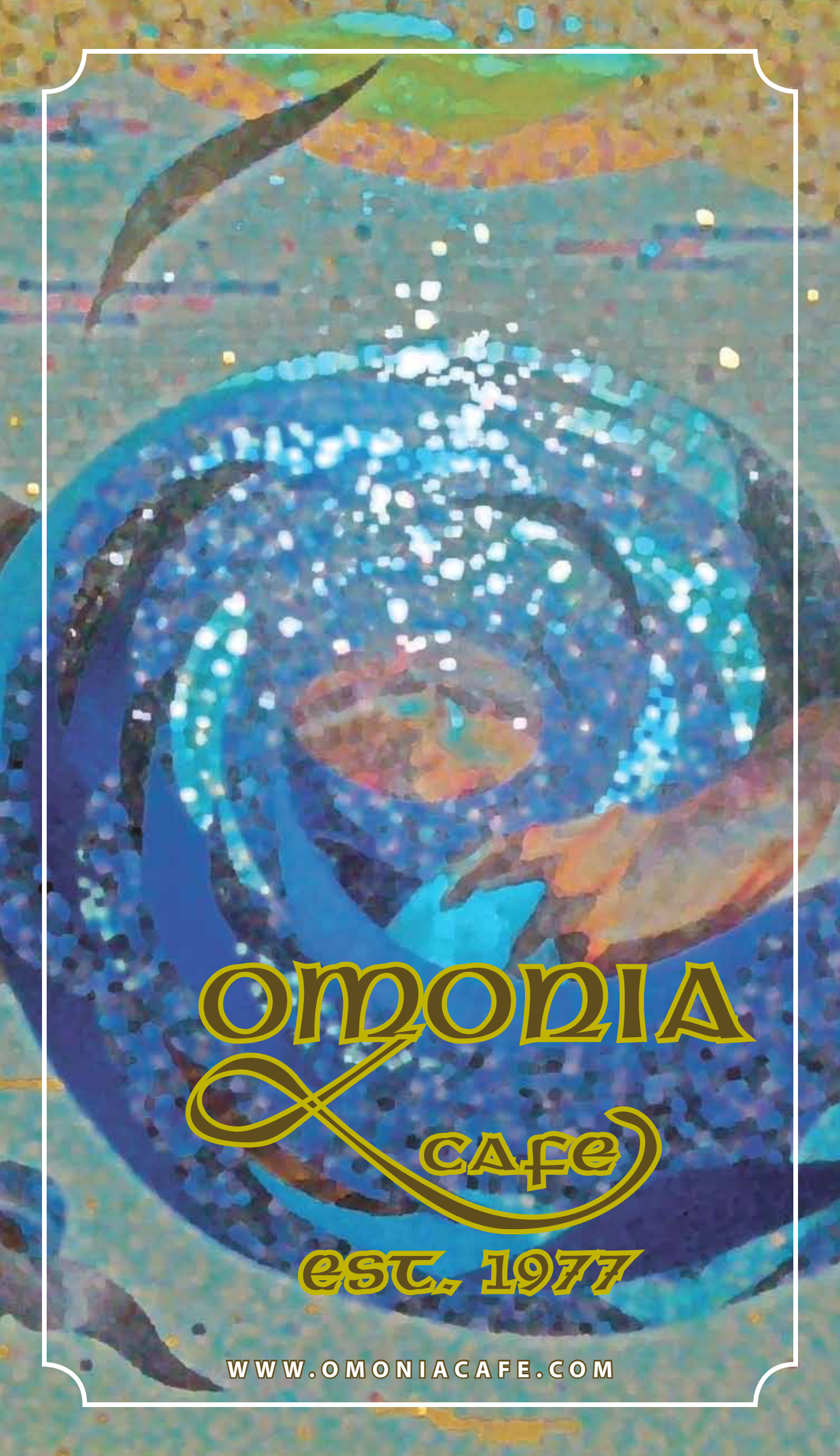
OMONIA
CAFE
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COCKTAILS

