

ESTRELLA[®]

WORLD STREET FOOD

Loves Cyprus



YOU GOT THE SPIRIT DON'T LOSE THE FEELING





Coffee & Drinks

menu

COFFEE-BEVERAGES



HOT COFFEES

Espresso (Ristretto, Normale, Lungo) / double	2,2 / 2,7€
Espresso Macchiato / double	2,2 / 2,7€
Americano	3,5€
Filter Dripper	3,7€
Instant Coffee	3€
Cypriot / double	2,2 / 2,7€
Cappuccino / double	3,2 / 4€
Latte	4€
Flat white	3,7€
Ciocco / Ciocco Bianca	4,2€
Cioco mocha/White mocha	4,2€

+ add: all syrups + 0,30€

COLD COFFEES

Freddo Espresso	3,5€
Cold Brew	
Drip-brewed coffee with cold water for a prolonged period of time -12 hours- (full of flavor but around 70% less acidic than hot drip coffee or espresso, per part)	4 / 6€
Freddo Cappuccino	3,8€
Iced Americano	3,5€
Frappe	3,2€
Ciocco / Ciocco Bianca	4,2€
Cioco mocha / White mocha	4,2€
Ice Latte	3,7€
Ice Flat White	3,7€

+ add: all syrups + 0,30€

REFRESHMENTS



Soft drinks 25cl	2,8€
Sparkling Water	2,8€
Water Big / Small Bottle	2 / 1€

SMOOTHIES



Fruits Smoothie with tahini	4,5€
Red berries, banana, lemon, honey, milk	4,5€
Chocolate banana, cocoa, espresso, milk	4,5€
Mango, pineapple, papaya, banana, orange	4,8€
Peanut butter, banana, cocoa, milk	4,8€
Green banana, spinach, orange	4,5€
Beetroot, orange, banana, honey, cinnamon	4,8€
Detox orange, yogurt, peanut butter, linseed	4,8€
C-power apple, cinnamon, orange, yogurt	4,8€
Vegan hazelnut, cocoa, almond milk, honey	4,8€
Homemade lemonade	3,5€

JUICES

Homemade orange Juice	4€
Homemade Juice celery, cucumber, ginger	4,5€
Homemade Juice orange, carrot, passion fruit	4,5€
Homemade Juice tomato, celery, pink pepper	4,5€
Homemade Juice carrot, apple, pear	4,5€
Make yours homemade Juice (up to 3 fruits)	4,5€



Kudu Coffee Roasters: we roast our own
Specialty coffee 3rd generation 100% arabica

TEA

Matcha Latte (Green, Mint, Cocoa) - iced or hot
Ask for the List

BEERS

Alfa draught half pint / pint	2,5 / 4€
Carlsberg draught half pint / pint	2,5 / 4€
Heineken 33cl	3,5€
Blanc 1964 33cl	4€
Guinness 45cl	4,5€
Corona 35cl	3,5€

WINES

White - Rose - Red 18cl	4,5€
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ESTRELLA'S SIGNATURE COCKTAIL LIST

Bloody Mary BBQ

vodka, tomato juice, lemon juice, sugar syrup, wostershire sauce, celery salt, tabasco sauce, black pepper 8€

Mango-Chili Margarita

tequila blanco, mango puree, lemon juice, white crème de cacao, chocolate bitters, chili, tonka, black salt 8€

Happy Happy Haribo

rum anejo, raspberry puree, lemon juice, dark beer syrup, chocolate bitters, cherry bitters 8€

Estrella's Protein Bramble

gin, maple syrup, lemon juice, egg white crème de mure, ginger, angostura bitters, cherry bitters 8€

Mediterranean Mastic Mule

mastiha liqueur, lemon juice, basil leaves, ginger beer 8€

OUR COCKTAILS

Frida Mimosa

Orange juice, ginger beer, sparkling wine 7€

Gin Hendrix

gin, tonic, orange 7€

Bloody Burton

Vodka, tomata juice, lemon juice, tabasco, spices 7€

Aperol Lennon

Aperol, proscocco, soda 7€

Dazzling Estrella Limassol

orange, vodka, cointreau, espresso, orange garnish 7€



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Persons under the age of 18 are not permitted to drink alcohol

