

ATHENS FOOD GUIDE

TAVERNS, CAFÉS, STREET
FOOD AND RESTAURANTS.



GEORGE ESPERIDIS

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INTRODUCTION

If you're holding this book, it means you're not just a visitor to Athens – you're an explorer at heart, eager to dive into the soul and atmosphere of this city through its culinary traditions.

My name is Dimitris Esperidis, and in this guide, my son George and I invite you to continue our journey through Athens – this time, through the lens of its cafés, tavernas, and restaurants.

As someone whose life has been deeply intertwined with Athens, I've spent years studying its history, culture, and all the elements that make this city so unique and diverse. And while Athens is renowned for its historic landmarks, it is also celebrated for its rich culinary tradition, which has been shaped over decades. Unfortunately, authentic Athenian cuisine often goes unnoticed by many visitors – something I hope to change with this guide.

In these pages, I'll share my personal experiences with you. You'll find descriptions of only those places my family and I genuinely love – establishments that have left us with the most vivid impressions. These are not just places to eat but venues steeped in history, brimming with character, and offering truly remarkable cuisine.

This guide is more than a simple directory of restaurants and cafés; it's an invitation to discover the soul of Athens through its gastronomy. I hope it helps you not only savour the local flavours but also feel like a true Athenian, even if your time here is brief.

Yours sincerely,
Dimitrios Esperidis

TYPES OF ESTABLISHMENTS

Athens is a city brimming with places to satisfy your hunger, each offering its own unique charm. In this chapter, my dear travellers, I'll help you uncover what lies behind the doors of various establishments and how they differ from one another. Whether it's a cosy taverna where you can indulge in traditional cuisine or a modern café serving up creative dishes, you'll be well-prepared for any culinary adventure that comes your way!

TAVERNA

A modern Greek taverna is far more than just a restaurant or a place to grab a bite. It's an essential part of our cultural fabric, a living, breathing testament to centuries of tradition and our enduring love for genuine connection around the table. In a taverna, every dish is more than food; it's a memory, a link to the past, a thread weaving generations together.

Today, stepping into a Greek taverna wraps you in an instant cocoon of warmth and hospitality. Old wooden tables dressed in simple tablecloths, the soft glow of warm lighting, the aroma of freshly grilled meat and crusty bread—all of it whispers, “Welcome home!” This is not a place for rushing. Here, time slows down, and people savour each moment, every conversation, and every mouthful of humble yet incredibly delicious food.

Modern tavernas, while evolving in appearance, have remained true to their core essence. Of course, much has changed since the days our ancestors gathered in the “kapelia” of ancient towns. Décor now often blends traditional elements with contemporary design, and menus frequently feature innovative dishes inspired by classic Greek flavours. Yet the heart of a taverna remains untouched: the warmth of its hosts, the lively atmosphere, and the unforgettable food.

A taverna is not just an establishment; it's a meeting place where friends, families, and even strangers come together to share the joy of life. The moment a dish arrives—be it grilled fish, tender meat fresh off the fire, or a crisp salad with feta and olives—the air fills with laughter, stories, and the clinking of glasses. No one sits alone here; a taverna is all about sharing life's simple pleasures.

The beauty of modern tavernas lies in their simplicity and authenticity. Greek tavernas are little islands of the past in a world that's changing all too quickly, offering a timeless space to meet the things that truly matter: good food, great company, and moments that linger long after the meal is over.

KAPILEION / KAPILEIO

Before diving into the world of modern Greek tavernas, let me take you on a brief historical journey to show you where it all began.

The establishments once known as *Kapileion* or *Kapileio* are no longer part of Greece's present-day landscape, though the older generation may still recall them. These names and concepts were the foundation of what we now know as the "taverna." The term *Kapileion* originates from ancient Greek. In earlier times, it referred to a place where basic necessities were sold alongside additional services. It could have been a small grocery store or a wine cellar, but over time, the focus shifted primarily to the sale of wine, which naturally attracted a steady flow of customers. This gave rise to the term *Kapilos* for the wine merchant and *Kapileion* for their establishment. These words lingered for centuries, only fading from use in recent decades as more respectable names took their place.

