

IVIS4 Urban Gastronomy

Crafting Mediterranean Tales

APPELIZERS

Beef Tartare	12€
on potato terrine with egg yolk creme and gorgonzola creme	
Sea Bass Ceviche	13€
with chili flakes, red onion, sour apple, sour milk, coriander oil & ginger	
Smoked Beef Carpaccio	11€
with citrus sauce, balsamic creme, rocket, parmesan & caramelized hazelnuts	
Charcuterie Board	15€
with greek cold cuts, cheeses with marmalade, rusks, breadsticks	
Grilled Talagani Cheese	9€
with sauce of dried fruits, bacon & pine nuts	
Mushroom Arancini (4pcs) Vg	10€
with thyme, truffle mayonnaise & parmesan creme	
Moussaka	11€
with aromatic sauce from minced beef, grilled eggplant, béchamel sauce with gruyere & crunchy fried potato sticks	
Crunchy Fried Potatoes Vg / Vn	5€
homemade & freshly cut -with Feta Cheese Spread	+2€
Chicken Wrap	3€/pc
tandoori, sour cream & smoked paprika, chives	

SALADS

Spinach Salad Vg / Vn	11€
with mushrooms, truffle balsamic dressing & parmesan flakes	
Mixed Greens Salad Vg	13€
with gorgonzola dressing, sour apple, celery & caramelized hazelnuts	
Greek Caesar's	13€
with cherry tomatoes, gruyere, greek bagel croutons, light Caesar yogurt sauce & grilled chicken	
Cherry Tomato Salad Vg	12€
with crushed carob rusk, xinomizithra (sheep's milk cheese), olives, capers, oregano & basil	

PINSA

Pinsa Diabola 🌶️	13€
with mozzarella fior di latte, tomato sauce, spicy spianata, salami & chilly flakes	
Pinsa Greca Vg	12.5€
with mozzarella fior di latte, tomato sauce, Kalamata olives, feta, oregano & tomato marinated in parsley & garlic	
Pinsa Bianca	15.5€
with mozzarella fior di latte, gorgonzola, mushrooms & prosciutto cotto	
Pinsa Bufalina Vg	15.5€
with mozzarella fior di latte, tomato sauce & fresh buffalo mozzarella, fresh basil	
Pinsa Tartufata Vg	12€
with mozzarella fior di latte, mushrooms & white truffle oil	
Pinsa Margarita Vg	9€
with mozzarella fior di latte, tomato sauce, basil	
Pinsa Prosciutto	13.5€
with mozzarella fior di latte, tomato sauce, prosciutto, rocket & parmesan	

MAINS

Grilled Chicken	16€
with stuffed tomatoes scented couscous & lemon vinaigrette	
Braised Beef Cheeks	20€
with fregola & garlic panko	
Picanha Black Angus (200gr)	25€
with sautéed mushrooms, baby potatoes, rocket & parmesan	
Grilled Salmon	24€
with aromatic quinoa, mango, avocado and tomato chutney & lemon vinaigrette	
Sautéed Sea Bass	21€
with fresh fennel salad, Kalamata olives, fish roe paste & orange vinaigrette	

BURGERS & SUBS

Greek Style Burger	15€
with Black Angus burger, baby spinach, feta cream, fresh tomato, homemade cucumber pickle & pepper relish Served with crunchy fried potatoes	
Bacon Cheeseburger	15€
with Black Angus burger, remoulade sauce, smoked bacon, tomato, lettuce & cheddar cheese Served with crunchy fried potatoes	
Falafel Burger Vg	13€
with beetroot hummus, tahini sauce, spicy tomato sauce & rocket Served with crunchy fried potatoes	
Breaded Chicken Sandwich	8€
with coleslaw & curry mayonnaise Served with crunchy fried potatoes	
Philly Cheese Steak Sandwich	10€
with beef, mushrooms, peppers, paprika, smoked gruyere & mayonnaise Served with crunchy fried potatoes	

PASTA

Spaghetti alla chitarra 🌶️	19€
with shrimp, spicy spianata & tomato confit	
Tagliatelle al Fungi Vg	16.5€
with mushrooms, truffle oil & parmesan flakes	
Pappardelle Ragu	17.5€
with beef ragu & smoked gruyere from Crete	
Orecchiette Vg / Vn	16€
with avocado sauce, zucchini, feta sauce, chasews nuts & cherry tomatoes	