EGGS & OMELETS

Eggs cooked at 64°C, on toasted* brioche with black truffle butter, creamed feta, beetroot mayo, and seasonal salad **(Veggie)** 5,5€

+ turkey 1€ smoked salmon* and cream cheese
bacon 1€ (instead of creamed feta) **(Veggie)** 3€

Fried eggs with mushrooms, gruyère cheese, black truffle butter, creamed feta, beetroot mayo and spring onion **(Veggie)** 7€

Scrambled eggs in brioche* sandwich with onion chutney, cheddar, bacon and truffle mayo 7€

Scrambled eggs in brioche* sandwich with avocado cream, turkey, gruyère cheese and tomato 7€

NEW Breakfast Wrap in grilled tortilla with scrambled eggs, bacon, cheddar cheese, avocado, spicy mayo and fries 7,5€

Omelet with bacon, potatoes, truffle, gruyère cheese, spring onion, seasonal salad and beetroot mayo 6,5€

Omelet with turkey, cheddar, spring onion, seasonal salas and beetroot mayo 6,5€

Omelet with avocado, sun dried tomato, creamed feta, spring onion, seasonal salad and beetroot mayo **(Veggie)** 7€

Egg white baked omelet with avocado, gruyère cheese, spinach, katiki cheese and cherry tomatoes **(Veggie)**
Served with smoked salmon with extra charge +1,5€ 7,5€

Avocado toast on dinkel bread (contains nuts) with katiki cheese, eggs cooked at 64°C, cherry tomatoes, carrot and basil **(Veggie)** 7€

NEW Estrella's English Breakfast Plate: 2 fried eggs, grilled bacon, tomato, mushrooms, grilled sausage, grilled halloumi cheese on warm brioche* bun 7,5€

NEW Greek toast Toasted dinkel bread, 5min eggs, feta cheese cream, baked cherry tomatoes, spring onion, olive tapenade and spicy paprika oil **(Veggie)** 7€

BAGELS, CLUB, PANCAKES

Plain bagel (Vegan) 3€

Cream cheese and turkey bagel 4€

Smoked salmon* bagel with avocado cream, cream cheese, seasonal salad and beetroot mayo **(Veggie)** 8€

Triple bacon bagel with a fried egg, cheddar, creamed feta, black truffle butter, seasonal salad and beetroot mayo 7€

NEW Lountza & halloumi Bagel, lountza (dried smoked pork) with grilled halloumi cheese and roasted tomato salsa 6,5€

Club sandwich in simit dough with bacon, gruyère cheese, fried egg, tomato, seasonal salad, beetroot mayo and fries 8€

Whole wheat club sandwich with roasted chicken, gruyère cheese, katiki cheese, avocado, tomato, vegan sour cream, and fries 9,5€

Pancakes with bacon, cheddar, seasonal salad and beetroot mayo 7€

Pancakes with turkey, cheddar, seasonal salad and beetroot mayo 7€

FRIES

Fried potatoes* 3€

Sweet potatoes with politiki sauce 5€

+ beetroot mayo 0.5€
naxos gruyère cheese 1€
crispy bacon 1€

PIZZA & PASTA



Breakfast pizza in simit dough (Thessaloniki koulouri) with bacon, two fried eggs, gruyère cheese, creamed feta and beetroot mayo 7€

Breakfast pizza in simit dough (Thessaloniki koulouri) with two fried eggs, avocado, sriracha and creamed feta **(Veggie)** 7€

Estrella's creamy Mac & Cheese with crispy bacon and spring onion 7,5€

Flatbread with soya mince, mixed caramelized bell peppers, fresh rocket salad and vegan sour cream **(Vegan)** 8€

NEW Rigatoni pasta with chicken, mushrooms, heavy cream, parmesan cheese, Philadelphia cream cheese, onion and garlic 9€

SALADS

Mixed green salad with rocket, cherry tomatoes, white and black sesame seeds, homemade croutons and miso dressing **(Vegan)** 5,5€

Quinoa salad with fresh vegetables, eggs cooked at 64°C cherry tomato, corn and roasted goat cheese **(Veggie)** 7€

Caesar's salad with chicken, iceberg, homemade croutons, parmesan, corn and creamy Caesar's dressing 8€