MARTINIS

Classic Martini
Sour Apple Martini
Espresso Martini
Frangelico Hazelnut Martini
Pear Martini
James Bond
Malibu Martini
Feng Shui
Hpnotiq-Tini
Dirty Martini
Cosmopolitan
Mango
Pomegranate
French
Chocolate Martini
Lemon Drop
Mango Peach Cosmo

FROM THE ISLANDS

Lava Flow
Sex on the Beach
Bahama Mama
Mai Tai
Sea Breeze
Bay Breeze

SPECIALTIES

Incredible Hulk
Alabama Slammer
Long Island Ice Tea
Peach Bellini
Zombie
Screwdriver
Tequila Sunrise
Cucumber Cooler
Hpnotiq Caipirinha
Berry Hpnotiq
Harmonie Splash

MOJITOS

Mojito
Pomegranate Mojito
Passion Fruit Mojito
Anjou Pear Mojito

FROZEN DRINKS

Daiquiri - Strawberry, Banana, Mango
Piña Colada
Passion Colada
Toasted Almond
Mudslide

MARGARITAS

Classic Margarita - On the rocks or frozen
The Ultimate Margarita
Aphrodisiac Margarita
Patron Rita

WINE TAILS

Chatelaine
Crisp white wine, gin, liquer, and Pomegranate juice
L'amour en fruite
Redhead in Bed
Riesling & Campari

MIXOLOGIST'S FAVORITES

Heat of the Night
Pimm's Iced Tea
Pear Flower
The Fresca
Passion Flower
Between the Sheets
Mediterranean Pink Lady
Gone Native
Boris Karlolff
Celine Fizz
Count Diablo

Wines

Reds

	Glass	Bottle
Merlot		
Columbia Crest (Washington State)	7.00	20.00
Rutherford Hill (California)		42.00
Chateau Ste. Michelle, Indian Wells (Columbia Valley)		35.00
Cabernet Sauvignon	**Glass**	**Bottle**
Stag's Leap Wine Cellars, Artemis (Napa)		75.00
Redwood Creek (California)	7.00	20.00
J. Lohr Seven Oaks (California)		34.00
Shiraz	**Glass**	**Bottle**
Jacob's Creek Reserve (Australia)	8.95	26.00
Mavrodaphne		
Greek sweet full bodied wine	**7.50**	**21.00**

White

	Glass	Bottle
Pinot Grigio		
Barefoot (Award Winning)	7.00	20.00
Moschofilero Boutari (Greece)	9.95	26.00
Chardonnay	**Glass**	**Bottle**
Redwood Creek (California)	7.00	20.00
Clos Du Bois *(Russian river valley)*		28.00
Sauvignon Blanc	**Glass**	**Bottle**
Veramonte (Chile)	8.00	24.00
White Zinfandel	**Glass**	**Bottle**
Beringer (California)	6.50	19.00

Rose

	Glass	Bottle
Rosa Regale (Italy)		
Sparkling, sweet wine		**35.00**

SPARKLING WINE & CHAMPAGNES

Dom Perignon		**200.00**
Moet Chandon		**80.00**
House	**7.75**	**29.00**

Beer

DRAFT BEER

Delirium Tremens (Melle, Belgium) **9.00**
A golden strong ale with superior quality and full flavor. Elected "Best Beer in the World."

Bitburger (Germany) **8.00**
Germany's #1 draught beer. A mature beer. Delicately tart and pleasantly bitter - with a strong hop taste

Blue Moon (Belgium) **7.00**
Traditional Wheat Beer

BOTTLED BEERS

Heineken (Holland)	**7.00**
Amstel Light (Holland)	**7.00**
Corona (Mexico)	**7.00**
Budweiser (USA)	**6.50**
Bud LIght (USA)	**6.00**
Hoegaarden(Belgium)	**7.00**
Stella Artois	**7.00**
Kaiser (Germany)	**7.00**

APPETIZERS

Avocado Eggrolls **10.25**
Avocado, onion, peppers, sun-dried tomato fried in a Chinese wonton

Thai Lettuce Wraps **11.75**
Create your own rolls! Grilled chicken strips, carrots, lettuce leaves, celery sticks, peanuts and dressing.

