



OMONIA
CAFE

EST. 1977



COCKTAILS

MARTINIS

- Apple Martini** 14.00
Vodka, Apple Vodka, Triple Sec, Apple Schnapps
- Chocolate Martini** 14.00
Vanilla Vodka, Godiva Liqueur, Bailey's, Frangelico
- Classic Vodka Martini** 14.00
Vodka, Vermouth Essence
- Cosmopolitan**..... 14.00
Vodka, Triple Sec, Cranberry, Lemon
- Cucumber Cooler Martini**..... 14.00
Vodka, Triple Sec, Cucumber
- Dirty Martini** 15.00
Vodka, Vermouth Essence, Olive Juice, Olives
- Espresso Martini** 14.00
Espresso Vodka, Bailey's, Kahlúa, Espresso Coffee
- Frangelico Hazelnut Martini** 14.00
Frangelico, Vanilla Vodka, Amaretto, Heavy Cream
- French Martini** 14.00
Vodka, Chambord, Pineapple Juice, Fresh Lemon
- Hpnotiq-Tini**..... 14.00
Hpnotiq, Vodka, Lemon Juice
- James Bond Martini**..... 15.00
Gin, Vodka, Lillet Blanc, Olives
- Lemon Drop Martini** 14.00
Citrus Vodka, Triple Sec, Limoncello
- Lychee Martini** 15.00
Vodka, Gin, Triple Sec, Lychee Syrup, Lychees
- Malibu Martini** 14.00
Malibu Rum, Triple Sec, Pineapple Juice
- Mango Martini** 14.00
Vodka, Triple Sec, Mango Juice, Lime Juice
- Mango Peach Cosmopolitan**..... 14.00
Vodka, Triple Sec, Peach Schnapps, Mango Juice, Lime
- Passion Fruit Martini** 14.00
Vanilla Vodka, Vodka, St. Germain, Triple Sec, Passion fruit juice
- Pear Martini** 14.00
Pear Vodka, Vanilla Vodka, St. Germain, Pear
- Pomegranate Martini** 14.00
Vodka, Triple Sec, Pomegranate Juice, Lemon, Lime

SPECIALTIES

- Alabama Slammer** 14.00
Southern Comfort, Amaretto, Sloe Gin, OJ
- Hpnotiq Caipirinha**..... 14.00
Hpnotiq, Rum, Lime
- Incredible Hulk** 15.00
Hennessy, Hpnotiq, 7-Up
- Long Island Ice Tea**..... 16.00
Vodka, Gin, Rum, Tequila, Triple Sec, Coke, Lemon Splash
- Manhattan**..... 14.00
Whiskey, Sweet Vermouth, Angostura Bitters, Maraschino Cherry
- Screwdriver** 14.00
Vodka, Orange Juice
- Tequila Sunrise** 14.00
Tequila, Orange Juice, Grenadine
- Zombie** 14.00
White & Dark Rum, Apricot Brandy, OJ, Pineapple Juice, Grenadine

FROZEN DRINKS

- Daiquiri - Strawberry, Banana, Mango**.. 15.00
White Rum, Lime Juice, Strawberries
White Rum, Lime Juice, Banana
White Rum, Lime Juice, Mango
- Mud Slide** 15.00
Amaretto, Kahlúa, Vodka, Bailey's, Cream, Whipped Cream
- Passion Colada**..... 15.00
Malibu Rum, Coconut Cream, Pineapple Juice, Passion Fruit Juice
- Pina Colada** 15.00
Malibu Rum, Coconut Cream, Pineapple Juice
- Toasted Almond**..... 15.00
Amaretto, Kahlúa, Cream





COCKTAILS

Cont.



FROM THE ISLANDS

- Bahama Mama** 14.00
White Rum, Dark Rum, OJ, Pineapple Juice, Grenadine
- Bay Breeze** 14.00
Vodka, Cranberry Juice, Pineapple Juice
- Lava Flow** 14.00
White Rum, Strawberries, Bananas, Coconut Cream, Pineapple Juice
- Mai Tai** 14.00
White Rum, Dark Rum, Orange Curacao, Pineapple Juice, Orange Juice, Almond Syrup
- Sea Breeze** 14.00
Vodka, Cranberry Juice, Grapefruit Juice
- Sex on the Beach** 14.00
Vodka, Peach Schnapps, Cranberry Juice, Orange Juice