ESTRELLA'S GRILL



Bagel burger* Beef burger, cheddar, bacon, fried egg, creamed feta, seasonal salad and beetroot mayo 11€

Loaded cheeseburger* Beef burger with onion rings, bacon, spicy mayo and extra melted Gouda cheese 12,5€

NEW Mexican burger* Beef burger with avocado cream, bacon, cheddar cheese, tomato, onion and sweet chilly mayo 12,5€

NEW Beyond meat burger* Beyond meat patty in a vegan brioche bun, tomato, iceberg, sour cream and vegan spicy mayo **(Vegan)** 13€

NEW Fried chicken* burger with 2 crispy fried chicken* fillets, cheddar, tomato, iceberg, parmesan cheese, Jack Daniel's sauce and beetroot mayo 12€

all of our burgers are served in a brioche bun coated with sesame seeds with a side of fries

NEW Veggie wrap Tortilla wrap with cherry tomatoes, grilled peppers, cottage cheese, spinach, yogurt sauce and pine nut **(Veggie)** 8,5€

NEW Tex mex wrap Tortilla wrap with grilled chicken, Tex mex sauce, black beans, corn, cheddar cheese, spring onion and melted Gouda cheese. Served with fries 8,5€

NEW Philly cheesesteak Sliced steak, mixed peppers, caramelized onions, cheese and spicy mayo in a brioche bun 12€

Breakfast gyros Brioche sandwich with chicken gyro, tomato, graviera cheese, sundried tomato mustard. Served with fries 8€

New York style Hot dog with onion chutney, cheddar, bacon, ketchup, mustard, and fries 8€

Crispy chicken* wings with fries and miso mayo 8€

*deep frozen

SWEET DISHES



PANCAKES

Red velvet pancakes with cheesecake cream and framboise compote 7,5€

Nesquik® chocolate pancakes with chocolate ice-cream and berries* 7,5€

Cinnamon roll caramel pancakes stacked with cinnamon caramel, crumbled spéculos and original cream cheese frosting 7,5€

Pancakes with chocolate and berries* 6,5€

Pancakes with white chocolate, berries*, crumbled oreo® and grated coconut 6,5€

Pancakes with toffee cream, crumbled oreo® and berries* 6,5€

Pancakes with butter, maple syrup and berries* 7€

Chocolate pancakes with Bueno praline and crumbled spéculos 7,5€

Pancakes with stevia dark chocolate and banana 7€

NEW Japanese suffle pancakes With vanilla cream, strawberry coulis and raspberries 7€

+ Add vanilla / chocolate ice-cream + 1,5€/scoop



WAFFLES

Banoffee waffle / crumbled oreo®, banana, cheesecake cream and dulce de leche 7,5€

Peanut waffle / peanut butter mousse, milk chocolate cremeux and crunchy praline 7,5€

+ Add vanilla / chocolate ice-cream + 1,5€/scoop

ESTRELLA'S PASTRY

BOUGATSAN™

#bougatsan / croissant* with bougatsa cream and cinnamon 5€

+

chocolate	1€
biscuit	1€
caramel	1€
banana	1€
berries*	1€
vanilla / chocolate ice-cream	+ 1,5€/scoop

NEW Ultimate oreo® cake chocolate cake with original cream cheese frosting, oreo cookies and salted caramel 7€

NEW Nirvana caramel cake Pecan cake with caramel cream cheese frosting and pecan sauce 7€

Overnight Oats with chia seeds, vegan chocolate cream with banana and avocado (**Vegan**) 6€

Smoothie bowl with berries, almond milk, homemade granola and poppy seeds (**Vegan**) 7€

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The oils used by the company for the manufacture of the products are the following:

CATEGORY OF LIST	OLIVE OIL	SUNFLOWER OIL
ESTRELLA'S GRILL	✓	✓
FRIES		✓
BAGELS, CLUB	✓	
PIZZA & PASTA	✓	
EGGS & OMELETES	✓	
SALADS	✓	
PANCAKES		✓
ESTRELLA'S PASTRY		✓
WAFFLES	✓	✓

Thessaloniki / Mediterranean Cosmos / Athens / Nea Smyrni / Chania / Heraklion / Rethymno / Larissa / **Limassol** / Pafos / Larnaca / Rhodes

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