

Loukoumi Bar Menu

Food Menu

Spring - Summer 2019

At Loukoumi Bar, we believe that the quality of the ingredients is the single most important choice for a well cooked dish. We opt for fresh ingredients and whenever possible we use meat, vegetables and spices that have been produced locally.

We do not cook vast amounts of food and we give at each order the necessary attention. Food pairs great with good company, time and good wine or cold beer. Enjoy!

Snacks

Cheese Loukoumades – 5 
with spice tomato marmalade

Cretan dakakia – 5 
barley rusks with feta cheese, oregano, tomato, olives, capers

Vegan dakakia – 4 
wholemeal rusks with oregano, tomato, olives, capers

Papadum – 3,5
lentils chips with sweet chilly sauce, ideal to accompany your beer

Meatballs – 6
with mushrooms pepperoni and onions

Fried chicken – 6,5
with mushrooms pepperoni and onions

Mini corndogs – 5,5
mini cocktail sausages in cornflower crust

Clubs

Toast – 2,5

Club Sandwich – 6
ham, cheese, bacon, mayonnaise, tomato, lettuce. Served with papadum & salad

Club Sandwich light – 6
turkey, cheese, mayonnaise, tomato, lettuce. Served with salad

Chicken Club – 6,5
chicken fillets, cheese, bacon, mayonnaise, tomato, lettuce. Served with papadum & salad

Salmon Club – 6,5
smoked salmon, Philadelphia, tomato lettuce. Served with salad

Compos & Loukoumi Bar selections

COMBO 1: Cheese Loukoumades, meatballs, Cretan dakakia – 12

COMBO 2: Fried chicken, mini corndogs, papadum – 12

If you are a big group or have a healthy appetite, you can order three pizzas from our menu at the price of two

Pizza

All pizzas are prepared and baked at the time of your order and are served with traditional thin crust
(ideal for groups of 2-3 people)

Special – 12
tomato sauce, hum, cheese, bacon, green pepper, mushrooms

Mefisto – 12 
tomato sauce, hum, cheese, bacon, pepperoni, green pepper and bukovo

Margarita – 12 
tomato sauce, mozzarella, basil, fresh tomato

Veggie – 12 
tomato sauce, feta cheese, olives, capers, onion, tomato, oregano

Pasta

Polo penne – 7
chicken, mushrooms, cream

Carbonara penne – 7
bacon, cheese, egg, cream

Veggie penne – 6,5 
tomato sauce, feta cheese, olives, capers, onion, tomato, oregano

Mefisto penne – 7 
ham, bacon, pepperoni, red pepper, tomato sauce, cream

Cacciatore linguini – 7 
chicken, mushrooms, red pepper, onion, tomato sauce

Salmon linguini – 7
smoked salmon, dill, cream, tomato sauce

Noodles @ Wok

Basic selections:

Rice noodles with fresh vegetables & sauce – 4,5 

Egg noodles with fresh vegetables & sauce – 4,5 

Sauce selections:

Coconut milk, satay, teriyaki, soya, sweet and sour

Additional ingredients:

Pineapple, mushrooms, eggs, chicken, tuna – 1,5 each

Salads

Chicken salad light – 6

chicken, lettuce, tomato, carrots & a smooth orange vinaigrette

Caesar salad – 7

chicken, iceberg, lettuce, bacon, cheese, caesar sauce, croutons

Caesar salad light – 5 

iceberg, lettuce, cheese, caesar sauce, croutons

Seasonal salad – 5 

cabbage, carrots, green pepper, leek, onion, balsamic vinegar

Smoked salmon salad – 7

smoked salmon, Philadelphia soft cheese, tomato, lettuce

Savoury crepes & omelets

Base – 4€ extra ingredients 1€ each

chicken, bacon, feta cheese, mozzarella, fresh mushrooms, ham, pepperoni, turkey, tomato, lettuce, red pepper, sauce

Sweet crepes

Base – 4€ extra ingredients 1€ each

strawberries, chocolate, betel, honey, cookies, coconut, whipped cream, oreo

Ice cream + 2€ per scoop

chocolate, vanilla, strawberry with chocolate, caramel, sour cherry or strawberry syrup

Sweets

Ice cream (Chocolate, Vanilla, strawberry) – 2,5 per scoop

Toppings chocolate, caramel, sour cherry, strawberry syrup

Traditional loukoumades – 5

with chocolate or honey and cinnamon

(extra ice cream + 2 per scoop)

Chocolate pie – 4,5

(extra ice cream + 2 per scoop)

Mini choco pie – 2,5

ideal to accompany your coffee or beverage

All of our dishes and their basic ingredients such as the dows, sauces, mayonnaise and sweets, are all freshly prepared at Loukoumi Bar and most of them the minute that you place your order.

We use nothing frozen (except ice cream). At the salads we use olive oil and we fry with sunflower oil.

All prices are at euros and include all legal taxes.

Wine & Beer Lovers

Amongst all of the spirits that we serve at Loukoumi Bar, we value especially our single estate organic wines and our selected beers.

We highly recommend them as they will accompany your food and enhance the tasting experience. Enjoy!!

White

Garbis (Orfanos estate) glass /bottle – 5 /25

Single variety wine. 100% Roditis, organic farmed certified.

Aphrodite (Dogkas estate) glass /bottle – 5 /25

Moscato, demi sec.

Moscato D'Asti glass /bottle – 5 /25

White sweet and slightly sparkling wine.

Red

Maistros (Orfanos estate) glass /bottle – 5 /25

Single variety wine. 100% Cabernet Sauvignon, organic farmed certified.

Sagini (Dogkas estate) glass /bottle – 5 /25

Agiorgitiko, Merlot, demi sec.

Sangria glass /jug 1Lt – 5 /25

Cretan Raki & Rakomelo

Raki (250ml /500ml) – 8 /16

from organic grapes

Rakomelo with flower honey (250ml /500ml) – 9 /18

Rakomelo with wild oak honey (250ml /500ml) – 10 /20

Beers

Fischer Draught 5% 500ml – 5

Erdinger Weiss bottle 5,3% 500ml – 5,5

Heineken Draught 5% 500ml – 5

AthiNeo micro brewery Draught 5% 500ml – 5,5

Bios 5 bottle 5% 330ml – 4,5

Milokleftis **Greek apple** cider 4,5% 330ml – 5

Special indications in our dishes

