



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 LACATION 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 ingredints in our products. In case you are allergic to any ingredient in please let us know.

The establishment use only extra virgin olive oil for cooking and frying.

Prices are all inclusive of taxes and duties

Prices can change without prior notice

Person responsible upon market inspection: Christos Athanasiadis

UPDATED 3/2025

ALL DAY
MENU
10:00 - 01:00



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 products

Eggs free-range.

Butter and dairy come from producers we know personally.

Buffalo meat from Lake Kerkini.

Our beef is exclusively grass-fed, avoiding industrial feed.

Extra virgin oil for cooking.

Olive oil frying.

Missolonghi salt, rich in 30 essential minerals, enhances every dish

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.

cocktail list

APERITIVO 10:00 - 1:00

APEROL SPRITZ	10,00
Aperol, Prosecco, Soda	
CAMPARI SPRITZ	10,00
Campari, Prosecco, Soda	
GREEK SPRITZ	12,00
Mastic, Campari, Grapefruit Soda	
MANDARIN SPARK	12,00
Tanqueray No.TEN, Aperol, Mandarin-Orgeat Cordial, Soda	

SIGNATURE 10:00 - 1:00

GIN BASED	
NEWPLANT	13,00
Tanqueray No.TEN House-Infused Green Apple, Cucumber Cordial, Ginger Syrup, Lime	
CHERRY BLOSSOM (NEGRONI)	13,00
Tanqueray No.TEN House-Infused Cherry, White Vermouth, Bitter Truth Cherry	
TEQUILA BASED	
EVE'S SALAD 13	13,00
Don Julio Tequila Reposado, Yellow Beetroot-Balsamic Vin Cordial, Lime	
MANGO NUTRITION	14,00
Don Julio Tequila Blanco, Mango Cordial, Vanilla Syrup, Mint, Tonic, Lime	
PALOMA ROJA	14,00
Don Julio Tequila Blanco, Casamigos Mezcal, Strawberry Cordial, Lime, Grapefruit Soda	
RUM BASED	
PEACE & HOT	13,00
Zacapa 23 Solera Rum, Spiced Rum, Overproof Rum, Mango-Chili Cordial, Lime	
BUNNY'S ZOMBIE	16,00
Zacapa 23 Solera Rum House-Infused Pineapple, Coco-Carrot Cordial, Lime	
VODKA BASED	
LA VIE DE VALÉRIE	13,00
Ciroc Vodka, Lychee Liqueur, Strawberry Cordial, Orgeat Syrup, Lime	
CLOUD 9	14,00
Ciroc Vodka House-Infused Mastic & Basil, Mandarin-Orgeat Cordial, Lime	
SAKE BASED	
MELON SAKE SOUR	12,00
Sake, Melon Liqueur, Elderflower Liqueur, Simple Syrup, Lime	
APPLE SHOBU	13,00
Sake, Green Apple Cordial, Yuzu-Honey Pure, Lime	
NON ALCOHOLIC	
ZERO CITRUS	10,00
Tanqueray 0.0%, Mango Cordial, Tonic	
PORNSTAR FREE	10,00
Passion Fruit, Vanilla Syrup, Lime	
SUNSET SPARKLER	9,00
Orange Peels, Rhubarb Fermented Soda	

CLASSIC COCKTAILS 10:00 - 1:00

BRANDY

Hennessey v.s	14,00
Hennessey X.O.	55,00
Remy Martin v.s.o.p	16,00
Metaxa 7 Stars	12,00

LIQUEUR

Liqueur	9,00
Bailey's	9,00
Drambuie	9,00
Southern Comfort	9,00
Amaretto Disaronno	9,00
Frangelico	9,00
Kahlua	9,00