MARGARITAS

- Aphrodisiac Margarita** 16.00
Tequila, Triple Sec, Passion Fruit Juice, Pomegranate, Lemon
- Classic Margarita (on the rocks or frozen)** .. 14.00
Tequila, Triple Sec, Cointreau, Lime Juice
- Mango Margarita** 15.00
Tequila, Triple Sec, Cointreau, Mango Juice, Lime Juice
- Patron Rita** 20.00
Patron, Triple Sec, Cointreau, Lime Juice

MIXOLOGIST FAVORITES

- The Count** 14.00
Tequila, Crème de Cassis, Campari, X-rated, Lime Juice
- The Fresca** 14.00
Orange Vodka, Cointreau, Grapefruit Juice, Lime Juice, 7-Up
- Heat of the Night** 14.00
Dark Rum, St-Germain, Passion Fruit Juice, Grenadine
- Mediterranean Pink Lady** 14.00
Gin, Cointreau, Limoncello, Campari, Lemon Juice, Grenadine
- Mud Slide** 14.00
Amaretto, Kahlúa, Vodka, Bailey's, Cream
- Pimm's Iced Tea** 14.00
Pimm's, Sprite, Lemon Juice,
- Toasted Almond** 14.00
Amaretto, Kahlúa, Cream

WINE TAILS

- Chatelaine** 13.00
Crisp White Wine, Gin, St. Germain, Pomegranate
- Peach Bellini** 13.00
Champagne, Peach Schnapps, Peach Juice
- Redhead in Bed** 13.00
Champagne, Citrus Vodka, Strawberries, Lime Juice



MOJITOS

- Mojito** 14.00
White Rum, Muddled Limes & Mint Leaves, 7-Up
- Passion Fruit Mojito** 14.00
White Rum, Muddled Limes & Mint Leaves, Passion Fruit, 7-Up
- Pear Mojito** 14.00
White Rum, Muddled Limes & Mint Leaves, Pear Juice, 7-Up
- Pomegranate Mojito** 14.00
White Rum, Muddled Limes & Mint Leaves, Pomegranate Juice, 7-Up





Rose Glass/Bottle

Rosa Regale (Italy)	
<i>Sparkling, sweet wine</i>	54.00
SPARKLING WINE & CHAMPAGNE	
Dom Perignon	450.00
Moet Chandon	160.00
House Champagne	14.00 50.00

Reds

Wines

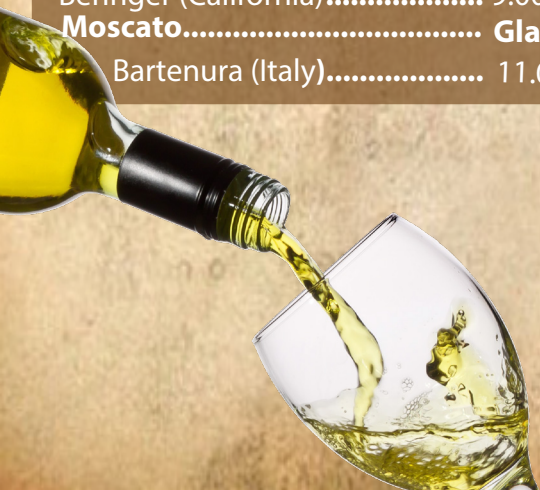
Merlot	Glass	Bottle
Columbia Crest (Washington State).....	11.00	38.00
Rutherford Hill (California).....		70.00
Chateau Ste. Michelle, Indian Wells (Columbia Valley).....		45.00
Cabernet Sauvignon	Glass	Bottle
Redwood Creek (California)	10.00	25.00
J. Lohr Seven Oaks (California)		48.00
Shiraz	Glass	Bottle
Jacob's Creek Reserve (Australia)	12.00	42.00
Mavrodaphne		
<i>Greek sweet full bodied wine</i>	10.00	33.00

Sangria

Glass ...12.00 • Small Pitcher (3 Glasses)... 30.00
Large Pitcher (6 Glasses)... 60.00

White

Pinot Grigio	Glass	Bottle
Barefoot (Award Winning)	9.00	25.00
Moschofilero Boutari (Greece) ...	12.00	45.00
Chardonnay	Glass	Bottle
Redwood Creek (California)	9.00	25.00
Clos Du Bois (<i>Russian river valley</i>)		36.00
Sauvignon Blanc	Glass	Bottle
Veramonte (Chile)	10.00	26.00
White Zinfandel	Glass	Bottle
Beringer (California)	9.00	25.00
Moscato	Glass	Bottle
Bartenura (Italy).....	11.00	36.00



DRAFT BEER

- Delirium Tremens (Mellet, Belgium)** 9.95
A golden strong ale with superior quality and full flavor. Elected "Best Beer in the World."
- Montauk Wave Chaser IPA (NY, USA).....** 8.95
Four hop varieties to pack this India Pale Ale with incredible tropical and pine aromas.
- Radeberger Pilsner (Germany).....** 8.50
A pale golden ale, creamy foam, with a mix of bitter and aromatic hops.

