



## Introduction

Since **2008**, when the first **Nice n Easy restaurant** was established in Kolonaki, we have been offering more than just meals – we have been building love and trust relationships with you, our customers. From the very beginning, we've stayed true to our philosophy: carefully selecting the finest ingredients from small Greek producers who share our passion for quality and authenticity.

Our eggs are free-range, our **butter** and **dairy** come from producers we know personally, and our **buffalo meat** is sourced from **Lake Kerkini**. Our **beef** is exclusively **grass-fed**, avoiding industrial feed. We use only **extra virgin olive oil** for cooking and frying, completely rejecting industrial vegetable oils. **Missolonghi salt**, rich in 30 essential minerals, enhances every dish, while our **organic vegetables** deliver flavors full of nutritional value.

In addition to our **main menu**, you'll find daily special dishes to savor. At lunchtime, enjoy heartwarming, **home-cooked meals made with seasonal ingredients**. This way, every visit becomes a cozy experience filled with flavors that evoke memories and bring smiles.

At Nice n Easy, every dish tells a unique story – a story that brings together the land, tradition, care, and innovation. Through this harmony, we offer tastes that embrace both your senses and soul.

## NICE N EASY COCKTAIL LIST




<b>RED VELVET</b> Vodka, Lime, Ferrero & cherry, Red velvet, White chocolate	12,00€
<b>CELEBRATION</b> Gin, Lime, Fassionola, Pineapple, Melon, Cucumber	12,00€
<b>ANATOLIA</b> Rum Blend, Clarified Lime, Gardenia & Mandarin, Baclava, Melomakaronο, Falernum	12,00€
<b>CLARIFIED COLADA</b> Rum, Pina Colada Orchid & Peach, Pineapple, Bubbles	12,00€
<b>CANDY CRUSH</b> Tequila blanco, Dragon fruit, Cotton Candy, Hyacinth & Yuzu, Green apple	13,00€
<b>"ICHOR"</b> Metaxa 12*, Gardenia & Mandarin, Mastiha, Rose, Honeysuckle	12,00€
<b>PUNKEY MONKEY</b> Bourbon Whisky, Banana, Macadamia, Pop Corn	12,00€





## NON ALCOHOLIC COCKTAILS





<b>AEGEAN</b> Hyacinth & Yuzu, Green apple, Aegean Tonic, Ice mint	10,00€
<b>ONCE UPON A TIME</b> Pineapple, Passion, Lime, Don mix, Falernum, Angostura	10,00€
<b>RED CARPET</b> Strawberry, Lime, Macadamia, Violet, Bergamont & Mandarin	10,00€


## MAIN MENU

### NIBBLES


Sourdough loaf    3,30€  
with Kalamon olives and Cyprus sea salt flakes



Fried potatoes     7,90€  
in olive oil, served with avocado, Pico de gallo, and parsley powder  
Cal 260 Carbs 60g Protein 3g Fat 2g


Hummus     8,90€  
with fried halloumi, arugula sauce, black chickpeas, and sumac  
Cal 120 Carbs 6g Protein 12g Fat 7g





Mushrooms  13,50€  
with roasted celeriac purée, vegetable demi-glace, and trahana cracker  
Cal 220 Carbs 11g Protein 12g Fat 14g

### VEG

Ottolenghi's Burrata  14,90€  
with roasted black grapes, cherry vinegar and fennel seeds  
Cal 338 Carbs 3g Protein 13g Fat 30g



Caesar salad   s 9,90€ | L 13,90€  
with chicken, corn, parmesan cheese and sourdough  
Cal 400 Carbs 20g Protein 50g Fat 22g



Green Salad,  s 9,90€ | L 13,90€  
goat cheese with superfoods, pickled mushrooms,  
Mavrodaphne sauce, sun-dried tomatoes and sunflower seeds  
Cal 370 Carbs 18g Protein 12g Fat 22g



Tower Bowl     s 7,90€ | L 11,90€  
with quinoa, black beluga lentils, sweet potato,  
pomegranate, avocado, hemp seeds and coconut cream  
Cal 170 Carbs 39g Protein 20g Fat 3,6g