APERITIF | DIGESTIF

Aperol	9,00
Campari	9,00
Jagermeister	9,00
Casoni Aperitivo 1814	9,00

LOCAL SPIRITS

Mastic	9,00
Limoncello	9,00
Ouzo	6,00
Tsipouro	6,00

VERMOUTH

Belsazar White	9,00
Belsazar Red	9,00

NON ALCOHOLIC

Tanqueray 0.0%	9,00
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SHOTS 30 ml

Simple	5,00
Special	7,00
Premium	9,00
Ultra-premium	12,00

BOTTLES 750ml

Simple	100,00
Special	120,00
Premium	160,00
Ultra-premium	180,00

bistro menu

NIBBLES

SOURDOUGH LOAF 3,30
with Kalamon olives and Cyprus sea salt flakes



FRIED POTATOES IN OLIVE OIL 7,90
served with avocado, Pico de gallo and parsley powder
Cal 260 Carbs 60g Protein 3g Fat 2g |

SICILIAN PIZZA 12,90
with mozzarella, tomato sauce, pepperoni and basil
Cal 220 Carbs 34g Protein 3g Fat 10g |

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

with roasted black grapes, cherry vinegar and fennel seeds

Cal 338 Carbs 3g Protein 13g Fat 30g | 

14,90

CAESAR SALAD small/big

with chicken, corn, parmesan cheese and sourdough

Cal 400 Carbs 20g Protein 50g Fat 22g |  

9,90 | 13,90

GREEN SALAD small/big

goat cheese with superfoods, pickled mushrooms, Mavrodaphne sauce, sun-dried tomatoes and sunflower seeds

Cal 370 Carbs 18g Protein 12g Fat 22g | 

9,90 | 13,90

TOWER BOWL small/big

with quinoa, black beluga lentils, sweet potato, pomegranate, avocado, hemp seeds and coconut cream

Cal 170 Carbs 39g Protein 20g Fat 3,6g |   

7,90 | 11,90

GIN

Gordon's Gin	9,00
Tanqueray	10,00
Tanqueray Flor de Sevilla	10,00
Tanqueray Rangpur	10,00
Tanqueray No.TEN	13,00
Hendrick's	14,00
Monkey 47	15,00
Bombay Star of Bombay	13,00
Roku Gin	13,00
Gin Mare	14,00
The Botanist	13,00

VODKA

Smirnoff Red	9,00
Ketel One	11,00
Ciroc	12,00
Nikka Coffey Vodka	11,00
Belvedere	11,00
Beluga	12,00
Grey Goose	12,00
Elit Stoli	12,00
Snow Leopard	12,00

RUM

Captain Morgan	9,00
Pampero Blanco	9,00
Pampero Especial	9,00
Pampero Añejo Selección	11,00
Pampero Aniversario	13,00
Ron Zacapa 23 y.o.	14,00
Ron Zacapa X.O.	34,00
Kraken	11,00
Chairman's Spiced	11,00
Diplomatico	11,00
Sailor Jerry	10,00
Don Papa 7 y.o.	11,00

TEQUILA | MEZCAL

Don Julio Blanco	11,00
Don Julio Reposado	12,00
Don Julio Añejo	13,00
Don Julio 70	25,00
Don Julio 1942	38,00
Casamigos Blanco	14,00
Casamigos reposado	14,00
Casamigos Añejo	16,00
Casamigos Mezcal	20,00
Don Ramon Mezcal	18,00
Montelobos Mezcal	18,00

spirits (50 ml)