BOTTLED BEERS

- Heineken (Holland)** 7.95
- Amstel Light (Holland)** 7.95
- Corona (Mexico)** 7.95
- Budweiser (USA)** 7.00
- Bud Light (USA).....** 7.00
- Hoegaarden(Belgium).....** 7.95
- Stella Artois** 7.95
- Mythos.....** 7.95
- Fix.....** 7.95



Appetizers



- Avocado Egg Rolls** 12.50
Avocado, onion, peppers, sun-dried tomato fried in a Chinese wonton
- Grilled Tomatoes & Feta** 12.25
Layered and topped with roasted red peppers with a balsamic vinaigrette
- Sauteéd Shrimp** 15.50
In a cognac sauce with melted feta cheese
- Fried Calamari** 14.00
Served with lemon & marinara sauce
- Mozzarella Sticks** 9.25
Served with marinara sauce
- Tzatziki** 7.25
- Buffalo Chicken Wings** 10.25
Served with celery sticks and blue cheese dressing

- Chicken Tenders** 10.75
With a honey mustard dipping sauce
- Fried Zucchini Sticks** 8.25
w/ dipping sauce
- Crisscut Seasoned Fries** 6.95
- Cheese Fries** 8.25
Crisscut fries topped with choice of gouda, mozzarella, provolone, or Monterey Jack
- Sweet Potato Fries** 7.25
- Herb Chicken Bruschetta** 13.25
Chicken topped with sliced bruschetta, mozzarella, red peppers, fresh basil drizzled w/ olive oil
- Spinach Pie (Homemade)** 7.75
- Spinach Pie** 6.95
- Cheese Pie** 6.25
- Sliders (3)** 12.50
- Lettuce Wraps** 12.25
Grilled chicken strips, carrots, celery sticks, peanuts & dressing wrapped in lettuce leaves

Pizza

- Cheese Pizza** 13.50
- Margherita Pizza** 14.75
Fresh tomatoes, mozzarella, basil
- Pepperoni Pizza** 14.50
- Mushroom Pizza** 14.75
- Smoked Pizza** 15.00
Smoked Gouda, provolone, ham
- Sauteéd Mushroom & Goat Cheese Pizza** .. 15.50
With garlic & roasted tomatoes
- Mediterranean Pizza** 15.75
Feta, provolone, mozzarella, olives, onions, fresh tomatoes, basil, topped w/oregano
- Create Your Own Pizza** 15.75
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** 8.95
Fried melted kefalograviera
- Grilled Haloumi Or Feta** 9.95
Served w/ tomatoes cucumber and olives
- Feta** 7.50
Drizzled with olive oil & oregano
- Assorted Cheese Platter** 18.75
Served with seasonal fruit
- Fried Goat Cheese in Panko** 9.95
- Fried Feta Panko Covered** 9.95



Fresh Salads

To any salad Add Chicken \$5.50 extra or Shrimp \$8.25 extra

- Greek Country Salad** 13.95
Tomatoes, onions, green peppers, feta and olives
- Greek Salad** 14.25
Lettuce, tomatoes, peppers, cucumbers, onions, feta
- Oriental Chicken Salad** 16.25
Grilled Chicken, lettuce, green onions, red peppers, crispy noodles with a sesame-soy dressing
- Market Salad** 15.25
Mixed greens, asparagus, carrots, sundried tomatoes, walnuts, goat cheese with a maple fig dressing
- California Salad** 17.50
Shrimp, avocado, mixed greens, sliced almonds, roasted red peppers, smoked fresh mozzarella and balsamic vinaigrette
- Caesar Salad** Small 9.25 12.25
Add Chicken \$5.50 extra - Shrimp \$8.25 extra
- Roquette Salad** 15.25
Arugula, Parmesan, cherry tomatoes, walnuts and balsamic vinaigrette
- Grilled Rib Eye Steak Salad** 26.95
Baby Spinach, mixed greens, basil, oregano and garlic honey mustard basil sauce
- Grilled Shrimp Salad** 18.25
Oranges, cherry tomatoes, onion, avocado, lime juice
- Orange Walnut Salad** 16.00
Baby spinach, arugula, walnuts, goat cheese, oranges, balsamic vinaigrette