For much of history, up until the early 20th century, such establishments were often associated with semi-legal or socially frowned-upon activities, in addition to serving food and wine. Herodotus himself noted that *kapileia* were frequented primarily by traders, craftsmen, and street folk—the lowest rungs of society at the time. Over time, *Kapilos*, the proprietors of these places, became synonymous with practices like wine adulteration and even, on occasion, procuring.

Authorities attempted to regulate these establishments. During the Byzantine era, under the Palaiologos dynasty, restrictions were imposed on their operating hours, forbidding them from opening during church services. Priests caught visiting such places would be defrocked, and monks found within their walls were expelled from their monasteries. Respectable citizens would avoid these venues altogether, even for a meal.

By the early 20th century, however, during the reign of King George I, things began to change. These establishments were brought under control, their more disreputable elements eliminated. Local municipalities started issuing licenses, and gradually, the taverna evolved into the welcoming, hospitable places we know today, with friendly owners, delicious food, and excellent wines.

So now, let me officially welcome you to the modern Greek taverna—a space that has left behind its shadowy past to become a cherished symbol of Greek culture and hospitality!

KRASOPOULEIO (ΚΡΑΣΟΠΟΥΛΕΙΟ)

Krasopoleio / Inopoleio (Κρασοπωλείο / οινοπωλείο) - The term wine shop is another concept that has travelled through the centuries to reach us today. Even now, it can still be heard in everyday conversation and occasionally spotted in the names of certain wine stores. By adopting this name, shop owners emphasise their commitment to tradition and their connection to Greece's rich winemaking heritage.

MEZEDOPOLEIO (ΜΕΖΕΔΟΠΩΛΕΙΟ)

A mezedopoleio is a traditional snack bar, typically a small establishment where drinks like ouzo or tsipouro are served alongside small plates of appetizers. It's not the kind of place you go to satisfy a big appetite—because that's not the point. A mezedopoleio is a spot to gather with friends, share the latest news, and enjoy a glass of tsipouro paired with light and delicious bites.

BAKALOTAVERNA (ΜΠΑΚΑΛΟΤΑΒΕΡΝΑ)

A "bakalotaverna" is a charming "two-in-one" establishment. From the late 19th to the mid-20th century, these venues operated as grocery stores during the day and transformed into small tavernas by evening. Owners would set out a few tables, and the grocery shop would become a cosy spot for snacks and drinks. These places didn't typically have full kitchens, but the atmosphere was perfect for relaxed conversations over a glass of wine and some delicious bites. Today, only one authentic "bakalotaverna" remains in Piraeus, and I'll tell you all about it in the dedicated section of this guide.

NEOTAVERNA (ΝΕΟΤΑΒΕΡΝΑ)

A "neotaverna" is a relatively new term used to describe modern establishments that offer a creative reinterpretation of traditional Greek cuisine. While we deeply respect our traditions and cultural heritage, the younger generation strives to breathe fresh ideas into them, carefully

preserving the spirit of the past. These venues typically feature contemporary interiors with elements inspired by classic tavernas, seamlessly paired with innovative menus rooted in traditional recipes. Popular among younger crowds, "neotavernas" provide a fresh take on familiar flavours in a stylish yet welcoming atmosphere.

OINOMAGEIREIO

An inomagerio, as the name suggests, is a winery—but it's so much more than that. While the cellars of these establishments often hold barrels where wine is produced, their real charm lies in the menu. Here, you'll find hearty stews and casseroles, cooked in traditional clay pots, which were once popular among workers during lunch breaks, students, and anyone seeking a delicious, filling meal. These are places where you can savour authentic homemade dishes—simple yet full of flavour—accompanied by a glass of fresh, young house wine.

OUZERI

An ouzeri is a neologism with an elegant French-inspired ending, and yes, the stress falls on the last vowel. You can think of an ouzeri as a variation of the classic tavern, but with one key distinction—it specialises in serving ouzo, that beloved anise-flavoured drink so deeply cherished in Greece.

PATSATZIDIKO (ΠΑΤΣΑΤΖΙΔΙΚΟ)

A patsatzidiko (Πατσατζίδικο) is a distinctive type of Greek tavern that specialises in serving the traditional dish patsas (paça), a hearty soup made from veal or pork tripe. This dish is widely regarded as the ultimate hangover cure in Greece. These establishments have a unique atmosphere, as they were historically frequented by night workers—dock labourers, market vendors, and others looking for a filling meal after a long shift.