WHISKEY

Johnnie Walker Red Label	9,00
Johnnie Walker Black Label	11,00
Johnnie Walker Double Black	12,00
Johnnie Walker Green Label	15,00
Johnnie Walker Gold Label	15,00
Johnnie Walker Blue Label	38,00
Haig	9,00
Dimple Gold	11,00
Dalwhinnie 15 y.o.	13,00
Talisker 10 y.o.	11,00
Glen Scotia 10 y.o.	11,00
Victoriana	11,00
Glenfiddich 12 y.o.	11,00
Glenfiddich 15 y.o.	13,00
Jameson	9,00
Jameson Black Barrel	11,00
Mc Connells 5 y.o. Irish Whiskey	11,00
Mc Connells Sherry Cask Irish Whiskey	11,00
Woodford Reserve	11,00
Roe & Co	11,00
Chivas 12 y.o.	11,00
Chivas 18 y.o.	13,00
Dalwhinnie 15 y.o.	15,00
Oban 11 y.o.	13,00
Oban 14 y.o.	15,00
Cardhu 12 y.o.	12,00
Dimple	10,00
Bulleit Bourbon	9,00
Roe & Co	11,00
Talisker 10 y.o.	15,00
Lagavulin 16 y.o.	22,00
Macallan Double Cask 12 y.o.	24,00

JAPANESE WHISKEY

Nikka Pure Malt	18,00
Hibiki Suntory	26,00

APPETIZERS & PASTA

VEGETABLE SPRING ROLLS with chili garlic mayo Cal 120 Carbs 10g Protein 12g Fat 12g   	8,90
SEA BASS CEVICHE with leche de tigre, sweet potato and corn Cal 110 Carbs 1g Protein 22g Fat 5g  	14,90
BUFFALO MEATBALLS with spicy tomato sauce and mozzarella cheese Cal 320 Carbs 10g Protein 40g Fat 30g  	13,50
PAPPARDELLE small/big with pancetta affumicata and black truffle cream Cal 379 Carbs 40g Protein 16g Fat 15g  	11,90 15,90
GARGANELLI BOLOGNESE small/big in Mornay sauce with Naxos' Arseniko cheese and fresh tomato Cal 473 Carbs 41g Protein 23g Fat 17g  	12,90 16,90

MAINS

CHICKEN SUPREME

with oven-baked sweet potato, tarragon and lemon thyme sauce

Cal 430 Carbs 40g Protein 34g Fat 10,5g | 

16,90

BLACK ANGUS BURGER

with bacon, pickled cucumber, sweet chili and coleslaw

(Served with french fries or sweet potato fries)

Cal 512 Carbs 41g Protein 41g Fat 21g |

17,90

FRESH BAKED SALMON

with a GF cereal crust, quinoa tabbouleh, honey mustard and fennel

Cal 410 Carbs 16g Protein 60g Fat 21g |   

18,90

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 greensand, 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  or a green salad)

