

Peppi

DELI

TAKE OUT MENU - PRICE LIST

OUR DISHES ARE VEGGIE OR PLANT-BASED AND PREPARED WITH LOVE
MOST OF OUR INGREDIENTS ARE ORGANIC

SWEETS

RYE PLUM CAKE WITH ROSEMARY	5.50
BURNT BASQUE CHEESECAKE WITH MANDARIN - FIG LEAVE SAUCE	5.50
ALMOND POLENTA CAKE WITH ORANGE - GF	4.50
VEGAN BROWNIE - V, GF	3.85
HOMEMADE SORBET OR ICE CREAM (PER SCOOP) - V	3.00

FOCACCIA SANDWICHES

GREEK SPLIT PEA DIP, RED ONION, CAPERS, OLIVE OIL, FOCACCIA ON THE SIDE - V	8.50
FOCACCIA WITH VEGETABLE-POTATO FRITTATA, AIOLI & PICKLES	9.50
CARAMELIZED ONIONS WITH SMOKED LABNEH & RUCOLA - V	8.95
FLATBREAD VEGAN KEBAB, VEGGIES, PICKLES, GARLIC & MADAME JEANETTE SAUCE - V	8.95

MEALS

QUICHE WITH SPINACH, FETA & MASALA, SERVED WITH AIOLI, PICKLES & SALAD	14.25
PERSIAN HERB RICE WITH STRING BEANS IN SPICED TOMATO SAUCE, TZATZIKI & SALAD - V, GF	14.25
PASTA WITH CREAMY PUMPKIN SAUCE, SAGE, LEMON & SALAD (PARMESAN OPTION) - V	14.25
CAPONATA SALAD WITH A PIECE OF FOCACCIA - V	12.50
SOUP OF THE DAY WITH A PIECE OF FOCACCIA - V	8.50

MEZZE & BITES

ROASTED POTATOES WITH AIOLI - V, GF	100 GR 2.50
ROASTED VEGETABLES - V, GF	100 GR 2.70
PICKLED VEGETABLES - V, GF	100 GR 2.65
FERMENTED VEGETABLES - V, GF	100 GR 2.90
MARINATED ARTICHOKE & OLIVES MIX - V, GF	100 GR 3.50
VEGETABLE - POTATO FRITTATA	100 GR 3.50
VEGAN DIPS & SPREADS - V, GF	100 GR 2.70
FOCACCIA - PER QUARTER	FROM 3.25
MEZZE PLATTER FOR 2 - SELECTION OF OUR SPECIALTIES, FOCACCIA, DIPS & OLIVES	19.00

COFFEE

ESPRESSO	1.95
DECAF CHICORY	1.95
LONG BLACK	2.50
CORTADO	2.45
CAPPUCCINO	2.95
EXTRA SHOT	+1.50
OATMILK	+0.40
ICED COFFEE	+1.00
SPICY CHAI OATMILK	3.85

TEA

EARL GREY, JASMINE	3.20
BUCKWHEAT, ROOIBOS	
CAMOMILE & GREEN	
FRESH GINGER	3.50
FRESH SAGE - LEMON	3.50
FRESH MINT	3.50

COLD DRINKS

<u>JUICE</u>	4.25
SPARKLING APPLE & PEAR	
<u>LEMONADE</u>	3.85
ELDERFLOWER GRAPEFRUIT	
SMOKEY ROSE	
CUCUMBER MINT LEMON	
HOMEMADE GINGER BEER	3.85
0.5 % OEDIPUS CITRUS	4.00
0.0 % JUPILER PILSENER	3.85
CLUB MATE	3.50

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DELI

FROM THE SHELF - PRICE LIST

OUR DISHES ARE VEGGIE OR PLANT-BASED AND PREPARED WITH LOVE
MOST OF OUR INGREDIENTS ARE ORGANIC. ALL WINES ARE ORGANIC

MEALS IN A JAR

INDIAN RED LENTIL DAHL - V,GF	8.75
MUSHROOM PASTA SAUCE - V, GF	9.35
VEGAN BOLOGNESE PASTA SAUCE - V	8.75
AUBERGINE FENNEL SEEDS PASTA SAUCE - V, GF	8.75
SPANISH RED LENTIL SOUP - V, GF	8.50

SAVOURY DIPS, SPREADS & CHUTNEYS

ZAALOUK - AUBERGINE DIP - V,GF	5.50
SMOKED TOMATO CHUTNEY - V,GF	5.50
PRUNE CHUTNEY - V,GF	5.50

MARMALADES

MANDARIN MARMALADE - V,GF	5.50
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OILS & VINAIGRETTES

FIG LEAVE OIL	7.95
GREEK EXTRA VIRGIN OIL	6.95
MUSTARD - DILL VINAIGRETTE	5.90

CAVA & DESSERT WINE

GOTAS DE PLATA BRUT, WHITE CAVA - SPAIN	13.70
SANTA BAX, WHITE CAVA - ARGENTINA	12.85
VALDESPINO PEDRO XIMENEZ " EL CANDADO" - SPAIN	18.50

WHITE WINE

TOURAIN SILEX, SAUVIGNON BLANC - FRANCE	17.45
COTES DU RHONE PLEIN SUD, VIOGNER & ROUSSANNE - FRANCE	13.50
O GEWURZTRAMINER - CHILE	9.95
CEBOLAL CASA BRANCA - PORTUGAL	14.90

RED WINE

JCV CARIGNAN - CHILE	13.00
COTEAU DU PONT DU GARD CUVÉE Z, CARIGNAN & SYRAH - FRANCE	10.50
GRAN AMANSADO, BLEND DE TINTOS - ARGENTINA	9.95
AMANSADO, CABERNET DE SED - ARGENTINA	7.95