Grilled Tomatoes & Feta **9.95**
Layered and topped with roasted red peppers with a balsamic vinegrette

Shrimp Cocktail **11.75**

Sauteéd Shrimp **13.95**
In a cognac sauce with melted feta cheese

Kataifi Shrimp **13.95**
Shrimp wrapped in shredded wheat and panfried, drizzled w/ maple fig dressing

Fried Calamari **9.95**
Served with lemon & marinara sauce

Mozzarella Sticks **6.75**
Served with marinara sauce

Buffalo Chicken Wings **8.95**
Served with celery sticks and blue cheese dressing

Chicken Tenders **8.95**
With a honey mustard dipping sauce

Fried Zucchini Sticks **6.95**
w/ dipping sauce

Criscut Seasoned Fries **5.75**

Cheese Fries **6.95**
Criscut fries topped with choice of gouda, mozzarella, provolone, or Monterey Jack

Herb Chicken Bruschetta **11.95**
Chicken topped with sliced bruschetta, mozzarella, redpeppers, fresh basil drizzled w/ olive oil

Spinach Pie (Homemade) **6.95**

Spinach Pie **6.25**

Cheese Pie **5.50**

PIZZA

Cheese Pizza **10.75**

Margherita Pizza **11.75**
Fresh tomatoes, mozzarella, basil

Pepperoni Pizza **11.75**

Mushroom Pizza **11.75**

Smoked Pizza **12.75**
Smoked Gouda, provolone, ham

Sauteéd Mushroom & Goat Cheese Pizza .. **12.75**
With garlic & roasted tomatoes

Mediterranean Pizza **13.50**
Feta, provolone, mozzarella, olives, onions, fresh tomatoes, basil, topped w/oregano

Create Your Own Pizza **14.25**
Choice of 5 Toppings: Pepperoni, mushrooms, onions, olives, peppers, ham, fresh tomato with your choice of cheese

Cheeses

(Great with a bottle of wine)

Saganaki **7.75**
Fried melted kefalograviera

Grilled Haloumi Or Feta **8.75**
Served w/tomatoes cucumber and olives

Feta **6.75**
Drizzled with olive oil & oregano

Assorted Cheese Platter **15.95**
Served with seasonal fruit

Fried Goat Cheese in Panko **9.00**

Fried Feta Panko Covered **9.00**

Fresh Salads

To any salad Add Chicken 4.25 extra or Shrimp 6.50 extra

Greek Country Salad **8.75**
Tomatoes, onions, feta and olives

Greek Salad **9.75**
Lettuce, tomatoes, peppers, cucumbers, onions, feta

Oriental Chicken Salad **12.75**
Grilled Chicken, lettuce, green onions, red peppers, crispy noodles with a sesame-soy dressing

Market Salad **12.95**
Mixed greens, asparagus, carrots, sundried tomatoes, walnuts, goat cheese with a maple fig dressing

California Salad **14.95**
Shrimp, avocado, mixed greens, sliced almonds, roasted red peppers, smoked fresh mozzarella and balsamic vinaigrette

Caesar Salad ..... **Small 7.50** **9.50**
Add Chicken 4.25 extra - Shrimp 6.50 extra

Roquette Salad **12.25**
Arugula, Parmesan, cherry tomatoes, walnuts and balsamic vinaigrette

Grilled Steak Salad **20.95**
Baby Spinach, mixed greens, basil, oregano and garlic honey mustard basil sauce

Grilled Shrimp Salad **15.95**
Oranges, cherry tomatoes, onion, avocado, lime juice

