

SALADS

- Half servings also available -

SOU M SOU **VGN** 7.50 / 4.50

Spinach, frisee, sesame seeds, pine nuts, red berries, green onions and raspberry dressing.

→ Add grilled French goat cheese +1.50

SWEET KALE **VGN** 9.00 / 5.00

Kale, sweet potatoes, beluga lentils, quinoa, pomegranate, caramelized hazelnuts, green onions, extra virgin olive oil and pomegranate syrup.

→ Add Greek cream cheese from Domokos +1.00

FATOUSH **V** 8.00 / 4.50

Tomatoes, cucumber, rocket, lettuce, green onions, spearmint, peppers, radish, toasted Arabic bread, Syrian string cheese dressed with lemon, olive oil and pomegranate syrup.

POBLANA 8.50 / 4.50

Frisée, grilled blackened chicken, corn, avocado, red peppers, cherry tomatoes, cucumber, green onions, fresh coriander, chili, crispy corn tortillas with chipotle and cocoa dressing.

VIVALDI QUINOA **V** 9.00 / 5.00

Quinoa, anothiro(greek soft cheese), feta cheese, spinach, escarole, radicchio, walnuts, green onions, pickled cucumber and seasonal fruit dressing.

BREAD/
ARABIC
BREAD
0.80

MEZA - STARTERS

FALAFEL **VGN** 6.80

Chickpea croquettes, hummus, tahini sauce and small tabouli salad.
→ Available as a wrap in Arabic bread. 5.00

MOUTABAL 8.50

Smoked aubergine purée with yogurt, minced lamb-beef, parsley, roasted pine nuts and almonds.
→ Also served without minced meat **V** 7.00

HUMMUS **VGN** 4.80

Chickpea purée with tahini, cumin, paprika and olive oil.

MEZA SAMPLER 10.50

3 falafels with tahini sauce, hummus, small tabouli salad, moutabal and Arabic bread.

BAO BUNS 4.00

Steamed bun with:
→ Crispy fried chicken, sweet and sour mayo, red coleslaw and pickled veggies
→ Tempura portobello mushroom, wakame, miso mayo and pickled veggies **VGN**
→ Slowly cooked pork belly with hoisin sauce, roasted peanuts and pickles

TOSTADAS **VGN** 3.00

Crispy corn tortilla with guacamole, salsa fresca, nappa cabbage and lime.
→ Add chipotle chicken +1.00
→ or chili con carne +1.00
→ or shrimps with chili and lime +1.00

TORTILLAS

- All tortillas are served with salsa fresca, yogurt with hot sauce & freshly fried corn chips.
Salsa fresca contains tomato, onion, coriander, chili and lime. -

→ extra guacamole or chili con carne +2.00

BURRITOS

Flour tortilla wrapped with avocado, salsa fresca, rice and::

→ Chipotle chicken with corn and gouda cheese 9.80

→ Chili con carne and cheddar cheese **V** 9.80

TACOS

3 soft corn tortillas with avocado, salsa fresca and:

→ Chipotle chicken with corn and gouda cheese 8.50

→ Shrimps with chili, lime, tomatoes and nappa cabbage **V** 9.50

QUESADILLAS

Flour tortilla with avocado, salsa fresca and:

→ Gouda cheese and pickled jalapenos **V** 8.00

→ Chipotle chicken with corn and gouda cheese 9.80

→ Chili con carne and cheddar cheese **V** 9.80

NACHOS

→ Fresh tortilla chips with salsa fresca, yogurt and jalapenos **V** 4.50

→ SUPER NACHOS with guacamole and chili con carne 7.50

GRILL - SPECIALTIES

TANDOORI CHICKEN SOU VLAKI 10.80

Chicken fillet marinated in Indian tandoori spices, yogurt and lemon, on a skewer, raita, chutney, grilled tomato, onion and Arabic bread. Served with basmati rice.