What sets patsatzidika apart is their operating hours: they remain open all night and often 24/7. Over time, they have also become popular with late-night revelers seeking sustenance after a night out. In addition to patsas, the menu often features boiled meats and magiritsa—a traditional Easter soup made with offal.

You'll typically find patsatzidika near nightclubs, hospitals, and markets—places with a steady flow of people during the late hours. These establishments represent a fascinating facet of Greek culinary culture: their

food is simple, hearty, and designed for those looking to satisfy a serious hunger after hours of hard work or revelry.

PSAROTAVERNA (ΨΑΡΟΤΑΒΕΡΝΑ)

A *psarotaverna* is a special type of classic Greek tavern where the stars of the menu are fish and seafood. Of course, if you're not a fan of the treasures of the sea but are dining with seafood lovers, you'll still find meat dishes to enjoy. However, the main focus here is on the freshest fish and marine delicacies.

The atmosphere of these establishments often reflects their theme, with interiors designed in a maritime style. Such taverns are typically located near the coast, ensuring their owners can always offer the freshest catch to their guests.

In Attica, one of the best places to experience a *psarotaverna* is in Piraeus, Athens' neighbouring port city, famous for its fishing districts and bustling harbour. And don't worry—I'll share tips on how to get there by metro a bit later!

PSITOPOLEIO (ΨΗΤΟΠΩΛΕΙΟ)

A *psitopoleio* is a venue that can be compared to a modern barbecue spot or steakhouse. The spotlight here is firmly on grilled dishes. The menu centres around a variety of meats expertly cooked over charcoal, making it a true paradise for lovers of juicy steaks and other grilled delicacies.

That's all, my dear travellers! You are now fully equipped to embark on a culinary treasure hunt in my hometown. Bon voyage and—*kali orexi!* (Enjoy your meal!)

TAVERNS

ALEXANDRINO KEBAB



This is our family's favourite spot! We celebrate all our special occasions there! We go to a taverna in the Pangrati neighbourhood. When we first moved to the area, we decided to take a stroll. As we walked by, we were absolutely captivated by the aroma of grilled meat. We stopped to take a closer look. From the outside, it

appeared to be a simple street-food eatery with a few tables by the window, but stepping inside revealed a chic dining room styled in the spirit of the 1950s.

The taverna's menu is based on Anatolian cuisine. You'll find various types of kebabs, souvlaki, gyros, stewed and fresh vegetables, all paired with delicious homemade wine.

If you're ever in Athens, I'll be delighted to personally take you to this gem of a place!

Alexandrino Pagrati

You can reach it from Evangelismos metro station by taking bus 214 to the "Poseidonas" stop or buses 203 and 211 to the "Alsos" stop. Alternatively, you can always opt for a taxi!



90 Ymittou &, Ifikratous, Athens 116 34

Phone: 21 0724 0599

Hours: Every day 12:00 – 1:30, Friday- Saturday 12:00 – 2:00

Cost: 5€ - 15€ / person



Google Map

Alexandrino Monastiraki.

A more conveniently located tavern, in terms of accessibility, can be found just a 5-7 minute walk from Omonia metro station. Once you exit the metro, you'll need to cross the square and head along Athinas Street. The tavern will be on your right, just after you pass the central market (which will be on your left). You'll spot it on the corner of the building.



Athinas 53-51, Athens 105 52

Phone: 21 0323 7340

Hours: Every day 11:00 – 19:00

Closed on Sundays



Google Map

Alexandrino Agia Varvara



The third tavern. It is located about 5 minutes walk from the metro Agia Varvara

M. Alexandrou 141-143, Agia Varvara. 12351

Phone: 21 0569 3480

Hours: Every day 12:30 – 1:00, Friday- Saturday 12:00 – 1:30



Google Map

MAVROS GATOS



I am firmly convinced that this tavern ought to be declared a cultural monument, and the mayor of Athens simply **must** take action. The ribs here are a must-order, and the liver? Even more so! What's more, the prices remain as "sweet" as the atmosphere.