Orange Walnut Salad **11.95**
Baby spinach, arugula, walnuts, goat cheese, oranges, balsamic vinaigrette

Tuna Salad **10.25**
Lettuce, tomatoes, cucumbers, peppers, onions topped with tuna, served with our own dressing

Deli Style Tuna Salad **10.50**
Served with lettuce and grilled pita

Organic Burgers

Bleu Burger **12.25**
Blue cheese, sauteéd mushrooms, grilled onions bacon, tomato

Avocado Burger **12.25**
Avocado, cheddar, lettuce, onion, relish, mayo, mustard

BBQ Bacon Burger **12.25**
Charbroiled with Monterey Jack, BBQ sauce, tomato, bacon, lettuce, onion

Pizza Burger **10.25**
Charbroiled topped w/ marinara sauce, mozzarella, fresh basil

Gourmet Burger **11.95**
Charbroiled, gouda, roasted red peppers, bacon, and garlic mayo balsamic sauce

Ultimate Burger **11.95**
Charbroiled w/ bacon, swiss, lettuce, tomato, mushrooms, onion, mayo

Greek Burger **12.25**
Topped with grilled feta, oregano, onion, fresh mint, and tomatoes

Classic Cheese Burger **10.25**
Charbroiled with cheese, tomato and slice of onion

Wraps

(Served with French Fries)

BLT Wrap **8.25**
Bacon, swiss, lettuce, tomato, mayo, balsamic sauce

Santa Fe **10.25**
Grilled chicken, goat cheese, balsamic sauce, onion, tomato, avocado

Turkey Wrap **8.95**
Smoked turkey, peppers, onion, provolone, mustard, mayo

Chicken Wrap **10.25**
Grilled chicken breast, provolone, lettuce, honey mustard sauce

Veggie Wrap **8.75**
Asparagus, roasted peppers, avocado, mayo, mozzarella, sundried tomato, mustard special sauce

Tuna Deli Style Wrap **9.25**
Tuna, onions, celery, mayo

Seafood Wrap **12.25**
Shrimp, bacon, lettuce with a mayo honey mustard sauce

Smokin' Chicken **10.25**
Chicken, BBQ sauce, celery, lettuce, blue cheese & Monterey jack

Grilled Steak Wrap **18.95**
With sauteed onions, sauteed mushrooms, olive oil and oregano

Paninis

(Served with French Fries or Tortilla Chips)

The Cypriot **10.95**
Cypriot country ham, grilled haloumi cheese, tomato, olive oil, oregano

The Greek "Toast" **8.95**
Ham & provolone Cheese, known as "Toast" in the British Tradition, served with tomatoes and olives

Euro Panini **10.95**
Olives, feta, country ham, sundried tomato, peppers, balsamic vinaigrette

The Omonia Panini **10.95**
Smoked turkey, ham, gouda, provolone, tomatoes, onions, roasted red peppers, mayo, mustard

Chicken Panini **12.25**
Grilled chicken, roasted peppers, Monterey jack cheese, asparagus & balsamic vinaigrette

The Swiss **9.75**
Bacon, swiss cheese, tomato, onion, mayo, mustard

The Pita **10.50**
Smoked turkey, provolone, lettuce, green peppers, onions, with mayonnaise and mustard

The Multigrain **9.95**
Grilled asparagus, Monterey Jack cheese, fresh tomatoes, oregano & balsamic vinaigrette

Savory Crépes

Ham & Cheese Crépe **9.75**
Ham, cheese, and mushrooms served with a light mayonaisse dressing

Turkey Crépe **9.95**
Smoked turkey, honey mustard, grilled asparagus, and roasted peppers

Chicken Pesto Crépe **10.95**
Shredded chicken, roasted peppers, swiss and parmesan cheese

The Broadway Crépe **11.25**
Chicken, ham, mushroom, scallions, garlic, basil, and swiss cheese