## APPETIZERS & PASTA

Vegetable spring rolls    8,90€  
with chili garlic mayo  
Cal 120 Carbs 10g Protein 12g Fat 12g


Sea bass ceviche   14,90€  
with leche de tigre, sweet potato and corn  
Cal 110 Carbs 1g Protein 22g Fat 5g

Buffalo Meatballs   13,90€  
with spicy tomato sauce and mozzarella cheese  
Cal 320 Carbs 10g Protein 40g Fat 30g




Pappardelle   s 11,90€ | L 15,90€  
with pancetta affumicata and black truffle cream  
Cal 379 Carbs 40g Protein 16g Fat 15g





Garganelli Bolognese   s 12,90€ | L 16,90€  
in Mornay sauce with Naxos' Arseniko cheese  
Cal 473 Carbs 41g Protein 23g Fat 17g

## MAINS

Chicken supreme  16,90€  
with oven-baked sweet potato, tarragon and lemon thyme sauce  
Cal 430 Carbs 40g Protein 34g Fat 10,5g

Black angus burger 17,90€  
with bacon, pickled cucumber, sweet chili and coleslaw  
**or bunless choice with green salad**  
(Served with french fries or sweet potato fries)  
Cal 512 Carbs 41g Protein 41g Fat 21g



Fresh baked salmon    18,90€  
with a GF cereal crust, quinoa tabbouleh, honey mustard and fennel  
Cal 410 Carbs 16g Protein 60g Fat 21g

Turkey patties      
 with oats, wild black rice, grilled broccolini and Dijon mustard  
 Cal 255 Carbs 12,3g Protein 34g Fat 8,5g





15,90€

Grass fed ribeye tagliata      
 with roasted baby vegetables and chimichurri  
 Cal 350 Carbs 28g Protein 54g Fat 41,5g

29,90€

Grilled sea bass    
 with lettuce purée, seasonal greens and ginger avgolemono sauce  
 Cal 220 Carbs 6g Protein 28g Fat 18g

18,90€

Falafel burger      
 with charcoal bread, falafel, green tiger tomato  
 and vegetarian curry mayo  
 (served with sweet potato fries (\*fr) or a green salad)  
 Cal 278 Carbs 45g Protein 15g Fat 12g

13,90€

**SIDES**

Broccolini       
 with yuzu and sesame kimchi  
 Kcal 34

6,00€

Oven-baked sweet potato       
 with tarragon and Pico de Gallo  
 Kcal 86

7,00€

Black rice       
 with olive oil and herbs  
 Kcal 130

5,00€

**DESSERTS**

Banoffee remastered  
 remastered with butter crumble, Dulce de leche,  
 banana and pistachios  
 Kcal 320

7,90€

Profiterole  
 with 54.5% dark chocolate, vanilla ice cream  
 and caramelized hazelnuts  
 Kcal 494

9,90€

Apple crumble  
 with salted caramel,crème anglaise and Ceylon cinnamon  
 Kcal 400

8,90€








Olive oil ice cream  
 in vanilla, hazelnut and chocolate flavor

per scoop 3,00€

Platter  
 of greek cheeses with fig jam and carrot bread sticks  
 Kcal 746

16,90€

**SYMBOLS MEANING**

-  **GF:** Gluten Free
-  **LF:** Lactose Free
-  **NF:** Nut Free
-  **SF:** Sugar Free
-  **VEG:** Vegetarian  
(It's possible that animal byproducts may have been used. Please ask your waiter.)
-  **VG:** Vegan (\* includes a frozen product)
-  **\*fr:** Frozen

