



BRUNCH (SERVED DAILY 11:00–15:00)

At 1890, brunch is all about fresh ingredients, homemade dishes, and great flavours. Everything is prepared with care in our kitchen, bringing you a delicious and memorable experience.

A LIGHT BEGINNING

1890 MORNING BOWL

Overnight oats, Greek low-fat yoghurt, seasonal fruit, walnuts & thyme honey

9€

CHERRY TOMATOES & ANTHOTYRO

Cherry tomatoes, fresh anthotyro cheese, basil, sourdough crisps & extra virgin olive oil

12€

EGGS & BRUNCH CLASSICS

SOFT SCRAMBLED EGGS

Creamy scrambled eggs, sautéed mushrooms & toasted sourdough

10€

AVOCADO TOAST

Sourdough toast, ripe avocado, poached eggs & fresh green salad

12€

EGGS ROYALE

Smoked salmon, poached eggs, silky hollandaise & focaccia

11€

THE SAVOURY COLLECTION

MORTADELLA & PISTACHIO FOCACCIA

Mortadella, creamy tsalafouti cheese, tomato chutney & pistachio pesto

8,50€

CROQUE MONSIEUR À LA GRECQUE

Sourdough, Lefkada salami, smoked Metsovone cheese & golden béchamel

12€

1890 SIGNATURE BURGER

Beef patty, melted Gruyère, chilli mayonnaise & brioche. Served with golden fries

12€

STEAK FOCACCIA

Caramelised onions, baby gem lettuce & Dijon mayonnaise in focaccia. Served with golden fries

25€

THE SWEET EDIT

FRENCH TOAST

White chocolate cream & seasonal fruit preserve

13€

FLUFFY HOMEMADE PANCAKES

Thyme honey, walnuts & cinnamon
or
Caramel sauce, nuts & chocolate

11€

BAKED VANILLA CHEESECAKE

Classic baked cheesecake, delicately infused with vanilla

12€

Make It Your Own:
Add bacon +2,50€
Add truffle +4€
Add fries +5€



Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).
Please inform our staff of any allergies or dietary requirements before ordering. While every care is taken during the preparation of our dishes, we cannot guarantee the complete absence of allergens.

Purchasing Manager: Christos Sidiropoulos