This legendary Pangrati tavern, contrary to popular belief, has been around for much longer than 25 years. Its story begins back in the 1960s. Sometimes I find myself wondering what would happen if it were located closer to Syntagma Square. Let me explain: there's a romantic connection between "The Black Cat" and Paris' famed "La Coupole." The renowned Montparnasse brasserie, once a favorite haunt of the artistic elite, is adorned with 33 columns painted by various artists. Today, it stands as an architectural landmark, drawing tourists from around the world.



"The Black Cat" may be more modest, but it has its own treasures. In the 1960s, its walls became the canvas for the extraordinary work of artist Doris Papageorgiou, who paid for his meals with his art. These paintings are a true spectacle: a carnival night inspired by the artist's memories of Parisian cabarets and dances. Doris, who spent 15 years training in Parisian ateliers, was a close friend of Modigliani and our very own Ghikas Gounaropoulos. At the heart of his works is a black cat, and his Fauvist-style brushstrokes, rich in vibrant colors and festive energy, whisk us away into a whirlwind of champagne and joy. This tavern is a rare and unique gem in Athens. I wholeheartedly believe it deserves cultural monument status and hope the mayor will

do everything possible to make it happen. Yes, if “The Black Cat” were located near Syntagma, progress might come faster. But I feel even the unassuming Polymonos Street in Pangrati deserves recognition, as this tavern breathes life into it. Especially on weekends, when families and groups flock here to indulge in its famous ribs.

On weekdays, the tavern serves as a meeting place for locals and those in the area on business. When the weather is good, the pavement tables quickly fill up. Inside, the space is bright despite being semi-basement, with checkered red-and-white tablecloths and Doris’ paintings setting the tone for the unique atmosphere.

To the right of the entrance, you’ll find the artist’s first painting, featuring the tavern’s name, while opposite stands a meat display. I must admit, the veal steak didn’t quite impress me—nowadays, everyone seeks lightly marbled meat, and that was missing here. But no matter.

Before diving into the meat dishes, I sampled the appetizers. The *horiatiki* was a true celebration of flavors: ripe tomatoes and tangy feta. The saganaki cheese, with its crispy crust, was perfectly gooey and melted in the mouth, while a squeeze of lemon added a refreshing twist. The fried aubergines were soft and sweet, and the courgette fritters with cheese were equally delightful. But the highlight for me was the *pie of the day*—rustic, with a crispy crust and vibrant filling.

Now for the meats. The pork steak was tender and cooked to perfection, though its flavor was a bit too neutral for my liking. The lamb ribs, on the other hand, were a different story: juicy, with just the right amount of fat—simply ideal. I would have preferred them slightly less done, but they were still incredibly tasty. Another standout was the liver wrapped in caul fat: tender, juicy, and fibre-free, with a rich flavour. It’s one of the best renditions of this rare dish I’ve encountered in Athenian taverns.

As for Mrs Panagiota’s hot dishes, they’ve long been celebrated. Lemon-infused veal or moussaka, for instance. I had the chance to try

aromatic lamb with oven-roasted potatoes—soft, melt-in-your-mouth perfection.

Dessert isn't on the menu, but the cheesecake we were treated to was absolutely delightful.



Polemonos 4, Pagrati

Phone: 21 0723 6903

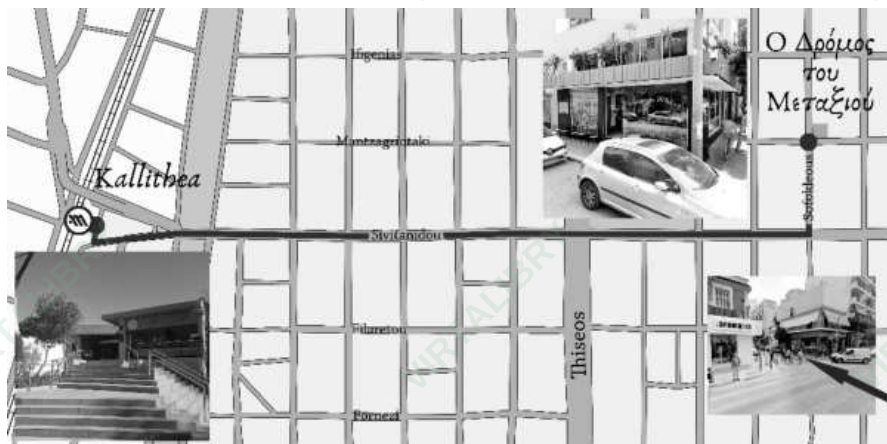
Opening hours: Daily 1.00 PM - 12.00 AM

Cost: 15-20 euros/person excluding drinks

The tavern is a 10-minute walk from Evangelismos metro station.