4 Cheese Crépe **9.95**
Mozzarella, monterey jack, swiss cheese and gouda, served with a balsamic vinaigrette

Go Green Crépe **9.95**
Avocado, onion, tomato, cheddar cheese, and balsamic vinaigrette

Eggs

Strapatsada **9.25**
Scrambled eggs with tomatoes, feta & oregano. Served with pita bread

Western Omelette **9.25**
Cheese, onions, peppers, ham, tomato. Served with grilled pita

Create your own Omelette **9.25**
Select any 4 of the following: ham, cheese, bacon, sauteéd mushrooms, peppers, onions, green onions, roasted tomatoes, sundried tomatoes, avocado, asparagus & spinach. Served with pita bread

Breakfast Wrap **8.95**
Scrambled eggs, bacon, and cheese brought together.

Garden Omelette **9.95**
Mushrooms, sundried tomatoes, green onion, fresh baby spinach, swiss cheese. Served with pita bread

Brioche Egg Sandwich **9.50**
Brioche topped with eggs, cheese and country ham, drizzled with olive oil & oregano

ALL ABOVE SERVED WITH HOME FRIES FOR $3.25 Extra

Pancakes & French Toast

Pancakes **6.50**
Topped with maple syrup

Banana Pancakes **9.50**
Topped with maple syrup & whipped cream

Chocolate Chip Pancakes **7.75**
Topped with maple syrup & whipped cream

French Toast **7.95**
Brioche grilled golden brown with bacon or country ham

Add Bacon 2.50
Add Imported Country Ham 3.25

Fruit Salads & Yogurt

Fresh Seasonal Fruit Salad **8.75**

Fresh Strawberry Grand Marnier **9.75**
Strawberries drizzled in liquor and topped with chantilly cream

Bowl of Fresh Strawberries **8.75**

Creamy Greek Yogurt **8.25**
A Delicious Greek delight. Topped with honey and walnuts

Creamy Greek Yogurt with Fresh Strawberries **9.50**

Creamy Greek Yogurt Topped w/ Fresh Fruit & Honey **9.95**

Crépes

La Prima Donna **7.25**
Nutella (Chocolate Hazelnut), whip cream

Da Vinci **8.25**
Nutella, Chantilly cream and strawberries

Newton **8.75**
Nutella, apple, caramel & chantilly cream

Madhatter **9.00**
Nutella, banana, fudge, chantilly cream

Berry Blue **9.00**
Nutella, blueberry, banana, visinada & chantilly cream

Nutty Professor **9.50**
Bananas, fresh strawberries, chocolate fudge, walnuts & chantilly cream

Fruit Flambé **10.75**
Fresh strawberries, bananas, vanilla custard, nutella, Bailey's Irish Creme, Grand Marnier, lit with Bacardi 151

The Achilles **9.75**
Apple pie filling, fresh bananas, cinnamon, walnuts, Grand Marnier & chantilly cream

Pastries

Omonia Special **4.95**
Layers of chocolate sponge cake filled with a rich dark fudge cream

Sokolatina **4.95**
Indulge in layers of chocolate sponge cake filled with soft mousse and fudge cream

Serano **4.75**
Layers of chocolate sponge cake filled with real serano chocolate cream

Strawberry Shortcake **5.25**

Amygdalou **4.95**
Layers of white sponge cake filled vanilla custard, light almond flavor, topped with fresh chantilly cream

Menilic **4.95**
Layers of white sponge cake filled with chantilly cream, red berries and chocolate fudge cream

Glase ("Troufa") **4.95**
Layers of chocolate sponge cake filled with dark chocolate custard

Casetina **5.25**
Hard chocolate basket filled with red cherries, chocolate cream mousse, fresh chantilly cream and sponge cake soaked in liquer

Strawberry Tart **5.95**
A small sweet dough pie crust filled with strawberries, custard cream. Topped with chantilly cream and fresh strawberries

