

MONDAY – THURSDAY: 13:00 – 01:00, FRIDAY - SATURDAY: 13:00 – 03:00, SUNDAY: 15:00 – 01:00

Lacantina

Street
Food
Menu

24, Zoodochou Pigis & Koletti str., Exarcheia, 210 38.10.542, FB lacantina.street.food

HOMEMADE LEMONADE 2,50€
with ginger and mint

SOFT DRINKS 1,50€
Pepsi – Pepsi Max – Pepsi Twist
HBH orangeade, HBH lemonade – 7UP, Souroti
Green Cola 1,70€

BEERS
ALFA 330ml 1,90€
ALFA 500ml 3,00€
KAISER 500ml 3,50€
MAMOS 500ml 3,50€

WINE (GLASS)
Black Muscat – White 3,00€
Agiorgitiko – Red 3,50€



All sauces and dressings are our products.
The olive oil is **bio**, our product from Pylos Messinia.

IT'S UP TO YOU

HOT

Harisha: Spicy red chili sauce with garlic and sunflower

ARABIC PITA BREAD 0,50€

PERSON IN CHARGE IN CASE OF MARKET INSPECTION: DIPLARIS STAVROS
KINDLY INFORM US FOR POTENTIAL ALLERGIES. PRICES INCLUDE ALL LEGAL SURCHARGES. WE COOK ALL OF OUR DISHES WITH OLIVE OIL EXCEPT FOR THE FRIED ONES FOR WHICH WE USE SUNFLOWER OIL.

FALAFEL: Falafel balls made from chickpeas. The traditional taste.

TAMIYA: Falafel balls made from fava beans. The Egyptian taste.

Pita

FLAVOURED 3,00€ *Vegetarian*
Falafel or Tamiya, tomato, cucumber, lettuce, minted yogurt sauce

TRADITIONAL 3,00€ *Vegan*
Falafel or Tamiya, tomato, cucumber, lettuce, cabbage, carrot, hummus, pickled cucumber, tahini sauce

BABAGANOUSH 3,00€ *Vegetarian*
Falafel or Tamiya, tomato, cucumber, lettuce, cabbage, carrot, babaganoush, tahini sauce

COLORFUL 3,00€ *Vegan or Vegetarian*
Falafel or Tamiya, beetroot, cabbage, carrot, florina pepper, tahini sauce or minted yogurt sauce

MUSHROOM CURRY 3,50€ *Vegan*
Curried coconut mushrooms. Served in Arabic pita bread with basmati rice, carrot, cabbage, lettuce

CHICKEN CURRY 4,00€
Curried coconut chicken, mushrooms with carrots & peppers. Served in Arabic pita bread with couscous, carrot, cabbage, lettuce and minted yogurt sauce

MEAT BALLS 4,00€
Meatballs in rich tomato sauce. Served in Arabic pita bread with couscous, carrot, cabbage, lettuce & minted yogurt sauce

BURRITO CHILI CON CARNE 4,00€
Minced beef cooked with red beans and vegetables. Served in Arabic pita bread with basmati rice and salsa (finely chopped tomatoes, onion, pepper, coriander and lime)

FALAFEL: Falafel balls made from chickpeas. The traditional taste.

TAMIYA: Falafel balls made from fava beans. The Egyptian taste.

ARABIC PITA BREAD 0,50€

appetizers

HUMMUS 4,00 *vegan*

BABAGHANOUSH 4,50 *Vegetarian*
Libanese aubergine salad

salads

TABBOULEH 4,00€ *vegan*
Tomato, cucumber, lettuce, turmeric groats, chopped parsley & spearmint, olive oil & lemon juice

COLORFUL 4,80€ *vegan*
Beetroot, cabbage, carrot, florina pepper, chopped walnuts, sumac, olive oil & rose vinegar

TABBULEH SALAD WITH QUINOA 4,80€ *vegan*
Tomato, cucumber lettuce, quinoa, turmeric groats, chopped parsley and spearmint, olive oil, and lemon juice

YOGURT CAESAR SALAD 6,50€
Vegetable salad, chicken, yogurt sos and parmesan

ROVITSA QUINOA SALAD 6,50€ *Vegetarian*
Small green local beans, vegetable salad, Quinoa, goji berry, florina peppers, balsamic dressing, and goat cheese

BEETROOT ORANGE SALAD 6,00€ *Vegetarian*
Beetroot, orange, vegetable salad, celery, chopped walnuts, dressing (vinegar, olive oil, honey) and goat cheese.

sweets

PANAKOTA YOGURT 2,20€

creamy soups

CHESTNUT SOUP WITH COGNAC 6,00€ *Vegetarian*

CARROT & ORANGE SOUP WITH CORIANDER 5,00€
(with chicken broth)

MUSHROOM SOUP 5,00€ *vegan*
Mushroom soup with coconut milk and cardamom

CELERIAC SOUP 5,00€ *vegan*

RED PUMPKIN & GINGER SOUP 5,00€
(with chicken broth)

CAULIFLOWER SOUP WITH CURRY & COCONUT MILK 5,00€ *vegan*

BROCCOLI SOUP 5,00€ *vegan*

main dishes

CHICKEN CURRY 8,50€
Curried coconut chicken, mushrooms, carrots, peppers. Served with basmati rice and yogurt sauce

MEAT BALLS 8,50€
Meatballs in rich tomato sauce. Served with basmati rice & minted yogurt sauce

CHILI CON CARNE 8,50€
Minced beef cooked with red beans & vegetables. Served with basmati rice and salsa (finely chopped tomatoes, onion, pepper, coriander and lime)

MUSHROOM CURRY 7,50€ *vegan*
Curried coconut mushrooms. Served with basmati rice

FALAFEL 7,50€ *vegan*
5 falafel balls or 5 Tamiya balls, tabbouleh salad, hummus, pickled cucumber, tahini sauce. Served with Arabic pita bread

FALAFEL 7,50€ *Vegetarian*
5 falafel balls or 5 Tamiya balls. Served with colorful salad (beetroot, cabbage, carrot, rose vinegar, sumac, chopped walnuts & olive oil), Babaghanoush (Lebanese aubergine salad), Arabic pita bread.