Organic Burgers

Served with French Fries
(Waffle or Sweet Potato Fries Add \$2.95)

- Bleu Burger**13.50
*Blue cheese, sauteéd mushrooms, grilled onions
bacon, tomato*
- Avocado Burger**14.25
Avocado, cheddar, lettuce, onion, relish, mayo, mustard
- BBQ Bacon Burger**14.00
*Charbroiled with Monterey Jack, BBQ sauce, tomato,
bacon, lettuce, onion*
- Pizza Burger**12.25
*Charbroiled topped with marinara sauce,
mozzarella, fresh basil*
- Gourmet Burger**.....14.00
*Charbroiled with gouda, roasted red peppers,
bacon, and garlic mayo balsamic sauce*
- Ultimate Burger**14.00
*Charbroiled with bacon, Swiss, lettuce,
tomato, mushrooms, onion, mayo*
- Sliders - (3)**.....13.50



Greek Burger13.50
*Topped with grilled feta, oregano, onion, fresh mint,
tomatoes and sauce*

Classic Cheese Burger12.25
Charbroiled with cheese, tomato and slice of onion

Turkey Burger12.25
Served with sliced onion, lettuce and tomato

Wraps (Served with French Fries)

- BLT Wrap**10.25
Bacon, Swiss, lettuce, tomato, mayo, balsamic sauce
- Santa Fe**13.25
*Grilled chicken, goat cheese, balsamic sauce,
onion, tomato, avocado*
- Turkey Wrap**10.50
Smoked turkey, peppers, onion, provolone, mustard, mayo
- Chicken Wrap**12.75
*Grilled chicken breast, provolone,
lettuce, honey mustard sauce*
- Veggie Wrap**11.75
*Asparagus, roasted peppers, avocado, mayo,
mozzarella, sundried tomato, mustard special sauce*



Souvlaki Pita Wrap 13.50
*Chicken or Pork stick wrapped with tomatoes, onions,
lettuce and tzatziki sauce served with french fries*

Seafood Wrap..... 14.75
*Shrimp, bacon, lettuce with a mayo
honey mustard sauce*

Smokin' Chicken 12.95
*Chicken, BBQ sauce, celery, lettuce,
blue cheese & Monterey Jack*

Grilled Steak Wrap 26.50
With sauteéd onions & mushrooms, olive oil & oregano

Paninis (Served with French Fries)

The Cypriot..... 12.75
*Cypriot country ham, grilled haloumi cheese, tomato,
olive oil, oregano*

The Greek "Toast" 10.25
*Ham & provolone cheese, known as "Toast" in the
British tradition, served with tomatoes and olives*

Euro Panini 12.25
*Olives, feta, country ham, sundried tomato, peppers,
balsamic vinaigrette*

The Omonia Panini 12.50
*Smoked turkey, ham, gouda, provolone, tomatoes,
onions, roasted red peppers, mayo, mustard*

Chicken Panini 14.25
*Grilled chicken, roasted peppers, Monterey
Jack cheese, asparagus & balsamic vinaigrette*



The Swiss10.50
*Bacon, Swiss cheese, tomato,
onion, mayo, mustard*

The Pita.....11.95
*Smoked turkey, provolone, lettuce, green
peppers, onions, with mayonnaise and mustard*

The Multigrain10.95
*Grilled asparagus, Monterey Jack cheese, fresh
tomatoes, oregano & balsamic vinaigrette*

BLT Club10.50
*Bacon, lettuce, tomato, mayonnaise on
toasted bread*

Savory Crepes

Ham & Cheese Crépe10.95
*Ham, cheese, and mushrooms served with a light
mayonnaise dressing*

Turkey Crépe 11.50
*Smoked turkey, honey mustard, grilled asparagus,
and roasted peppers*

Chicken Pesto Crépe.....13.95
*Shredded chicken, roasted peppers, Swiss
and parmesan cheese*

The Broadway Crépe14.25
*Chicken, ham, mushroom, scallions, garlic, basil,
and Swiss cheese*

4 Cheese Crépe11.50
*Mozzarella, Monterey Jack, Swiss cheese and
gouda, served with a balsamic vinaigrette*

Go Green Crépe.....11.95
*Avocado, onion, tomato, cheddar cheese, and
balsamic vinaigrette*