Fruit Tart **6.50**
Pie crust filled with strawberries, custard cream topped with fresh fruits

Kormo (Log cake) **4.75**

Orange Cake **4.75**
Layers of white sponge cake filled with a fresh orange custard cream

Mocha **4.75**
Layers of soft white cake filled with espresso and vanilla custard

Black Forest **4.75**

Baba Rum **5.75**
Thick sponge cake soaked in rum syrup filled with vanilla custard & fresh chantilly cream

Napoleon **5.50**
Delicious thin layers of flaky phyllo with vanilla custard, topped with powdered sugar

Pontikaki (Lil' mouse) **4.75**
Layers of chocolate sponge cake filled with soft chocolate mousse, shaped like a cute little mousse mouse with a semi-hard chocolate coat

Kok (Pronounced Coke) **4.75**
Two disc shaped sponge cakes filled in between with a thick layer of vanilla custard. Topped with chocolate

Rice Pudding **5.25**

Mousse Cup **4.75**

Parfait **5.25**
Creamy parfait embedded with dark and white chocolate and vanilla flakes, almond slices seated on a layer of chocolate cake

Caramel Cake **5.75**
Layers of chococlate sponge cake filled with chocolate mousse and vanilla cream topped with caramel & walnuts

Fudge Cake **5.75**
Chocolate sponge cake with thick fudge layer

Mousse Cake Chocolate or Strawberry **5.75**

Oreo Mousse **5.75**
White chocolate mousse cake embedded with crushed oreos

Profiterol **6.95**
Chocolate pudding with miniature cream puffs and candied fruit

Creme Caramel ("Flan") **4.50**
Delicious smooth and soft custard, topped with caramel syrup

Jell-O-Delicious **4.00**
Strawberry flavored jello with chunks of cling peaches

Canolli **4.75**
The famous Italian dessert.

Tiramisu **6.25**
Layers of lady fingers soaked in Kahlua on top of a layer of heavenly mascarpone, topped with powdered cocoa

Carrot Cake **4.95**

Cheesecake (plain) **5.95**
with a strawberry, cherry, pineapple, blueberry or fudge topping *6.50*

Marble Cheesecake **6.75**
swirled with fudge

Cheesecake Baklava **7.00**
Served with choice of scoop of ice cream ($1.95 extra)

Oreo Cheesecake **6.75**

Red Velvet **6.75**

Tres Leches **5.75**

Raspberry Mousse **5.75**

Cupcake **4.75**

Truffles & Biscuits

Truffles (1 pc.) **2.50**
Chocolate-nut candy balls and squares

Pastakia (1 pc.) **2.50**
Miniature squares made of light chocolate cream, sponge cake and liqueur encased in chocolate

Kourambiedes (1 pc.) **2.95**
Mouth watering butter cookies dusted with rose water and powdered sugar

Melomakarona (1 pc.) **2.95**
Ancient traditional spicy baked syruped biscuits

Amygdalota ..... **small 1.95** ..... **double 2.95**
Delicious, rich almond cookie

Rainbow Cookies **2.75**

Greek Dessert Specialties

Ekmek Kataifi **5.95**
Heavenly custard cream topped with chantilly cream with sliced almonds on top of shredded wheat pastry in a light honey syrup

Baklava **5.50**
A gala pastry prepared with a mixture of nuts, spices and syrup baked in phyllo

Baklava Cheese **7.00**
Served with choice of scoop of ice cream ($1.95 extra)

Kataifi **5.50**
Baked shredded wheat pastry filled with a mixture of nuts and syrup

Galactoboureko **5.50**
Traditional milk (semolina) custard dessert baked between phyllo in a light syrup

Karidopita **5.50**
Walnut sponge cake with syrup, served warm with a scoop of vanilla ice-cream (1 scoop $1.95 extra)

Ravani **5.25**
Semolina-almond sponge cake with syrup

Diples (pronounced "Theeples") **5.50**
Honey dipped crisp fried bubble folds, sprinkled with fine nuts

