

Coffee - Soft Drinks

Greek coffee prepared using heat from charcoal embers
Double Greek coffee, still prepared on embers

Espresso
Double Espresso
Freddo Espresso

Cappuccino
Double Cappuccino
Cappuccino Whipped cream
Freddo Cappuccino
Filter coffee
Frappé coffee
Instant hot coffee
Irish coffee
Mexican coffee
Americano

Addition of whipped cream, almond milk, or flavored syrup

Chocolate hot, iced / flavoured
Tea (hot)
Soft drinks
Freshly squeezed orange juice / mixed Three
Cents pink grapefruit soda
Ice tea Arizona 450ml
Homemade lemonade, sour cherry
Milkshake / Sorbets
Bottled water 1L / Sparkling water 0,5 L
Mastiqua 330ml

Drinks

Tsipouro 50ml
Babatzim with or without anise
Apostolaki with or without anise

Ouzo 50ml
Apostolaki, Ouzo 12

Mastiha Koukoudo 50ml
Rakomelo Amorgion 50ml
Cretan raki 50ml

Beer 330ml
Fix Hellas, Fix Dark, Mythos,
Mythos Ice, Mythos 0%,
Kaiser Pilsner



Ζουμπουρλού

ΚΟΜΦΕΤΑΡΙΑ & ΠΙΤΑΣΕΡΙ

Wines

White

Crudo (Zibibbo - Catarratto)
Sicily
Arlekinon Chora (Chardonnay)
Thessalia
Kitrvs Estate (Malagouzia)
Pieria

Rosé

Crudo (Nerello - Mascalese)
Sicily
Oinotropai Estate Ombre (Merlot)
Messinia

Red

Tselepou Estate Druopi (Agiorgitiko)
Nemea
Iamara Estate Ayehoros
(Merlot - Ksinomauro)
Naousa

Sangria

Bianco Nero Rose 200ml
Moscato d' Asti 150ml / 750ml
Prosecco 150ml / 750ml

Champagne

Moet & Chandon Imperial Brut 750ml
Moet & Chandon Imperial Brut 200ml

Spirits

Singles

Whisky, Vodka, Rum, Tequila,
Gin **Specials**
Whisky, Vodka, Rum, Tequila,
Gin **Premiums/Malts**
Whisky, Vodka, Rum, Tequila,
Gin

Special Cognac/Brandy

Hennessy V.S.O.P
Metaxa 5 Stars

Cocktails

Chios Secret

Vodka with mastiha from Chios, lime juice,
fresh basil leaves and ripe strawberry

Down Mexico

White tequila with pistachio, apricot, rum and
tangerine

Ζουμπουρλού Spritz

Our version of the classic spritz drink, with
mandarin liqueur, bergamot, freshly-squeezed
lemon, cucumber, elderflower and sparkling wine.

Flower Power

Sweet sparkling wine, with jasmine aromas, fresh
lemon, and frozen sparkling soda

Granmas Gift

Gin with aromatic herbs and vanilla, lemon juice,
mastiha and fig, a drink served with the traditional
Greek "vanilla submarine" sweet

Green Trap

Botanical Gin with mastiha from Chios, fresh lime
juice, almond, cucumber and fresh spearmint
leaves...

Coco Chanel

A different kind of spritz with strawberries,
mastiha, lime, and fragrant bergamot

Classics

Mojito, Margarita, Paloma

Pornstar

Call Me After Midnight

Gin with pineapple, lime, red grapefruit and
jasmine

Zombienation

Rum rum rum... lime, cinnamon, sweet almond,
passionfruit and aromatic bitters

Όλα μας τα προϊόντα είναι φρέσκα και παρασκευάζονται καθημερινά στο χώρο μας. Το λάδι που χρησιμοποιούμε είναι ελληνικό έξτρα παρθένο ελαιόλαδο. Οι τιμές συμπεριλαμβάνουν Δημ. Φόρο, service & ΦΠΑ. Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο. Το κατάστημα υποχρεούται να διαθέτει έντυπα-δελτία παραπόνων κοντά στην είσοδο. Σε περίπτωση που είστε αλλεργικοί σε κάποιο συστατικό παρακαλούμε ενημερώστε το προσωπικό μας. Αγορανομικός Υπεύθυνος: Ζιάκας Δημήτρης.

Traditional Desserts

Galaktoboureko

Buttery cream made of buffalo milk in phyllo pastry

Walnut Baklava

Traditional buttery Baklava with walnuts

Pistachio Baklava

Traditional buttery Baklava with pistachio

Ekmek Kadayif

With walnuts in smooth cinnamon cream and whipped cream

Walnut Pie

Traditional walnut cake
With chocolate sauce

Orange Pie

Light orange pie recipe from the islands

Künefe with Ice Cream

Traditional syrup kadayif with cheese

Selection of Oriental Bites

Profiterole

Bueno

French Craquelin Choux puffs with luscious bueno sauce

Bitter Chocolate

French Craquelin Choux puffs with Madagascar vanilla cream and melted bitter chocolate

Milk Chocolate

French Craquelin Choux puffs filled with vanilla and Nutella cream in melted milk chocolate sauce

Millefeuille

Millefeuille

with Madagascar vanilla and smooth butter cream

Berries Millefeuille

with smooth Madagascar vanilla cream & berries



Zoumpourlou

ΚΟΜΦΕΤΑΡΙΑ & ΠΙΤΑΣΕΡΙ

Signature Zoubourlou Treats

Dark Velvet

A 60% bomb paste on a fluffy chocolate cake

Hazelnut Dream

Chocolate base with two hazelnut cream textures

Black Forest

Dark chocolate mousse, wild cherry jelly, and vanilla Montée, on a fluffy brownie

Arancia E Cannella

Milk and bitter chocolate mousse, flavored with orange, cinnamon and star anise

Tonka Passion

Tonka and passion fruit on a caramelized white chocolate mousse

Rocher

Smoothy cream Rocher (rock) with mascarpone and hazelnuts

Triple Chocolate Textures

Chocolate tart with three bitter chocolate textures

Lemon Tart

Lemon and lime flavoured cream with mini meringues on crunchy butter cookie

Lila Pause

Milk chocolate mousse with raspberry and strawberry.

Winter Cloud

Almond mousse with vanilla cream on an almond base

Violet

Violet mousse and blueberry, on a crunchy base

Zoubourlou Soup

Chocolate ball filled with smooth cream and chocolate chip on a mix berry soup

Sweet Treats

Sokolatopita

Homemade chocolate cake with bitter chocolate sauce and vanilla ice cream

Brownie

Hot hazelnut brownie, vanilla ice cream and chocolate sauce

Baba au Cointreau

Crème diplomat, with orange Lique

Tiramisu

Timeless Italian recipe with light mascarpone and espresso cream

Pavlova

Authentic meringue with white chocolate cream and seasonal fruit

Banoffee

Delicious caramel with bananas and cream cheese on a crunchy cookie base

Cheesecake

With crunchy cookie base, smooth red fruits cream and mix berries jam

Pari Brest

French pistachio choux with smoothy pistachio cream

Bueno Tart

Crème Bueno with hazelnut Montée and feuillantine, on a crispy bisquit

Daily Suggestions

Ask your waiter



Framboise 0% sugar

Smoothy bitter chocolate mousse, with maltitol, flavored with raspberry

Add ice cream or sorbet to any of our sweet recipes, flavour is your choice

Executive Pastry Chef

NIKOLAOS TZAGARAKIS



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