and feta (VE, GF)

Smoked Salmon Bruschetta

Crispy toasted bread topped with silky smoked salmon, fresh herbs, and a hint of lemon

Caprese Bites

Mini skewers of cherry tomatoes, fresh mozzarella, and fragrant basil pesto (VE)

Prosciutto Rolls

Tender prosciutto wrapped around creamy goat cheese, crunchy pecans, and a touch of cream cheese

Mini Fruit Tartlets

Buttery tart shells filled with smooth pastry cream and topped with colorful fresh fruit (VE)

MEDIUM

Quinoa Salad

Light and refreshing quinoa with juicy cherry tomatoes, crisp cucumber, and feta (VE, GF)

Mini Tartlets

Crisp tartlets filled with feta mousse, sun-dried tomatoes, and fresh basil (VE)

Mini Hot Dogs

Bite-sized hot dogs served in soft buns with classic condiments

Baby Potatoes

Roasted baby potatoes served with creamy xygalo mousse and a sprinkle of fresh thyme (VE, GF)

Prosciutto Rolls

Tender prosciutto wrapped around creamy goat cheese, crunchy pecans, and a touch of cream cheese

Fruit Skewers with Chocolate

Fresh seasonal fruits on skewers, drizzled with rich chocolate (VG, GF)

LARGE

Farro Salad

Nutty farro tossed with peppery arugula, toasted walnuts, and juicy orange segments (VG, GF)

Quinoa Chicken Salad

A wholesome mix of quinoa, avocado, cured chicken, red peppers, cucumber and mint (GF)

Caprese Bites

Mini skewers of cherry tomatoes, fresh mozzarella, and fragrant basil pesto (VE)

Mini Burgers

Juicy mini beef burgers with fresh toppings in soft buns

Mini Hot Dogs

Bite-sized hot dogs served in soft buns with classic condiments

Baby Potatoes

Roasted baby potatoes served with creamy xygalo mousse and a sprinkle of fresh thyme (VE, GF)

Pistachio Brownie

Rich, fudgy brownie studded with Aegina pistachios and drizzled with Greek honey (VE)

+ADD-ONS

Food indications:

(VG) – Vegan

(VE) – Vegetarian

(GF) – Gluten-free

Additional vegan options available upon request, with equivalent menu items deducted:

- **Pepper Paste Bruschetta** – Crunchy bruschetta topped with sweet roasted pepper paste and cashew cream (VG)
- **Stuffed Mushrooms with Walnuts** – Oven-baked mushrooms filled with a savory mix of walnuts, fresh herbs and creamy radicchio (VG, GF)
- **Guacamole Stuffed Mushrooms** – Mushrooms filled with fresh guacamole, lime, cherry tomatoes and parsley (VG, GF)
- **Mini Hummus Tartlets** – Crisp mini tart shells filled with smooth hummus, caramelized onions, and fresh rocket (VG)

Lunch menus are served buffet-style at the Café.

Minimum 6 people for Small + Medium, 10 people for Large.





/FINGER FOOD

SMALL

Smoked Salmon Bruschetta

Crispy toasted bread topped with silky smoked salmon, fresh herbs and cream cheese

Mini Hot Dogs

Bite-sized hot dogs in soft buns with our Canadian sauce, pickled onion and crispy fried onion

Cheese Tartlets

Crisp mini tarts filled with creamy xygalo mousse, topped with sweet dried fig and crunchy pecans (VG)

LARGE

Mini Chicken Skewers

Bite-sized skewers featuring cured smoked chicken (“apáki”), wine graviera cheese and sweet tomato jam (GF)

Salty Rolls

Savory rolls filled with cheddar, crispy bacon, fresh apple and Caesar dressing

Mini Burgers

Soft mini buns with a beef patty, cheddar, caramelized onions and our secret sauce

Mini Hot Dogs

Bite-sized hot dogs in soft buns with our Canadian sauce, pickled onion and crispy fried onion

Smoked Salmon Tartlets

Mini tartlets with smoked salmon, avocado, lime and fresh mint

Fruit Skewers with Chocolate

Fresh seasonal fruits on skewers, drizzled with rich chocolate (VG, GF)

+ADD-ONS

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- **Guacamole Stuffed Mushrooms** – Mushrooms filled with fresh guacamole, lime, cherry tomatoes and parsley (VG, GF)
- **Mini Hummus Tartlets** – Crisp mini tart shells filled with smooth hummus, caramelized onions, and fresh rocket (VG)

Finger food menus can be served at the Rooftop or the Café.
Minimum 10 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, Three Cents Plain Soda, Three Cents Mandarin & Bergamot Soda, Three Cents Pink Grapefruit Soda, Three Cents Cherry Soda

Refreshing Water

Still & Sparkling

MEDIUM

Soft Drinks

Coca-Cola, Coca-Cola Zero, Three Cents Plain Soda, Three Cents Mandarin & Bergamot Soda, Three Cents Pink Grapefruit Soda, Three Cents Cherry 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 or Dathenes – Lager/Athens

Mamos – Pilsner/Patras

Soft Drinks

Coca-Cola, Coca-Cola Zero, Three Cents Plain Soda, Three Cents Mandarin & Bergamot Soda, Three Cents Pink Grapefruit Soda, Three Cents Cherry Soda

Refreshing Water

Still & Sparkling

XLARGE

Cocktails (*choose up to 3 of the below)

Cucumber Margarita – Tequila 100% Blue Agave/Mezcal/Cucumber/Green Apple

Canadian Sour – Canadian Whiskey/Toasted Rye/Raspberry Wine

Apple Negroni – London Dry Gin/Red Bitter/Bianco Vermouth/Apple Pie Compote

Winter Old Fashioned – American Whiskey/Fig/Sweet Spices

Smoky Paloma – Tequila Blanco/Smoked Grenadine/Pink Grapefruit Soda

Wine

The Modernist Wines by Brintzikis Winery

White – Malagouzia/Roditis

Rose – Agiorgitiko

Red – Agiorgitiko/Mavroudi

Beer

Nymfi draft – Lager/Thessaloniki or Dathenes – Lager/Athens

Mamos – Pilsner/Patras

Soft Drinks

Coca-Cola, Coca-Cola Zero, Three Cents Plain Soda, Three Cents Mandarin & Bergamot Soda, Three Cents Pink Grapefruit Soda, Three Cents Cherry Soda

Refreshing Water

Still & Sparkling

XXLARGE

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Apple Negroni – London Dry Gin/Red Bitter/Bianco Vermouth/Apple Pie Compote

Winter Old Fashioned – American Whiskey/Fig/Sweet Spices

Smoky Paloma – Tequila Blanco/Smoked Grenadine/Pink Grapefruit Soda

Premium Spirits (*choose up to 3 of the below)

Vodka – Grey Goose

Gin – Roku

Rum – Diplomatico Reserva Exclusiva

Whiskey – Monkey Shoulder

Wine

The Modernist Wines by Brintzikis Winery

White – Malagouzia/Roditis

Rose – Agiorgitiko

Red – Agiorgitiko/Mavroudi

Beer

Nymfi draft – Lager/Thessaloniki or Dathenes – Lager/Athens

Mamos – Pilsner/Patras

Soft Drinks

Coca-Cola, Coca-Cola Zero, Three Cents Plain Soda, Three Cents Mandarin & Bergamot Soda, Three Cents Pink Grapefruit Soda, Three Cents Cherry Soda

Refreshing Water

Still & Sparkling

+ ADD-ONS

Enhance your drinks menu with a welcome glass of Pet Natsparkling wine by Vervenioti Winery

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





INFO

All above rates include all taxes & services.

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

THANK YOU