Create a Crépe.....14.75
*Choice of 6 fillings: chicken, smoked turkey,
ham, bacon, avocados, onions, tomatoes, olives,
mushrooms, peppers, spinach, feta, Swiss,
gouda, Monterey Jack, or fries with mayo and
mustard*

Eggs

- Strapatsada**10.50
Scrambled eggs with tomatoes, feta & oregano.
Served with pita bread.
- Western Omelette**.....10.75
Cheese, onions, peppers, ham, tomato. Served with
grilled pita.
- Create your own Omelette**.....11.25
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**..... 10.25
Scrambled eggs, bacon, and cheese brought together.
- Garden Omelette** 11.25
Mushrooms, sundried tomatoes, green onion, fresh
baby spinach, Swiss cheese. Served with pita bread.
- Brioche Egg Sandwich**..... 11.25
Brioche topped with eggs, cheese and country ham,
drizzled with olive oil & oregano.
- Sunny - Side**..... 8.75
2 eggs served with country bread and bacon.
- Sports Club Breakfast**..... 13.25
Scrambled egg whites with spinach, red pepper,
tomato, mushrooms served with home fries, bacon
and brioche.

ALL ABOVE SERVED WITH HOME FRIES FOR \$3.50 Extra

Pancakes & French Toast



- Pancakes**.....7.50
Topped with pancake syrup
- Banana Pancakes**10.25
Topped with pancake syrup & whipped cream
- Chocolate Chip Pancakes**9.95
Topped with pancake syrup & whipped cream
- French Toast**9.50
Brioche grilled golden brown with bacon or country ham

Add Bacon 2.75
Add Imported Country Ham 3.50

Fruit Salads & Yogurt

- Fresh Seasonal Fruit Salad**11.25
- Fresh Strawberry Grand Marnier**.....11.75
Strawberries drizzled in liquor and topped with
chantilly cream
- Bowl of Fresh Strawberries**10.25
- Creamy Greek Yogurt**10.95
A delicious Greek delight. Topped with honey and walnuts
- Creamy Greek Yogurt
with Fresh Strawberries**13.25
- Creamy Greek Yogurt
topped w/ Fresh Fruits & Honey**13.75



Crepes

(choice of ice cream 2.25 per scoop)

- La Prima Donna**8.75
Nutella (chocolate hazelnut), whip cream
- Da Vinci**.....9.95
Nutella, chantilly cream and strawberries
- Newton**9.50
Nutella, apples, caramel and chantilly cream
- Madhatter**10.75
Nutella, bananas, fudge, chantilly cream
- Berry Blue**.....11.25
Nutella, blueberries, bananas, visinada & chantilly cream
- Nutty Professor**11.75
Bananas, fresh strawberries, chocolate fudge,
walnuts & chantilly cream
- Fruit Flambé**12.75
Fresh strawberries, bananas, vanilla custard, Nutella,
Bailey's Irish Creme, Grand Marnier, lit with Bacardi 151
- The Achilles**11.50
Apple pie filling, fresh bananas, cinnamon, walnuts,
Grand Marnier & chantilly cream
- Romeo & Juliet**.....10.75
Nutella, strawberries, bananas & chantilly cream
- Create A Crepé**12.75
Choice of 5 fillings: Nutella, fudge, caramel, vanilla
custard, apples, bananas, blueberries,
strawberries, Oreos, Reese's, walnuts, or peanut
butter with chantilly cream



