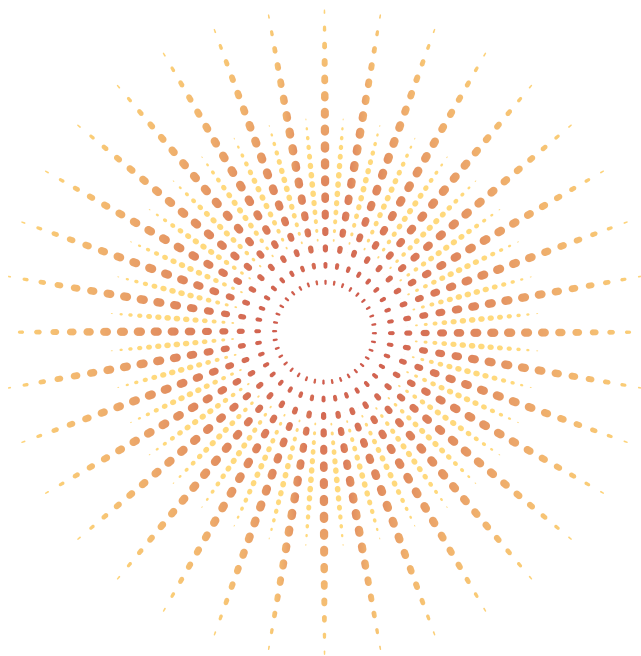




Day & Night

Summer Edition

Day



Available:

09:00 – 14:00

Our menu is available for takeaway
and delivery with a discount of 1€ per plate
from our listed prices

Coffee

Black

Espresso	2
Espresso Double	3
Americano	3
Espresso Freddo	3
Filter Coffee	3
Nescafé Classic Frappe	3
Greek Coffee	2
Greek Coffee Double	2,5
Cold Brew	4,5

White

Cappuccino	3
Cappuccino Double	3,5
Latte	3,5
Flat White	3,5
Freddo Cappuccino	3,5
Freddo Latte	3,5
Freddo Flat White	3,5

Affogato 4,5

Scoop of vanilla ice cream
& espresso

Tea

Ice Tea 3

Lemon - Bergamot
Peach
Melon
Fruits of The Forest

Hot Tea 3

Green Fragrant Garden
green tea
Autumn Sonata - black tea
Red Square
Olympos Detox Bio - herbal
Earl Grey - black tea
Bio Green Tea from China
Indian Fairytale - green tea

Matcha Fitness 0% 4

Matcha green tea with mint,
lime, sage and stevia

Chocolate

Cold Hot Chocolate	3	Peanut butter	3,5
White, Raspberry & Pomegranate	3,5	Bueno	3,5
Dark with Aromatic Spices	3,5	Milk Chocolate & Strawberry	3,5
Caramel with Sea Salt	3,5	Milk Chocolate Sugar Free	3,5

We serve exclusively bio specialty coffee from TAF

Espresso: TAF Pianeta Light Blue | Filter Coffee: Premium Estates Costa Rica

Juices | Refreshments

Fresh

Orange	4,5
Seasonal Blend	5,5

Local | JU 4

Pomegranate | Detox Lemon (lemon, cucumber, ginger)

Lemon Orange Sour Cherry Pineapple Motion	3
Coca-Cola Zero Sprite Fanta Lemonade 250ml	3
Schweppes Soda Grapefruit Soda 250ml	3
Red Bull	4,5

Water

Natural Mineral Water 1L	2,5
Sparkling Water 330ml	3
San Pellegrino Sparkling Mineral Water 750ml	4,5
Acqua Panna® Φυσικό Natural Mineral Water 750ml	5,5

Beer

Fischer Draft 400ml	4
Nymfi 330ml	4,5
Mamos Unfiltered Lager 330ml	5
Heineken	5
Erdinger 330ml	6,5
Septem Monday's	5
Septem 8th Day IPA	6
Murphy's Can 500ml	7
McFarland 330ml	7
Sol 330ml	5
Milokleftis Apple Cider	5
Tropical 330ml	5
Heineken 0% 330ml	5

Brunch

Sando Chicken Club	12
Grilled chicken, iceberg, bacon, cheddar, tomato, smoked founantré ham, mustard mayo. Fried potatoes on the side	
Peinirli Croque Monsieur	10
Handmade peinirli, cheddar, smoked founantré ham, parmesan, mustard béchamel sauce	
Croque Madame	11,5
With fried egg	
Scrambled Salmon Croissant XL	12
Croissant, 3 scrambled eggs, smoked salmon, pickle mayo, chives	
Baroūs omelette	9
3 eggs, turkey founantre, zucchini, cherry tomatoes. Salad on the side	
Mommy's Eggs	10,5
2 eggs, creamy feta cheese P.D.O., beef pastrami, toasted bread	
Hot Chicken Sandwich	8
Cypriot flatbread, grilled chicken, tomato, cucumber flakes, fresh herbs, mustard-pickle sauce	
Avocado Open Toast	8
Toasted sourdough bread, avocado mousse, confit cherry tomatoes, galomizithra, arugula, sumac	
Bun-rous Truffle	9,5
Brioche bread, fried egg, bacon, truffle cream, tomato, arugula	
Homemade sandwich	4,5
Sourdough bread, two mozzarella slices, two turkey founantré slices. Salad on the side	

