



678
ALL DAY



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. Semiologically 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 travel you from cosmopolitan cuisine to the traditional Cretan table, incredible cocktails & fine alcohol.

Welcome!

APPETIZERS

Soup – daily suggestion	4,00 -
Sourdough bruschettas with spianata, smoked cheese, tomato, baby arugula & extra virgin olive oil	4,50 -
Stuffed mushrooms with seasonal sautéed greens, sun dried tomatoes & fried leek in Cretan virgin olive oil	6,50 -
Tortilla wrap with spicy chicken bites, tomato, onion spring & soft mustard sauce	6,40 -
Mini vegetable skewers with balsamic vinegar & soya sauce, served with homemade tomato jam	5,80 -
“Bourekakia” Greek filo pastry rolls filled with “mizythra” (local white soft cheese) flavored with lemon zest & basil pesto	6,00 -
Fried cheese balls with Cretan herbs on cornflakes crust <i>(served with yogurt flavored with spearmint)</i>	4,50 -
Country style fries with "graviera" shreds (Greek yellow cheese with a semi sweet and salty taste), fresh oregano & coarse sea salt	3,50 -
Open mini pies with pork tenderloin slices & soft yogurt sauce with Cretan herbs, served with homemade potato sticks	6,70 -
Smoked salmon tortilla with peppered baby arugula & cream cheese	9,70 -
Prawn spring rolls with vegetables & homemade chili sauce	8,00 -
Sea bass ceviche marinated with herbs & avocado <i>(served with baked bread slices)</i>	11,00 -

SALADS

Mixed green salad with chicken fillets, marinated figs, walnuts, "ksinomizithra" (Cretan soft white, sour cheese) & balsamic vinegar 8,00 -

Greek salad with white cheese from "Sellia" (Cretan village), burley rusk & extra virgin olive oil 7,50 -

White quinoa salad with grilled prawns, vegetable brunoise & lemon dressing 9,80 -

Mixed green's salad with cherry tomatoes, parmesan shreds, aromatic croutons & olive oil – lemon dressing 7,50 -

PASTA & RISOTTO

Spaghetti with caramelized cherry - tomatoes, basil pesto & buffalo mozzarella	9,00 -
Spaghetti carbonara with egg yolk, pancetta & parmesan flakes	8,50 -
Linguini pasta with beef fillets, gorgonzola & broccoli florets	12,00 -
Mushroom risotto with Cretan "Xygalo" (sour creme) & fresh thyme	9,00 -
Fresh spinach risotto with saffron & cherry tomatoes	7,50 -
Barley pasta with shrimps, shellfish broth & Sellia cheese	11,00 -

MAIN DISHES

Grilled chicken breast with grilled vegetables & mini pita bread	8,50 -
Crispy breaded chicken fillet with parmesan, country style fries & coleslaw salad	9,00 -
"626" Burger with minced beef (250gr) in a handmade brioche bread, with caramelized onion, cheddar cheese & iceberg, <i>served with country style fries and cheddar sauce</i>	9,50 -
Vegetable Burger with fresh chili sauce & french fries	8,50 -
Beef steak (450gr) served with fresh spinach and rocket salad, grilled potato & peppered thyme honey bar	18,00 -
"Sweet cola" glazed spare ribs with grilled corn & green salad with honey dressing	11,00 -
Pork tenderloin & vegetable "souvlaki" with rustic fried potatoes & aromatic yogurt	9,50 -
Juicy & crispy chicken thigh with Greek traditional barley pasta, soft white cheese anthotyro & wild Cretan herbs	8,50 -
Grilled beef fillet with smashed potato puree & sautéed vegetable sticks	22,00 -
Slowly roasted lamb (12 hours) with orzo pasta & roasted "anthotyro" (Cretan cheese of medium hardness & savory taste)	16,00 -
Grilled salmon with seasonal sautéed & boiled baby zucchini with ginger aroma	14,00 -
Sea bass sautéed with split peas, grilled fennel & olive oil-lemon dressing	13,00 -

PLATTERS

All cheese & cold cuts platters are served with breadsticks, dried apricots, olives, extra virgin olive oil with balsamic vinegar, & mild pepper jam.

“Meze” variety with fried cheese balls with Cretan herbs, sour-dough bruschettas, Bourekakia” Greek filo pastry rolls filled with “mizythra”, open mini pie with pork tenderloin slices, tortilla wrap with spicy chicken bites, spring rolls (2 pax) 18,00 -

Cheese 12,00 -
Cretan gruyere, parmesan, smoked cheese, “ladotyri”, blue cheese

Cold cut’s 12,00 -
Spiannata, prosciutto, salami from Lefkada, smoked ham, smoked turkey

Cheese & cold cut’s 16,00 -
Cretan gruyere, parmesan, smoked cheese, “ladotyri”, blue cheese
Spiannata, prosciutto, salami from Lefkada, smoked ham, smoked turkey

DESSERTS

Profiterole with fresh patisserie cream, melted dark chocolate & toffee caramel	5,50 -
Lemon custard with almond crumble & fresh oregano	4,50 -
Hot chocolate pie with white chocolate mousse and forest fruits	5,00 -
Chocolate soufflé with fresh vanilla ice cream	5,50 -
Ice cream scoop in various flavors	1,50 -
Modern Cretan style "cheesecake" with Cretan rusk crumble, sour cream & pear compote	6,00 -
Seasonal fruit salad	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