Pastries

Chocolate Pie6.75	Kok (Pronounced Coke)6.25
<i>Rich moist chocolate cake served warm</i>	<i>Two round sponge cakes filled with a thick layer</i>
<i>Choice of scoop of ice cream (\$2.25 extra)</i>	<i>of vanilla custard. Topped with chocolate</i>
Sokolatina5.95	Rice Pudding5.95
<i>Indulge in layers of chocolate sponge cake filled with</i>	Mousse Cup5.95
<i>soft mousse and fudge cream</i>	Caramel Cake6.50
Serano5.95	<i>Layers of chocolate sponge cake filled with chocolate</i>
<i>Layers of chocolate sponge cake filled with real serano</i>	<i>mousse and vanilla cream topped with caramel &</i>
<i>chocolate cream</i>	<i>walnuts</i>
Strawberry Shortcake5.95	Fudge Cake6.75
Amgydalou5.95	<i>Chocolate sponge cake with thick fudge layer</i>
<i>Layers of white sponge cake filled w/ vanilla custard,</i>	Chocolate or Strawberry Mousse7.50
<i>light almond flavor, topped with fresh chantilly cream</i>	Oreo Mousse7.50
Menilic5.95	Profiterole8.25
<i>Layers of white sponge cake filled with chantilly</i>	<i>Chocolate pudding with miniature cream puffs</i>
<i>cream, red berries and chocolate fudge cream</i>	<i>and candied fruit</i>
Glásé ("Troufa")6.25	German Chocolate6.75
<i>Layers of chocolate sponge cake filled with dark</i>	Grand Marnier6.75
<i>chocolate custard</i>	Lava Cake7.75
Casetina6.25	<i>Choice of scoop of ice cream (\$2.25 extra)</i>
<i>Hard chocolate basket filled with red cherries,</i>	Creme Caramel ("Flan")5.95
<i>chocolate mousse, chantilly cream, & sponge cake</i>	<i>Soft custard, topped with caramel syrup</i>
<i>soaked in liqueur</i>	Eclair 5.50
Strawberry Tart6.95	Jell-O5.95
<i>Pie crust filled with strawberries, & custard. Topped</i>	<i>Strawberry flavored jello with chunks of cling</i>
<i>with chantilly cream and fresh strawberries</i>	<i>peaches</i>
Fruit Tart7.50	Cannoli5.50
<i>Pie crust filled with strawberries, custard cream</i>	<i>The famous Italian dessert</i>
<i>topped with fresh fruits</i>	Tiramisu6.95
Kormo (Log cake)5.95	<i>Layers of lady fingers soaked in Kahlúa on top</i>
Orange Shortcake5.95	<i>of a layer of heavenly mascarpone, topped with</i>
<i>Layers of white sponge cake filled with a fresh</i>	<i>powdered cocoa</i>
<i>orange custard cream</i>	Carrot Cake5.95
Mocha6.50	Cheesecake (plain)7.00
<i>Layers of sponge cake filled with espresso and</i>	<i>choice of strawberry, cherry, pineapple,</i>
<i>vanilla custard</i>	<i>blueberry or fudge topping</i>8.00
Black Forest5.95	Marble Cheesecake8.00
Baba Rum6.50	Baklava Cheesecake8.50
<i>Thick sponge cake soaked in rum syrup filled</i>	<i>Served with choice of scoop of ice cream (\$2.25 extra)</i>
<i>with vanilla custard & fresh chantilly cream</i>	Oreo Cheesecake8.00
Napoleon6.75	Red Velvet Cheesecake8.00
<i>Delicious thin layers of flaky phyllo with</i>	Chocolate Cake Cheesecake8.00
<i>vanilla custard, topped with powdered sugar</i>	Chocolate Chip Cheesecake8.00
Pontikaki (Lil' mouse)5.95	Nutella Cheesecake8.00
<i>Chocolate mousse, shaped like a little mouse</i>	Raspberry Cheesecake8.00
<i>with a semi-hard chocolate coat</i>	Dulce de Leche Cheesecake8.00
Banana Custard8.25	Karidopita Cheesecake 8.00
Red Velvet7.25	Tiramisu Cheesecake 8.00
Tres Leches7.25	Cupcake5.25

Truffles & Biscuits

Truffles (1 pc.) 2.95
<i>Chocolate-nut candy balls and squares</i>
Pastakia (1 pc.) 2.95
<i>Miniature squares made of light chocolate cream,</i>
<i>sponge cake and liqueur encased in chocolate</i>
Kourambiedes (1 pc.) 3.25
<i>Mouth watering butter cookies dusted with rose water</i>
<i>and powdered sugar</i>
Melomakarona (1 pc.) 3.25
<i>Ancient traditional spicy baked syruped biscuits</i>
Amgydalota small 2.75 double 3.75
<i>Delicious, rich almond cookie</i>
Rainbow Cookie 3.25



Greek Dessert Specialties



- Ekmek Kataifi** 6.75
Heavenly custard cream topped with chantilly cream with sliced almonds on top of shredded wheat pastry in a light honey syrup
- Baklava** 6.25
Prepared with a mixture of nuts, spices and syrup baked in phyllo
- Baklava Cheesecake** 8.50
Served with choice of scoop of ice cream (\$2.25 extra)
- Kataifi** 6.25
Baked shredded wheat pastry filled with a mixture of nuts and syrup
- Galaktoboureko**..... 6.25
Traditional milk (semolina) custard dessert baked between phyllo in a light syrup
- Karidopita** 6.25
Walnut sponge cake with syrup, served warm with a scoop of vanilla ice-cream (1 scoop \$2.25 extra)
- Ravani** 5.95
Semolina-almond sponge cake with syrup