Politiko **5.95**
Layers of phyllo, shredded wheat pastry and custard, topped with phyllo in a sugar syrup

Yianniotiko **5.75**
Phyllo "flutes" stuffed with nuts, rolled in shredded wheat pastry and encased in phyllo with a light honey syrup

Bougatsa **5.95**
Semi-sweet semolina custard baked in puff pastry phyllo and sprinkled with powdered sugar and cinnamon. Served warm

Touloumba **5.95**
Fried dough puffs dipped in a honey syrup

Saragli **5.95**
Syrup rolled coil of sweetened nuts and spices in phyllo

Ice Cream

Banana Split **8.25**
Vanilla, chocolate and strawberry ice cream,walnuts, hot fudge, strawberries and whipped cream

Chicago **7.50**
Vanilla & Chocolate ice cream, almonds, cherry syrup encased in fudge

Peanut Butter Sundae **7.50**
Vanilla ice cream, peanut butter, hot fudge, topped w/ whip cream

Mud Pie Sundae **8.25**
Warm chocolate cake with vanilla & coffee ice cream, hot fudge, walnuts, and whipped cream

Oreo Sundae **7.50**
Warm oreo under vanilla & chocolate ice cream, hot fudge and whipped cream

Warm Apple Sundae **7.50**
Apples, vanilla ice cream, caramel and whipped cream

Create Your own Sundae **8.25**
Choice of 3 scoops ice cream and 2 toppings plus whipped cream

Tartufo **6.95**
Vanilla & Chocolate ice cream filled with royal bing cherries, crushed almonds, jam and covered with chocolate

Milkshake **6.25**

Single Scoop **2.50**

2 Scoops **5.00**

Available Flavors: Vanilla, Chocolate, Strawberry, Coffee, Pistachio and Cookies & Cream

Toppings 0.75 per topping:
Hot Fudge, Strawberries, Almonds, Walnuts, Caramel, Visinada, Pineapple, Black Cherry

Exotic Gelato

Pistachio Parfait **9.95**
Pistachio gelato warm chocolate sauce, rum, whip cream

Affogato Gelato **9.95**
Cappuccino, chocolate gelato espresso, kahlua, liquor, whipped cream

Tropicale Sunset **9.95**
Blood orange sorbet, tequila, grenadine

Gelato (One Scoop) **4.75**
Two Scoops *8.75*

Coffees

Greek Coffee.....**4.50**
Double.....*5.95*
Kafe with "kaimaki" (froth), made in a traditional Greek coffee pot "briki" Made to suit your taste, select from the following:
"Metrios": Medium strong, medium sweet
"Glykos Vrastos": Sweet and boiled
"Varys Glykos": Strong and Sweet
"Sketos": Plain, no sugar

Espresso & Decaf Espresso
Single 4.50 **Double 5.95**

Espresso Special **7.95**
Double espresso coffee with Sambucca or Anisette inside espresso

Machiato.....**Single 4.95** ..... **Double 5.95**
Espresso topped with milk foam

Fredo.....**5.50**
Cold espresso w/ whipped creamy froth

Cappuccino **5.25**
Espresso with steamed milk - Flavored add 0.60

Iced Cappuccino.....**5.25**

Iced Frappe.....**4.50**
Whipped coffee, with or without milk and sugar (specify your preferences to your server)

Iced Frappe w/ Baileys.....**7.50**

Iced Frappe w/ Kahlua.....**7.50**

Cafe Au Lait **5.25**
Steamed milk and French roast coffee

Cafe Latte **5.25**
Steamed milk with espresso (also iced)

Honey Vanilla Late.....**5.95**
Double espresso, honey, vanilla and steamed milk

American Coffee **2.95**

Beverages

Steamers..... **4.50**
Steamed, frothed milk with any choice of flavor

Hot Tea..... **2.95**

Herbal Tea..... **3.50**
Apple cinnamon, Red Zinger, Peppermint, Chamomile, Raspberry Zinger, Orange Spice, Lemon Zinger, Black Cherry, Earl Grey, English Breakfast, Green Tea