Google Map

Ο ΔΡΟΜΟΣ ΤΟΥ ΜΕΤΑΞΙΟΥ THE SILK ROAD



"The Silk Road" – More Than Just a Restaurant Serving Pontic Cuisine

Delicious traditional Pontic dishes, works of folk art, live traditional music, an exhibition of national costumes, literary evenings, and a genuinely welcoming atmosphere – all this awaits you at The Silk Road in Kallithea.

Back in 1922, the Evstathiadis and Alexandridis families, along with many other Christians, were exiled from Trabzon in Pontus and settled in northern Greece – in Agios Dimitrios (Kozani), Thessaloniki, and Kokkinia (Kilkis). They brought with them their customs and traditions. Fast forward 101 years, and their grandchildren, Myrofora Evstathiadis and Kostas Alexandridis, now living in Athens with their children, have opened a café-mezedopoleio called Silk Road. Here, they serve authentic Pontic dishes that are hard to find anywhere else. "Everything our ancestors did, we do as well. I'm not a professional chef, but everything I cook at home, we serve to our guests. We've

been lucky – knowledge has been passed down through generations, and now we're passing it on to our children," says Myrofora Evstathiadis. A Ph.D. in Folklore Studies from the University of Athens, she teaches Pontic and Greco-Balkan folklore at the Department of Language, Literature, and Culture of the Black Sea Countries in Komotini. For her, gastronomy is an inseparable part of folklore, and Silk Road is the culmination of her many years of research. Together with her husband Kostas Alexandridis, head of the Greek Society for the Preservation and Promotion of Cultural Heritage "Momogeri," they often travel across Trabzon and Greece in search of products from small local producers.

And indeed, as Mr. Kostas, the owner of the establishment, said to me, "The Silk Road is more than just a restaurant." Warm and approachable, he personally came over to chat with us alongside his son Stathios (the restaurant is run entirely by the Alexandridis family). He explained that the idea for the restaurant wasn't driven by profit but by a desire to create a cozy spot for himself and his friends – a quiet, friendly place where you can enjoy fresh, wholesome, traditional food, have a coffee, and engage in meaningful conversations in an ambiance that feels like home.

The Silk Road is a place like no other I've visited before. The warmth of the welcome made me feel like I was visiting a friend's home – a rarity in Athenian restaurants. This hospitality introduced me to two fascinating and kind people and, of course, the Pontic dishes that had brought me to Kallithea in the first place. Mr. Kostas shared that it's not just the customers they talk to – it's about connecting with everyone, as the family's goal isn't profit but sharing their culture and bringing people closer together. His generosity left a lasting impression on me. "True wealth lies in giving, not in having," he said. On Saturdays, live Pontic and rebetiko music fills the air (and occasionally on other days, so do check their social media for updates). It's the perfect opportunity to immerse yourself in the lesser-known Pontic culture and make new connections. Another delightful

surprise awaited me when I visited – I arrived just as one of their literary evenings was wrapping up. Held every Thursday around 6:00 PM, these evenings start with readings of Greek poetry and prose (on that day, it was works by Cavafy), followed by discussions about art, philosophy, and everyday life.

But the surprises don't end there. On the second floor of The Silk Road, you'll find an exhibition of traditional Greek costumes from across the country, dating back to the late 19th and early 20th centuries. These are just the highlights of over 3,000 pieces Mr. Kostas has collected over the years for his dance events. As I touched the antique fabrics, he enthusiastically recounted the story behind each costume.

The restaurant's interior is equally enchanting. Paintings, hand-embroidered tablecloths, traditional musical instruments adorning the walls, handcrafted candlesticks, tables, and chairs – everything here is crafted with love and a deep appreciation for Greek artisanal traditions. It's this attention to detail that makes The Silk Road feel not just comfortable but as if you've stepped out of Athens into another time and place – one far more authentic.