SOU VLAKI AL PASTOR 13.00

Pork neck marinated in achiote paste and citrus juice, soft corn tortillas, salsa fresca, guacamole, grilled pineapple, onion pickles and rice. Served with a shot of tequila.

KOREAN BULGOGI TRILOGY 17.00

Slowly braised beef short rib marinated with pear, soy sauce, garlic, sesame oil and brown sugar. Served with kimchi, egg-fried rice and grilled bok choi.

BUDHA BOWL **VGN** 12.50

Sticky rice, beluga lentils, quinoa, kimchi, grilled Brussels sprouts, corn, avocado, wakame, sweet and sour dressing and gomasio.

STEAK FRITES 23.00

Black Angus Hanger Steak (250g). Served tagliata with homemade French fries, colourful salad and the sauce of your choice (béarnaise or mushrooms à la crème or garlic-herb butter).

MAMA ROUX SOU VLAKI 14.50

Grilled salmon fillet with courgettes, ginger, soy sauce and lime. Served with kale salad.

NOODLES - PASTA

LINGUINI WITH MUSHROOMS **V** 8.00

Cream, fresh tarragon and reggiano parmesan.
→ extra parmesan cheese +1.00

TAGLIATELLE AGLIO OLIO E PEPERONCINO **V** 8.00

Tagliatelle with garlic, extra virgin olive oil, peperoncino, fresh parsley and Reggiano parmesan

PEKING DUCK NOODLES 9.80

Ramen noodles with crispy duck fillet, hoisin sauce, green onions, fresh coriander, pickled cucumber, peanuts, fresh chili and lime.

THAI CURRY NOODLES **V** 9.80

Egg noodles with Thai chicken curry, coconut milk, red peppers, lemon grass and fresh coriander.

Monday
09.00-18.30
Tuesday-Saturday
09.00-00.30
Sunday
BRUNCH MENU
12.00-18.00

ASK FOR!

SOUP OF THE DAY
5.00 / 7.00

Half servings
also available.
3.00 / 4.00



mama
ROUX

BURGERS

- All our burgers are served with homemade French fries and a colourful salad -

CLASSIC AMERICAN 9.80

Greek Beef from Serres, iceberg, tomato, onion, Dijon mustard and homemade mayonnaise.
→ Extra bacon or cheddar +1.00

FRENCH KISS BURGER 13.50

Greek Beef from Serres, caramelized onions, French goat cheese, mushrooms à la crème, truffle oil, rocket and Dijonnaise with honey.
→ Extra bacon +1.00

CHICKEN AND PARM BURGER 10.50

Fried chicken with panko, smoked aubergine, tomato sauce, rocket, parmesan, emmental and caramelized onions.

VEGAN BURGER **VGN** 9.50

With soy protein, shiitake mushrooms and beetroot, vegan mayo, soy cheese, caramelised onions, iceberg, tomato, dry onion and Dijon Mustard.

EXTRA SAUCE +0.90

V vegetarian **VGN** vegan **V** spicy



CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT INVOICE). THE RESTAURANT HAS A FORM FOR FILING ANY COMPLAINTS NEXT TO ENTRANCE. IN OUR SALADS WE USE EXTRA VIRGIN OLIVE OIL AND SUNFLOWER OIL FOR FRYING. SHIRAZI, BAO BUNS, CORN TORTILLAS, SMOKED SALMON, WAKAME SALAD, BRUSSELS SPROUTS, BURGERS ARE FROZEN PRODUCTS. THE RESTAURANT HAS A CATALOG WITH ALLERGENS IN THE FOOD AS DESCRIBED IN CHAPTER II OF THE REGULATION 1169/2011. IN CASE YOU ARE ALLERGIC TO AN INGREDIENT PLEASE CONTACT THE STAFF FOR MORE INFORMATION. THE RESTAURANT HAS A DESIGNATED MENU FOR DISABLED PEOPLE. OWNER JOHN HIGGINS