All our pasta is fresh

DESSERTS

Panacotta	7€
with basil and sour apple sauce	
Chocolate Crème Brûlée	7€
with orange and frozen berries	
Galaktoboureko	8€
Greek traditional custard filled pastry with tangerine mousse & frozen berries	
Ice Cream	3€

Cover: 1.5€ / person
Mineral Water 1L: 3€

Vg: Vegetarian / Vn: Vegan / 🌶️: mildly spicy

We use extra virgin olive oil

Our shrimps are frozen

Please inform your waiter of any allergies

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EGGS

Basket of wholemeal bread, wheat bread, marmelade, honey, hazelnut spread & butter

2€/per

Poached or Boiled Eggs Vg

6€

on toasted bread (wholemeal or wheat)
Served with crunchy fried potatoes or salad

Scrambled or Fried Eggs Vg

8€

Sunny Side Up or Over Easy on toasted bread (wholemeal or wheat)
Served with crunchy fried potatoes or salad

Omelette with 3 Eggs & Ingredients of Choice

8€

grilled mushrooms, sofrito onions, red & green peppers, cherry tomatoes, edam, feta, xinomizithra, ham & turkey
Served with crunchy fried potatoes or salad

Egg Whites Omelette & Ingredients of Choice

8€

grilled mushrooms, sofrito onions, red & green peppers, cherry tomatoes, edam, feta, xinomizithra, ham & turkey
Served with crunchy fried potatoes or salad

Extra: Prosciutto, Sausage, Bacon, Avocado

2€

Spread, Feta Cheese Spread

Croque Madame

9.5€

with turkey or ham & edam, fried or poached egg
Served with crunchy fried potatoes or salad

Greek style Grilled Cheese

7€

with turkey or ham & edam
Served with crunchy fried potatoes or salad

Energy Bowl Vn

6€

with oats, banana, dried fruits, honey & forest fruits

French Toast Vg

7€

with tsoureki, honey, cinnamon & banana

Berry Smoothie Bowl Vg

9€

with banana, berries, chia seeds, oats & almonds

Charcuterie Board

6€

with Greek cheeses & cold cuts

Fruit Salad Vn

7€

with fresh seasonal fruits

Greek Yogurt with Nuts & Honey Vg

5€

choice of 2% fat or 5% fat

Greek Yogurt with Seasonal Fruits,

6.5€

Granola & Honey

choice of 2% fat or 5% fat

Cake of the Day Vg

1.2€/pc

ask for what is on the menu today

SWEET & SAVORY

COFFEE

Espresso	2.8€ 3.8€	Freddo Espresso	3.8€
Macchiato	3€ 4€	Freddo Cappuccino	4.1€
Cappuccino	3.8€ 4.3€	Iced Latte	4.2€
Latte	4.2€	Iced Flat White	4€
Flat White	4€	Americano on Ice	3.5€
Americano	3€ 3.8€	Frappe	3.5€
Filter Coffee	4€	extra shot	1€
Instant Coffee	3.5€	syrup	0.2€
Greek Coffee	2.8€ 3.5€	agave syrup	0.5€

BEVERAGES

Matcha Latte	5€
Hot / Iced Chocolate	4€
Cacao	3.5€
Mystical White Choco	4€
Mystical Salted Caramel & Peanut Butter	4€
Mystical Dark Chocolate	4€
Homemade Lemonade	4.5€
Homemade Peach Juice	4.5€
Pink Lemonade	4.5€
9 Fruit Greek Banquet	4.5€
Green Apple & Pomegranate	4.5€
Aloha & Prebiotics Smoothie	5.4€
Superfruits & Guarana Smoothie	5.4€
Tropical & Aloe Vera Smoothie	5.4€
Watermelon & Dragon Fruit Smoothie	5.4€
Peach with Vanilla Ice Cream Greek Shake	5€
Apple & Pomegranate with Vanilla Ice Cream	5€
Greek Shake	
Lemon with Vanilla Ice Cream Greek Shake	5€
Red Velvet Milkshake	5€
Lovit Milkshake	5€
Buenito Milkshake	5€

TEA HOT/ICED

Apple Loves Mint	4.5€
Ginger & Lemongrass	4.5€
Nana Mint (No caffeine)	4.5€
Red Berry	4.5€
Rooibos Citrus (No caffeine)	4.5€