Cal 278 Carbs 45g Protein 15g Fat 12g |    

13,90

REFRESHMENTS

Coca Cola (Light | Zero | Zero without caffeine) 250ml

4,00

Sprite 250ml

4,00

Fanta Orange (blue) 250ml

4,00

Fanta Lemonade 250ml

4,00

Schweppes soda 250ml

4,00

Schweppes pink tonic style 250ml

4,00

Schweppes pink grapefruit soda 250ml

4,00

Three Cents (Aegean tonic | Grapefruit Soda | Ginger Beer) 200ml

5,00

Red Bull 250ml

5,00

Red Bull Sugar Free 250ml

5,00

Amita glass 340ml

4,20

BEERS

DRAFT

Mamos 330ml | 400ml

6,00 | 7,00

Fischer 400ml

7,00

BOTTLE

Heineken 0.0 330ml

6,00

Heineken Original 330ml

6,00

Sol 330ml

6,50

Nymfi 330ml

6,00

Alfa 330ml

6,00

Alfa sea salt 330ml

7,00

Mamos no filter 330ml

7,00

Erdinger 330ml

7,00

McFarland 330ml

7,50

Lagunitas 330ml

8,00

CIDER

Strongbow Gold Apple 330ml

6,00

Strongbow Red Berries 330ml

6,00

Milokleftis Forbidden Apple 330ml

6,00



healthy side 10:00 - 20:00

SINGLE LIFE JUICE

ORANGE JUICE	5,00
POMEGRANATE JUICE	6,00
PINEAPPLE	6,00

JUICE SALVATION

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


G & G Ginger, grapefruit, lime HIGH AMOUNT IN VITAMIN C, POTASSIUM AND MAGNESIUM CAL 10 PROTEIN 0g CARBS 2g FIBER 0g NATURAL SUGAR 1g	4,00
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CHILI HONEY Turmeric, honey, chili pepper ANTI INFLAMMATORY WITH VITAMIN C CAL 10 PROTEIN 0g CARBS 2g FIBER 0g NATURAL SUGAR 3g	4,00
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SPICED LEMON Lemon, Ginger, cayenne pepper RICH IN VITAMIN C, METABOLISM BOOSTER CAL 10 PROTEIN 0g CARBS 2g FIBER 0g NATURAL SUGAR 0g	4,00
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MATCHA LIFE Matcha, water THE COMBINATION OF CAFFEINE AND L THEANINE IN MATCHA PROVIDES A CALMING EFFECT CAL 10 PROTEIN 0,5g CARBS 2g FIBER 0,5g NATURAL SUGAR 0g	4,00
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SIDES

BROCOLLINI with yuzu and sesame kimchi Cal 34     	6,00
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OVEN-BAKED SWEET POTATO with tarragon and Pico de Gallo Cal 86     	7,00
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BLACK RICE with olive oil and herbs Cal 130     	5,00
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DESSERTS

BANOFFEE REMASTERED with butter crumble, Dulce de leche, banana and pistachios Cal 320	7,90
PROFITEROLE with 54.5% dark chocolate, vanilla ice cream and caramelized hazelnuts Cal 494	9,90
APPLE CRUMBLE with salted caramel, crème anglaise and Ceylon cinnamon Cal 400	8,90
ICE-CREAM 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 Cal 746	16,90

Please inform our waiters in case of any food allergies

SYMBOLS MEANING

-  **GF:** Gluten Free
-  **LF:** Lactose Free
-  **NF:** Nut Free
-  **SF:** Sugar Free
-  **VG:** Vegan
-  **Frozen**
-  **VEG:** Vegetarian

It's possible that animal byproducts may have been used. Please ask your waiter

ROAST & REFRESH

WATER	
Theoni water 1lt	2,50
Theoni mineral water 330ml	3,50
Theoni mineral water 1lt	5,00
ESPRESSO COFFEE	
Espresso Single Double	3,70 4,70
Cappuccino Single Double	4,70 5,30
Cappuccino Latte	5,30
Americano Single Double	3,70 4,70
Flatwhite	5,30
Freddo Espresso	4,70
Freddo Cappuccino	5,30
Freddo Cappuccino Latte	5,30
Cold Brew (Homemade)	5,30
Filter Coffee	4,80
Greek Coffee Single Double	3,70 4,30
Irish Coffee	7,00
Add milk of choice: Coconut Almond Oat Soy	+0,70
Add: Syrup Whipped Cream	+0,50
CHOCOLATE [HOT COLD]	
Chocolate	5,50
Dark chocolate with spices	5,50
Milk chocolate with Bueno	5,50
Milk chocolate with caramel & sea salt	5,50
White chocolate with raspberry & pomegranate	5,50
TRENDY LATTE [HOT COLD]	
Hibiscus Rose	11,00
Rose water, ginger, cinnamon, oat milk and edible rose petals Cal 150 Carbs 8g Protein 4g Fat 10g Natural Sugar 10g	
Pistachio Matcha	12,00
Oat milk, matcha powder, agave syrup, pistachio paste, whipped cream Cal 345 Carbs 35g Protein 10g Fat 15g Natural Sugar 16g	
Golden Turmeric	12,00
Almond milk, turmeric powder, cinnamon, ground ginger, honey, coconut oil and black pepper Cal 340 Carbs 40g Protein 6g Fat 24g Natural Sugar 15g	
Maca & Tahini	11,00
Coconut milk, maca powder, tahini, vanilla, honey Cal 400 Carbs 55g Protein 18g Fat 23g Natural Sugar 15g	