Sweet Courses

Praline Pancakes

8

3 handmade pancakes, homemade hazelnut praline,
caprice mini waffle sticks

Banoffee Croissant

11

Croissant, bananas, salted caramel,
chantilly, choco chips, vanilla ice cream

Sweet Waffle

With hazelnut praline

6

With hazelnut praline, chocolate syrup, vanilla ice cream

8

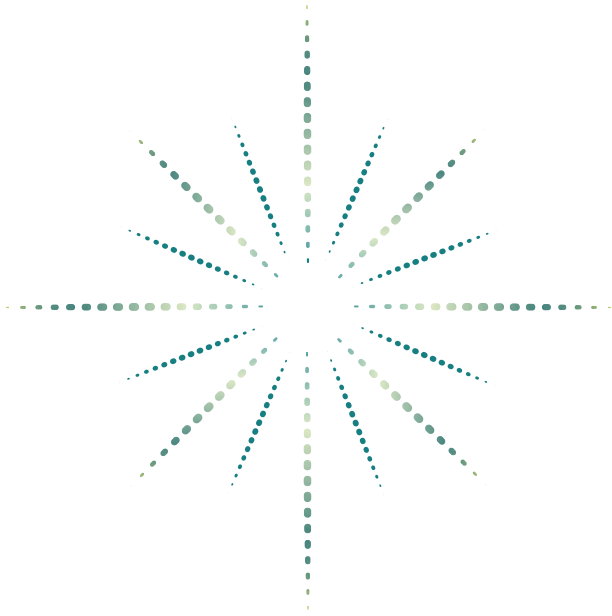
Yogurt Bowl

Greek yogurt, seasonal fruits, granola, honey

9

bar

Night



Dinner

19:00 – 00:00

Ask us about our daily specials

All our ingredients are fresh and we prioritise
local produce wherever possible

Please inform us of any allergies

Starters

Fig & Chèvre Bruschetta

9,5

Slow fermented dough, Chèvre goat cheese, homemade fig marmalade with lemon, pepper flakes and thyme

Bruschetta Dakos

8

Toasted sourdough bread, galomizithra, grilled cherry tomatoes, spearmint leaves, spearmint oil, fleur de sel

Beef Tartare – Peruvian Style

15

Finely chopped beef fillet, red chili pepper, lime, secret Peruvian technique

Baroūs Chicken Strips

13,5

Crispy breaded chicken breast fillets.
Fried potatoes and three sauces on the side (mustard mayo, BBQ, sweet chili)

Variety Of Selected Cheeses And Cold Meats

18

Variety of cheeses, cold meats, homemade marmalade, dried fruit, nuts, breadsticks



Salads

Caesar's

12

Baby gems, iceberg, grilled chicken, bacon, grilled corn, parmesan flakes, bread chips, Caesar's dressing

Cherry Tomatoes

11

Cherry tomatoes, cucumber flakes, handmade onion pickle, Cretan xygalo, fresh spearmint, carob powder, spearmint oil, fleur de sel

Melon

13

Fresh salad, Parisienne melon, prosciutto crudo, hazelnut, crispy prosciutto, gorgonzola vinaigrette

Pasta | Orzo

Cacio e Pepe

12

Bucatini, pecorino, aged parmesan, black pepper

Polpette Pappardelle

14

Pappardelle, homemade Italian beef meatballs, tomato sauce with spices, graviera flakes

Saganaki Shrimp Shell Pasta

14,5

Shell pasta, bisque sauce, shrimps, sambuca, saganaki sauce, feta cheese crumble P.D.O.

Mojito Orzo

11

Orzo, zucchini brunoise, white rum, xinomizithra, lime, spearmint

Pinsa

Pinsa Margarita

11

Sourdough bread, homemade Napoli tomato sauce, mozzarella, cherry tomatoes, basil oil

Pinsa Pastrami Truffle

13

Sourdough bread, homemade tomato sauce, beef pastrami, truffle cream, mozzarella, baby arugula leaves

Pinsa Gorgonzola Prosciutto

14

Sourdough bread, prosciutto crudo, white onion émincé, gorgonzola, mozzarella

Main Dishes

American Cheeseburger

11,5

Brioche Potato Bun, handmade beef patty, cheddar, homemade cucumber pickle, American bacon sauce
Fried potatoes + 2,5

Salmon Teriyaki

16

Salmon fillet, teriyaki sauce, vegetable spaghetti
in sweet and sour soya sauce, sesame

Tsigariasto

17

12 hour slowcooked lamb, crushed baby potatoes, xygalo cream, fresh spearmint

Beef Tagliata

25

Beef fillet tagliata. Baby potatoes and peppery parmesan cream

Desserts

Tiramisu Lemon

8

Lady fingers, lemon mascarpone cream,
crispy mini meringues, limoncello, spearmint sauce

Mastiha

8

White chocolate namelaka, Chios mastiha,
sour cherry spoon sweet, almond crumble

Greek Portokalopita

8,5

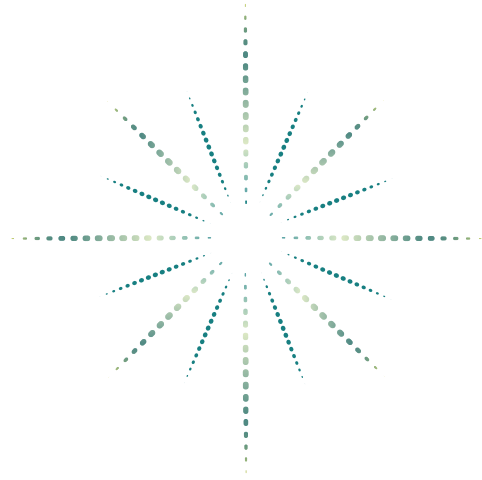
Orange pie, yogurt namelaka,
cold citrus fruit soup, vanilla ice cream

Brownies Pistachio

9

Pistachio brownies, salted caramel,
pistachio ice cream

ous



Find us on social media
@barousdayandnight

"My love for food, my need to create flavours
and feelings around a dinner table;
is derived from our culture and is expressed in this menu.
I hope we can create many flavourful memories together."

Menu creator:
Executive Chef
Irene Portalíou