Please inform our waiters in case of any food allergies

## HEALTHY SIDE | 10:00 - 20:00

### SINGLE LIFE JUICE

ORANGE JUICE	5,00€
POMEGRANATE JUICE	6,00€
MIX JUICE	8,00€

### JUICE SALVATION

<b>SUPER DETOX</b> Carrot, orange, green apple, ginger HIGH AMOUNT IN VITAMIN C, A POTASSIUM AND FOLATE KCAL 65 PROTEIN 2g CARBS 15g FIBER 3g NATURAL SUGAR 10g	8,00€
<b>PINEAPPLE TWIST</b> Marathonas kale, green apple, pineapple, orange HIGH AMOUNT IN VITAMIN C, K, A POTASSIUM AND ANTIOXIDANTS KCAL 70 PROTEIN 2g CARBS 22g FIBER 3g NATURAL SUGAR 12g	8,00€
<b>PINK ME UP</b> Pear, green apple, beetroot, ginger HIGH AMOUNT IN VITAMIN C, F POTASSIUM. MAGNESIUM KCAL 65 PROTEIN 3g CARBS 22g FIBER 3g NATURAL SUGAR 12g	9,00€
<b>GREEN PARADISE</b> Fresh green apple juice, pineapple, kiwi, spearmint HIGH AMOUNT IN VITAMIN C, K, A, FOLATE KCAL 80 PROTEIN 1g CARBS 25g FIBER 3g NATURAL 18g	9,00€

### RAW ORGANIC SUPERFOOD JUICES

<b>MEMORY UP</b> Chia seeds BIO, banana, blueberries, almond milk, kale	8,00€
<b>POWER BOOST *</b> Açaí BIO, apple, banana, almond milk, kiwi	8,00€
<b>SUNRISE</b> Maca BIO, banana, oat milk, cinnamon, almonds	8,00€

### MATCHA LOVERS

Matcha Bio hot tea	5,50€
Matcha latte (selection of oat, almond and coconut milk)	6,50€
Iced Matcha lime, mint	6,00€
Iced Matcha latte coconut milk, maple syrup, vanilla	7,50€
Matcha power boost almond milk, avocado, yogurt, mango, spinach, maple syrup, red berries	9,00€

### BIO TEA AND HERBS

Energy Green tea, ginseng, pineapple, ginger	4,50€
Red square Hibiscus, apple, cranberries	4,50€
Bio Earl Grey	3,90€
Bio Green Tea	3,90€
Chamomile	3,90€

### ICED TEA

THAMMA Organic lemon green tea 300ml	4,80€
THAMMA Organic black tea with peach 300ml	4,80€
THAMMA Mountain tea with mastiha 300ml	4,80€

**WATER**

Avra Mineral Water 1lt	2,50€
Sparkling Water (Xino Nero) 250ml	3,50€
Sparkling Water (Xino Nero) 750ml	5,00€

**COFFEE**

Freddo espresso   cappuccino	4,30€   4,60€
Espresso single   double	3,20€   4,30€
Espresso macchiato	3,50€
Cappuccino single   double	4,30€   4,70€
Aromatic filter coffee	4,30€
Americano single   double	3,50€   4,30€
Hot   Cold chocolate	4,70€

**REFRESHMENTS**

Coca Cola 250ml (Light   Zero)	4,00€
Sprite 250ml	4,00€
Fanta Orange 250ml	4,00€
Fanta Lemonade 250ml	4,00€
Schweppes soda 250ml	4,00€
Three Cents 200ml (Aegean tonic   Grapefruit Soda   Ginger Beer)	5,00€
Amita glass 340ml	4,20€
Homemade Lemonade	6,00€

**BEERS****DRAFT**

Mamos 400ml	6,50€
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**BOTTLE**

Heineken 0.0 330ml	6,00€
Heineken Silver 330ml	6,00€
Blue Monkey lager	6,50€
Blue Monkey pale ale	7,00€
Nymfi 330ml	6,50€
Alfa sea salt 330ml	6,50€
Lagunitas 330ml	7,50€

CUSTOMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE).

THE ESTABLISHMENT IS OBLIGED TO HAVE PRINTED FORMS AVAILABLE IN A SPECIAL LOCATION NEAR THE EXIT FOR THE REGISTRATION OF COMPLAINTS.

THE CONSUMPTION OF ALCOHOLIC BEVERAGES IS PROHIBITED FOR INDIVIDUALS UNDER 17 YEARS OLD WHO ARE NOT ESCORTED BY PARENTS OR GUARDIANS (LAW 3730/2008 PRESIDENTIAL DECREE 350/2003).

ALLERGENIC INGREDIENTS: The store has a list of allergenic ingredients in our products. In case you are allergic to any ingredient please let us know.

Prices are all inclusive of all taxes and duties.

Prices can change without prior notice.

Person responsible upon market inspection: Christos Athanasiadis