WATER, SODAS & JUICES

Mineral Water 1L	3€
Sparkling Water 330ml	3.5€
Sparkling Water 750ml	4.5€
Vikos - Lemon, Gazoza, Tonic, Sparkling, Cherry	3.5€
Coca Cola	3.5€
Coca Cola Zero	3.5€
Red Bull	5€
3 Cents Ginger Beer	4€
3 Cents Pink Grapefruit	4€
3 Cents Aegean Tonic	4€
Fresh Orange Juice	4€
Fresh Mixed Juice	6€
Cranberry Juice	3€
Pineapple Juice	3€

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SIGNATURE COCKTAILS

IVIS' FLOWER GARDEN

Tsipouro, Lime & Jasmin
13€



FROM PSYRRI WITH PASSION

Rum, Passion Fruit & Orgeat
11€



FIG ILLUSION

Whiskey, Fig & Cranberry
13€



GREEK SUNSET

Mastiha, Aperol, Mandarin & GingerBeer
12€



PINK NEGRONI

Campari, Gin, Sweet Vermouth & Pink Grapefruit Soda
12€



PEACHY BLINDER

Rum, White Peach & Forest Fruits Tea
12€



BASIL INSTINCT

Gin, Basil & Cucumber
13€



MELLONITA

Blended Vodka infused with Mellon & Aperol and Campari Foam
15€



V FOR VIOLETTA

Gin, Violet & Maraschino
12€



SPICY LOVER

Tequila infused with Chilli & Pineapple
12€



PEAR JUMP

Smoked Tequila infused with Coriander & Pear Foam
13€



WALKING DEAD

Rum Blend, Falernum, Passion Fruit & Spiced Syrup
14€



GINS N ROSES

Pink Gin, Lychee & Strawberry
12€



LOW ALCOHOL COCKTAILS

WAKE UP CALL

Coffee, Kahlua, Baileys & Tequila
7.5€



MORNING AID

Lemongrass and Ginger Tea & Vodka
7€



APPLE LOVES

RUM Apple and Mint Tea & Rum
7€



SAN MIMOSA

Citrus Tea & Tsipouro
7€



PINK DREAMS

Red Berries Tea & Pink Gin
7€



LIMP BISCUIT

Gingerbread Spritz
7€



CLASSICS

MARGARITA

NEGRONI

MOJITO

OLD FASHIONED

PALOMA

COSMOPOLITAN

MANHATTAN

MAI TAI

DRY MARTINI

ESPRESSO MARTINI

DAQUIRI

WHISKEY SOUR

CAIPIRNHA

AMERICANO

FLAVORS

SWEET

SOUR

SPICY

SMOKEY

BITTER

PEPPERISH

SALTY

IF YOU'RE FEELING VERY ADVENTUROUS, ASK OUR TEAM TO CONCERT A CUSTOM CREATION JUST FOR YOU

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WHITE WINES	GREECE									
	IVIS4 – Moschofilero	21€ 5.5€								
	IVIS4 – Malagouzia Assyrtiko	21€ 5.5€								
	Κτήμα Σκούρα Αρμύρα – Chardonnay Malagouzia	32€ 7€								
	Λαζαριδης Chateau Julia – Chardonnay	32€ 7€								
	Κυρ-Γιάννη 4 Λιμνες – Chardonnay	34€								
	Gewurtztraminer									
	Κτήμα Γεροβασιλείου– Sauvignon Blanc Fume	45€								
	Κτήμα Βιβλία Χώρα Όβιλος – Semillon Assyrtiko	47€								
	Πλάνο Τέχνη Οίνου– Malagouzia	29€								
Τρούπης Μαντινεία Τομή – Moschofilero	27€									
Κτήμα Μουσών 9– Assyrtiko Trebbiano	27€ 6.5€									
Sauvignon Blanc										
VINEYARDS OF THE WORLD										
La Tunella Venezia – Pinot Grigio	34€									
Keuntz – Bas Alsace Gewurtztraminer	34€									
Villa Maria New Zealand – Sauvignon Blanc	36€ 8€									
Domaine Leon Beyer Alsace – Riesling	39€									
ROSE WINES	GREECE									
	IVIS4 – Syrah Agiorgitiko	21€ 5.5€								
	Domaine Λαζαριδης – Merlot	35€								
	Κτήμα Μουσών Amuse – Sauvignon Blanc	32€ 7€								
	Mouchtaro									
	Αβδηρός Βουρβουκέλη – Παριδι Syrah	29€ 6€								
	La Tour Melas Idylle – Syrah Agiorgitiko	34€								