- Diples (pronounced "Theeples")**6.75
Honey dipped crisp fried bubble folds, sprinkled with fine nuts
- Politiko**6.25
Layers of phyllo, shredded wheat pastry and custard, topped with phyllo in a sugar syrup
- Yianniotiko**.....6.25
Phyllo "flutes" stuffed with nuts, rolled in shredded wheat pastry and encased in phyllo with a light honey syrup
- Bougatsa**6.95
Semi-sweet semolina custard baked in puff pastry phyllo and sprinkled with powdered sugar and cinnamon. Served warm
- Touloumba**6.75
Fried dough puffs dipped in a honey syrup
- Portokalopita "OrangePie"**6.25
Moist sponge cake baked with fresh oranges with syrup



Ice Cream

- Banana Split**.....9.75
Vanilla, chocolate and strawberry ice cream, walnuts, hot fudge, strawberries and whipped cream
- Chicago**.....9.25
Vanilla & chocolate ice cream, almonds, cherry syrup encased in fudge
- Peanut Butter Sundae**9.25
Vanilla ice cream, peanut butter, hot fudge, topped w/ whip cream
- Mud Pie Sundae**.....9.25
Warm chocolate cake with vanilla & coffee ice cream, hot fudge, walnuts, and whipped cream
- Oreo Sundae**9.25
Warm Oreos under vanilla & chocolate ice cream, hot fudge and whipped cream
- Warm Apple Sundae**.....9.25
Apples, vanilla ice cream, caramel and whipped cream

- Create Your own Sundae**9.75
Choice of 3 scoops ice cream and 2 toppings plus whipped cream
- Tartufo**8.25
Vanilla & chocolate ice cream filled with royal bing cherries, crushed almonds, jam and covered with chocolate
- Milkshake**6.75
- Single Scoop**3.15
- 2 Scoops**6.20
Available Flavors: Vanilla, Chocolate, Strawberry, Coffee, Pistachio and Cookies & Cream

Toppings 1.00 per topping:
Hot Fudge, Strawberries, Almonds, Walnuts, Caramel, Visinada, Pineapple, Black Cherry



Exotic Gelato



- Pistachio Parfait**..... 11.25
Pistachio gelato warm chocolate sauce, rum, whip cream
- Affogato Gelato**12.50
Cappuccino, chocolate gelato espresso, Kahlúa liqueur, whipped cream
- Tropical Sunset**12.25
Blood orange sorbet, tequila, grenadine
- Gelato (One Scoop)**.....5.50
- Two Scoops**.....10.75

Coffees

All of our espresso coffees are made with Lavazza, Italy's finest coffee.

- Greek Coffee**4.95
- Double*6.50
- 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 4.75 Double 6.50**
- Espresso Special**9.50
- Double espresso coffee with Sambuca or Anisette inside espresso*
- Macchiato****Single 5.50 Double 6.75**
- Espresso topped with milk foam*
- Fredo Espresso(Lavazza)**.....6.75
- Whipped cold espresso*



- Fredo Cappuccino**7.50
- Cold espresso topped w/whipped creamy froth*
- Cappuccino**5.95
- Espresso with steamed milk - Flavors add 1.00*
- Iced Cappuccino**.....6.25
- Iced Frappe**.....5.50
- Whipped coffee, with or without milk and sugar (specify your preferences to your server)*
- Iced Frappe w/ Baileys**9.75
- Iced Frappe w/ Kahlúa**9.75
- Cafe Au Lait**6.25
- French roast coffee with steamed milk*
- Cafe Latte**6.75
- Espresso with steamed milk (also iced)*
- Honey Vanilla Latte**7.50
- Double espresso, honey, vanilla and steamed milk*
- American Coffee**3.50
- Flavored Coffee**6.25
- Hazelnut, vanilla, Irish creme or almond*

