

cafe tempo



aperitif

aperone €8

negroni €10

BONNAIRE terroirs grand cru blanc de blancs. FR 14.5€

tempo wine pairing 29€

taste of tempo

7 servings €39 / guest

served for the whole table

falafel

with muhammara and greek yoghurt

barbari bread

tirofkateri - spicy feta and paprika spread

beef carpaccio

with shatta and dates

oyster mushroom

with spicy hollandaise

duck fillet

with red pepper sauce

soft serve with olive oil and maldon

bread

barbari €3

malawach €5

snacks

grilled olives €6

OOO anchovies with grilled grapes €12

falafel with muhammara and greek yoghurt €8

dips

tirofkateri - spicy feta and paprika spread €8

mutabal - eggplant spread €8

taramasalata - smoked cod roe spread €8

starters

greek salad €13

tempo caesar salad €15

crispy pike perch with blood orange harissa and fennel tzatziki €12

cold-smoked salmon crudo with marinated beetroot and sumac €15

beef carpaccio with shatta and dates €15

grilled

oyster mushroom with spicy hollandaise €20

argentine shrimps with orzo and confit tomato €22

duck fillet with red pepper sauce €26

pork skewer with labneh and chilli butter €24

desserts

soft serve with olive oil and maldon €6

galatopita with almond cookie and raspberries €9

cafe tempo

cafe tempo



aperitif

aperone €8

negroni €10

BONNAIRE terroirs grand cru blanc de blancs, FR 14,5€

tempo wine pairing 29€

taste of tempo

7 servings €39 / guest

served for the whole table

falafel

with muhammara and greek yoghurt

barbari bread

tirofkateri - spicy feta and paprika spread

beef carpaccio

with shatta and dates

oyster mushroom

with spicy hollandaise

duck fillet

with red pepper sauce

soft serve with olive oil and maldon

bread

barbari €3

malawach €5

snacks

grilled olives €6

OOO anchovies with grilled grapes €12

falafel with muhammara and greek yoghurt €8

dips

tirofkateri - spicy feta and paprika spread €8

mutabal - eggplant spread €8

taramasalata - smoked cod roe spread €8

starters

greek salad €13

tempo caesar salad €15

crispy pike perch with blood orange harissa and fennel tzatziki €12

cold-smoked salmon crudo with marinated beetroot and sumac €15

beef carpaccio with shatta and dates €15

grilled

oyster mushroom with spicy hollandaise €20

argentine shrimps with orzo and confit tomato €22

duck fillet with red pepper sauce €26

pork skewer with labneh and chilli butter €24

desserts

soft serve with olive oil and maldon €6

galatopita with almond cookie and raspberries €9

cafe tempo