	VINEYARDS OF THE WORLD									
	Whispering Angels – Mourvedre Grenache Syrah	54€								
	Miraval - Grenache Syrah Rolle	55€								
RED WINES	GREECE									
	IVIS4 – Agiorgitiko	21€ 5.5€								
	Ζαφειράκη Μικρή Αρκούδα – Syrah Merlot	27€								
	Κτήμα Μουσών 9– Mouchtaro Syrah Merlot	26€ 6.5€								
	Λαζαριδης Chateau Julia – Merlot	37€ 7€								
	Κτήμα Άλφα – Syrah Merlot Agiorgitiko	49€								
	VINEYARDS OF THE WORLD									
	Pesquera Ribera Del Duero – Tempranillo	45€								
	CHAMPAGNE									
	Pierre Gimonnet Brut	120€								
Pierre Gimonnet & Fils Rose	140€									
SPARKLING WINES										
Moscato D'Asti	7.5€									
Prosecco Bottega	7.5€									
Chocolate In A Bottle	45€									
VINO DULCE / LIQUERS	Ruby Port	6€								
	Vinsanto	6.5€								
	Baileys	7.5€								
	Campari	7.5€								
	Disaronno	7.5€								
	Drambuie	7.5€								
	Ferner Branca	7.5€								
	Jagermeister	8€								
	Kahlua	7.5€								
	Malibu	7.5€								
Martini Bianco	8€									
Pisco Barsol	7.5€									
Skinos Mastiha	7€									
Hennessy VS	11€									
Ouzo Barbagianni	4.5€									
Tsipouro Dark Cave	6.5€									
Tsipouro Dekaraki	4.5€									
WHISKEY	Cutty Sark	8€								
	Famous Goose	8€								
	Haig	8€								
	Dewars	8€								
	Jameson	8€								
	Johnnie Walker	8€								
	Jack Daniels	8.5€								
	Four Roses	9€								
	Cutty Sark Prohibition	10€								
	Bulleit Bourbon	10€								
Johnnie Walker Black	10€									
Roe Co	10€									
Glenlivet	10€									
Bulleit Rye	11€									
Woodford Reserve	11€									
Talisker	12€									
Nikka Coffey	15€									
Oban 14	15€									
Lagavulin	16€									
VODKA	Finlandia	8€								
	Stolichnaya	8€								
	Titos	8.5€								
	Ciroco	11€								
	Belvedere	12€								
	Grey Goose	12€								
	Haku	13€								
	Snow Leopard	13€								
	GIN	Bickens	8€							
		Bombay	8€							
Beefeater Pink		8€								
Bulldog		9€								
Tanqueray		9€								
Hendricks		11€								
Ophir		11€								
Roku		11€								
Botanista		11€								
Tanqueray Ten		11€								
Etsu	11€									
G Vine	11€									
Grace Gin	11€									
Gin Mare	13€									
Monkey 47	13€									
RUM	Brugal Anejo/Blanco	8€								
	Chairmans Reserved	8.5€								
	Sailor Jerry	9€								
	Havana 7	10€								
	Kraken	10€								
	Ron Barcelo Imperial	10€								
	Abuelo 7	10€								
	Pacto Navio	11€								
	Diplomatico	13€								
	Brugal 1888	14€								
El Jorado	15€									
Zacapa 23	15€									
Zacapa XO	21€									
TEQUILA	El Jimador Reposado	8€								
	El Jimador Blanco	8€								
	Don Julio Reposado	12€								
	Don Julio Blanco	9€								
	Mezcal	11€								
	Patron Cafe	10€								
	BEERS	Eza Lager	5.5€							
		Eza Pilsner	5.5€							
		Eza Free	5.5€							
		Dark Crops	7.5€							
Madame Pilsner		7€								
Nissos Lager		6.5€								
Nissos Apokalipsi		6.5€								
Erdinger		6.5€								
Klepsydra IPA		7€								

Drink Responsibly! and by that we mean... Don't Spill Your Drink!