Beverages

- Steamers**..... 4.95
- Steamed, frothed milk with any choice of flavor*
- Hot Tea** 3.50
- Herbal Tea**..... 4.25
- Apple Cinnamon, Red Zinger, Peppermint, Chamomile, Raspberry Zinger, Orange Spice, Lemon Zinger, Black Cherry, Earl Grey, English Breakfast, Green Tea*
- Hot Chocolate** 5.25
- Soft Drinks** 3.75
- Iced Tea** 4.75
- Lemonade** 4.75
- Orange, Pineapple, Grapefruit, Apple or Cranberry Juice**4.50
- Visinada**..... 4.95
- A Greek favorite. Sour cherry syrup mixed in ice water*
- Granita**..... 5.95
- A refreshing frozen slushy available in strawberry, sour cherry, lemon or almond flavor*
- Perrier** 4.25
- Pellegrino** 1/2L 4.25Liter 8.25
- Bottled Water** 2.00
- Souroti Sparkling Water**..... 4.25



Smoothies

Available in

Strawberry - Blueberry - Banana

- One fruit smoothie* 7.50
- Two fruit smoothie* 9.25
- Three fruit smoothie*..... 10.50





OMONIA CAFE



Proudly Introducing ATEAZ ORGANIC FULL LEAF TEAZ

GREEN TEAZ 5.50

POMEGRANATE HEAVEN

Caffine Content: Medium

Tasting Notes: Fruity, Sweet, Tart

Ingredients: Organic Green Tea, Organic Rosehips, Organic Raspberries, Natural Flavors

SILVER JASMINE

Caffine Content: Medium

Tasting Notes: Floral, Crisp

Ingredients: Organic Green Tea

Origin: Fujian, China

MOUNTAIN MINT

Caffine Content: Medium

Tasting Notes: Bright, Smokey

Ingredients: Organic Peppermint, Organic Spearmint, Organic Greer, Gunpowder Tea

JASMINE MIST

Caffine Content: Medium

Tasting Notes: Light, Floral, Crisp

Ingredients: Organic Jasmine Scented Green Tea

GEN MAI CHA

Caffine Content: Medium

Tasting Notes: Fresh, Roasted

Ingredients: Organic Sencha, Roasted Rice Kernels

JADE & JAS

Caffine Content: Medium

Tasting Notes: Light, Clean, Citrusy

Ingredients: Organic White Tea, Organic Green Tea, Organic Oil of Bergamot

NEW YORKER

Caffine Content: Medium

Tasting Notes: Fruity, Light

Ingredients: Organic Guayusa, Organic Strawberries, Organic Green Rooibos, Organic Apple Bits, Organic Jasmine Green Tea, Organic Hibiscus, Organic Rosehips, Natural Flavors

DETOX

Caffine Content: Medium

Tasting Notes: Citrusy, Grassy, Refreshing

Ingredients: Organic Green Tea, Organic Dandelion Root, Organic Schizandra Berries, Organic Lemongrass, Organic Orange Peel, Natural Flavors

GREEN EARLY GREY

Caffine Content: Medium **Tasting Notes:** Citrusy, Light

Ingredients: Organic Green Tea, Organic Oil of Bergamot



BLACK TEAZ 5.50

YOU & ME

Caffine Content: Medium

Tasting Notes: Floral, Fresh

Ingredients: Organic Black Tea, Malva Flavors, Organic Cornflowers, Organic Safflowers, Natural Flavors

EARL GREY VANILLA

Caffine Content: Medium

Tasting Notes: Sweet, Smooth

Ingredients: Organic and Biodynamic Sri Lankan Black Tea, Organic Cornflowers, Organic Oil of Bergamot, Natural Flavors

EARL GREY CLASSIC

Caffine Content: Medium

Tasting Notes: Citrusy, Full Body

Ingredients: Organic Black Tea, Organic Oil of Bergamot

LYCHEE AROMA

Caffine Content: Medium

Tasting Notes: Sweet, Brisk

Ingredients: Organic Black Tea, Safflowers, Natural Flavors

MASALA CHAI

Caffine Content: Medium

Tasting Notes: Spicy, Full

Ingredients: Organic Black Loose Leaf Tea, Organic Cardmom, Organic Cinnamon, Organic Cloves, Organic Ginger, Natural Flavors

DESSERT TEAZ 5.50

AMAN (Caffine Free)

Caffine Content: Medium

Tasting Notes: Sweet, Honey

Ingredients: Organic Rooibos, Organic Chamomile, Organic Lemongrass, Organic Coconut, Organic Lavender, Banana, Natural Flavors

**** Contains Coconut****



Your Choice Hot or Iced

*"Thank you for your continued support,
we look forward to serving you
for many years to come."*

Omonia Management



All baking done on premises.
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