Hot Chocolate **4.75**

Carbonated Drinks **3.25**

Iced Tea **4.25**

Lemonade **4.25**

Orange, Pineapple, Grapefruit, Apple or Cranberry Juice **4.25**

Visinada..... **4.50**
A Greek favorite. Sour cherry syrup mixed in ice water

Granita..... **5.25**
A refreshing frozen drink (slushy) available in sour cherry or lemon flavor

Granita Almond **5.50**

Perrier..... **3.00**

Saratoga Natural Spring Water..... **3.25**

Smoothies $6.75

Strawberry - Blueberry - Banana
(All three flavors $7.95)

Specialties

ASK YOUR CHEF ABOUT THE FISH OF THE DAY

Omonia's Surf & Turf..... 26.95
Chargrilled Ribeye steak, grilled shrimp served with crispy roasted potatoes & asparagus

Rib Eye Steak..... 22.95
Chargrilled, served with salad and choice of crispy roasted potatoes or fries

Grilled Steak with Salsa Verde..... 22.95
Sliced marinaded steak placed on a garlic herbal sauce & roasted potatoes

Grilled Herb Chicken 13.95
Marinated, chargrilled and served with french fries or salad

Shrimp on the Barbie 16.95
Served with asparagus & lemon wedges

Spinach Pie Homemade 10.95
A triangular version of the classic baked in kneaded dough, served with salad

Spinach Pie..... 10.25
Classic thin phillo recipe served with salad

BLT Club..... 8.95
Bacon, lettuce, tomato, mayonnaise on toasted bread served with french fries

Cheese Pie 8.50
Tiropita served with salad

Pastas

Penne With Grilled Chicken & Sundried Tomato 13.95
In a garlic parmesan sauce & asparagus

Fettucine Alfredo.....10.95

Penne Or Fettucine.....10.95
with Marinara Sauce
with Arrabiata Sauce
Tomato sauce, red pepper flakes
with Puttanesca Sauce
Tomato Sauce, kalamata olives

Spinach Fettucine.....13.95
Baby spinach, roasted tomatoes, sauteéd mushrooms and goat cheese

Penne Ala Vodka.....10.95

Shrimp Fettucine 16.95
Shrimp sauteed with herbs, garlic, tomato & basil

Specialty Coffees

Flavored Gourmet Coffe **5.95**
Hazelnut, vanilla, Irish creme, almond

Cafe Omonia **7.95**
A delicious aromatic cofee made with our special secret liquor recipe

Cafe Anise **7.95**
Anisette, hot coffee topped with whip cream

Mexican Coffee, Tia Maria or Kahlua **7.95**
With espresso coffee topped with whipped cream

Vanilla Cafe Cream **8.25**
Vanilla ice cream, espresso coffee topped with whip cream

Dark Angel Cafe **8.25**
Chocolate ice cream, espresso coffee topped with whip cream

Cafe Frangelico **7.95**
Hazelnut liqueur with hot coffee topped with whip cream

Irish Coffee **7.95**
Irish whiskey with hot coffee topped with whip cream

Bailey's Cafe **7.95**
Topped with whip cream

Mocha Cafe or Iced Mocha **6.25**
Hot chocolate with espresso

Vienese Cafe or Iced Vienesse **6.50**
A mixture of hot chocolate, espresso & a touch of vanilla flavor

Frappe Float **6.75**
Whipped coffee with scoop of vanilla or chocolate ice-cream

American Coffee Float **5.50**
With scoop of vanilla or chocolate ice-cream

Cappuccino Fudge **5.95**

Cappuccino Freeze or Mocha Freeze **8.25**

Nescafe **5.75**
Steamed European coffee

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