










In the late 1980s and early 1990s, "**Face2Face**" was one of the first hip-hop bands in our city. Like all Hip-Hop bands, in addition to group members, it had a graffiti sub-group. The Band members and other "groupies" of the time were frequent in the "Park" at Idomeneos street, where the graffiti group had created a large graffiti of the number 626 on the south wall of the park. Semantically, 626 corresponded to the group's name (the original F of the word "Face" is the 6th letter of the English alphabet). Over time, "626" became the nick name of the park .

20+ years later, this urban legend was the inspiration for the name of the **626 ALL DAY Lounge & City Garden**. A beautiful space from early morning until late in the evening, with excellent coffee & beverages, a wide variety of breakfast & snack options, delicious dishes that travels you from cosmopolitan cuisine to the traditional Cretan table, incredible cocktails & fine alcohol.

Welcome

APPETIZERS

Soup of the day		4,50 -
Velours mushroom soup with a variety of fresh & dried mushrooms & crunchy pancetta		5,50 -
French onion soup		6,00 -
Cheese rolls with smoked cheese & chutney of Florina red peppers		6,00 -
Mini triangle pies with fresh beef mince & parmesan, herbs & red hot pepper		6,80 -
Beetroot carpaccio with tender spinach leaves, white vinegar & carob rusks		6,50 -
Coconut breaded crispy shrimps with tartar sauce		8,50 -
Sweet cola glazed spare ribs		9,50 -
Country style fries with gruyere flakes		4,00 -
Traditional rustic sausage with caramelized onions & xygalo (sour Cretan cream cheese) on a barley rusk		5,80 -
Grilled vegetables with roasted talagani cheese & balsamic cream	 	6,40 -
Gravlax salmon with guacamole sauce & crispy breadsticks		11,00 -

SALADS





Tender mixed green salad with chicken fillets, marinated figs, walnuts, xinomizithra (Cretan soft white sour cheese) & balsamic vinegar 8,00 -

Traditional Greek salad with Selliano cheese (Cretan strong white cheese), samphire, barley rusk & extra virgin olive oil  7,50 -


Selection of seasonal greens with beetroot cubes, tender orange slices & roasted hazelnuts   7,50 -

Tabbouleh with herbs' variety & smoked paprika   6,00 -

PASTA & RISOTTO

Lasagna with fresh beef mince		8,50 -
Authentic Italian carbonara with egg yolk, smoked pancetta & parmesan flakes		8,00 -
Spaghetti with beef fillets & porcini mushrooms		12,00 -
Artichokes' risotto with sun-dried tomato	 	9,50 -
Risotto with a variety of premium fresh & dried mushrooms		9,00 -
Barley pasta with shrimps, shellfish broth & Selliano cheese (Cretan strong white cheese)		11,00 -

MAIN DISHES

Greek traditional fried cod with garlic sauce	9,00 -
Salmon with teriyaki sauce, vegetables & roasted sesame seeds	14,00 -
Juicy & crispy chicken thigh with Greek traditional barley pasta, anthotiro cheese (soft white creamy cheese) & wild Cretan herbs	8,50 -
Lamb chops with buttery carrot cream and chimichurri sauce	13,00 -
Pork rib steak (700 g) marinated with wild Cretan herbs, served with grilled vegetables & country style fries	16,00 -
Grilled chicken fillet with lemon flavoured potato salad & fresh parsley	8,50 -
Fresh handmade vegetables' burger twister fries	 8,50 -
Burger with fresh beef mince, crispy bacon, BBQ sauce, egg, melted cheddar, lettuce & tomato served with fries	9,50 -
Chateaubriand with fresh bearnaise sauce, broccoli bites, pont neuf potatoes & crispy green salad (2 persons)	36,00 -
Chicken thigh breaded with panko served with crispy potato chips & tartar sauce	9,50 -

PLATTERS

for two persons

Cold cuts variety with salami from Lefkada, prosciutto, pork ham & premium mortadello 14,00 -

Cheeses variety with parmezan, smoked cheese, gruyere, ladotiri & blue cheese 14,00 -

Cold cuts & cheeses plateau with salami from Lefkada, prosciutto, pork ham & premium mortadello, parmezan, smoked cheese, gruyere, ladotiri & blue cheese 18,00 -

“Meze” plateau with cheese rolls with smoked cheese, mini triangle pies with fresh beef mince & parmesan, coconut breaded crispy shrimp, chicken tortilla with vegetables, fried cheese balls on a cornflakes crust, prawn spring rolls 18,00 -

Mixed grill plateau with beef burgers, lamp chops, chicken fillets, pork pancetta & rustic sausage for Evros 22,00 -

Combine your platter with an excellent bottle of wine, special ouzo, Cretan raki or a premium beer.

DESSERTS

Delicious chocolate pie with premium vanilla ice cream 6,00 -

Mosaic with white chocolate, dried fruits & espresso sauce 5,50 -

Nude baklava 6,50 -

*We recommend to accompany
your sweet with a scoop of ice cream*

Ice cream scoop in various flavors 1,00 -

Lemon cream with hazelnut crumble & Italian meringue 5,00 -

Fruit salad with seasoned fruits 6,00 -



Chef:
Stefanos Gogolos

For those with special dietary requirements or allergies who may wish to learn about food ingredients used, please ask for the manager.

All prices are in euro.
Prices include VAT and City Tax.

Liable towards Health Authorities: Giannis Antonakakis