"A merchant once offered me cheap American cheese, but I told him right away that quality is what matters most to me," Mr. Kostas shared. And true to his word, The Silk Road prioritizes quality, fresh ingredients from small Greek producers. The dishes are prepared with the care and love you'd expect when cooking for family and friends – and this is evident in every bite.

One standout dish for me was Perek – a thin flatbread made from flour, salt, and water, filled with cheese and baked in a special pan (klostotygan). I recommend ordering the family-sized portion of eight slices. Another highlight was Siron, featuring delicate pastry rolls served with paspitan (a rich, thick yogurt), fresh cow butter, and paprika. The black cabbage and bean soup, made with ingredients sourced from Trabzon, was aromatic and packed with flavor – a refined take on traditional Pontic bean stew.

Our gastronomic journey through Pontic cuisine concluded with a sweet treat. The künefe was crispy, fragrant, and perfectly balanced – not overly sweet – and topped with a generous scoop of kaimaki ice cream. It was the best dessert I’ve had in a long time. You simply must try it!

As you can see, The Silk Road is more than just a restaurant – it’s a living celebration of Pontic tradition. With its homemade food prepared with heart, musical and literary evenings, unique interior, and atmosphere as authentic as the buttery, spiced aromas wafting from the kitchen, it’s a place you’ll want to revisit. Portions here are not only hearty but also great value, considering the fresh, high-quality ingredients. So if you find yourself in Kallithea, make sure to visit – and you’ll see exactly what I mean!



Sofokleous 129, Kallithea 176 72

Phone: 21 0959 3323



Opening hours: Wednesday - Friday 2.00 PM - 11.00 PM Saturday 12:00 PM – 01:00 AM Sunday 12:00 PM – 10:00 PM

Cost: 10-15 euros/person excluding drinks

The tavern is a 15-minute walk from Kallithea metro station.

Google Map

FANIS' KARAMANLIDIKA TA KARAMANΛ'IDIKA TOY Φ'ANH

Here's another gem of Anatolian cuisine. Its name takes us back to the Karamanlides Greeks — a small group of Anatolian Greeks who once lived in the Karaman region of Cappadocia, Turkey. They spoke a unique dialect of the Turkish language, wrote in the Greek alphabet, and practiced Orthodox Christianity. In the 1920s, nearly all of them relocated to Greece as part of the population exchange, while Muslims moved from Greece to Turkey.

The Theodoropoulos family began their business in the 1960s with a humble butcher's shop. To this day, you can visit it to buy authentic handmade Karamanlides pastirma crafted from veal, lamb, and even camel meat. They also offer a wide variety of aged cheeses, as well as products available for tasting.

In 2014, an intriguing new venue opened next to the shop. It's not quite a shop, nor is it a tavern — it's a unique concept that could be described as a revival of the Byzantine grocery. At its heart is a display counter brimming with all sorts of delicacies you can take home, surrounded by tables much like those in a tavern. It's a place where you can stop by for breakfast or dinner. The chef will delight you with small dishes from Karamanlides cuisine, gourmet products from all over Greece, craft beers from breweries, homemade wines, and traditional ouzo or tsipouro. Some dishes might be a bit salty or spicy, so it's worth checking with the waiter before ordering. And do bear in mind that evenings can get busy, so it's best to book a table in advance.

Fast forward five years to 2019, and another exciting venue opened at 119 Ermou Street - a Workshop and Restaurant. Here, you'll be treated to freshly baked homemade pies, sweets, and of course, all the beloved dishes Greek cuisine is famous for!

As I write about these places, I find myself tempted to turn off the computer and head straight there. To soak in the atmosphere, enjoy the lively conversation, and indulge in the unforgettable flavours!

Pastirma Store



41 Evripidou Street 10554, Athens



Finding this spot is easy enough. Start from Omonia Square and walk along Athinas Street until you reach the intersection with Evripidou. This is the first major crossroads after the central market. Turn right there, and you'll see the shop on your left-hand side, across the road.

Google Map



Mezze Restaurant



The eatery is just a 2-minute walk from the shop. You'll need to walk a little further, and on the right, at the corner, you will see the sign.



1 Sokratous & Evripidou Street 10552, Athens

Google Map



Food Artistry Restaurant



119 Ermou Street 10555, Athens

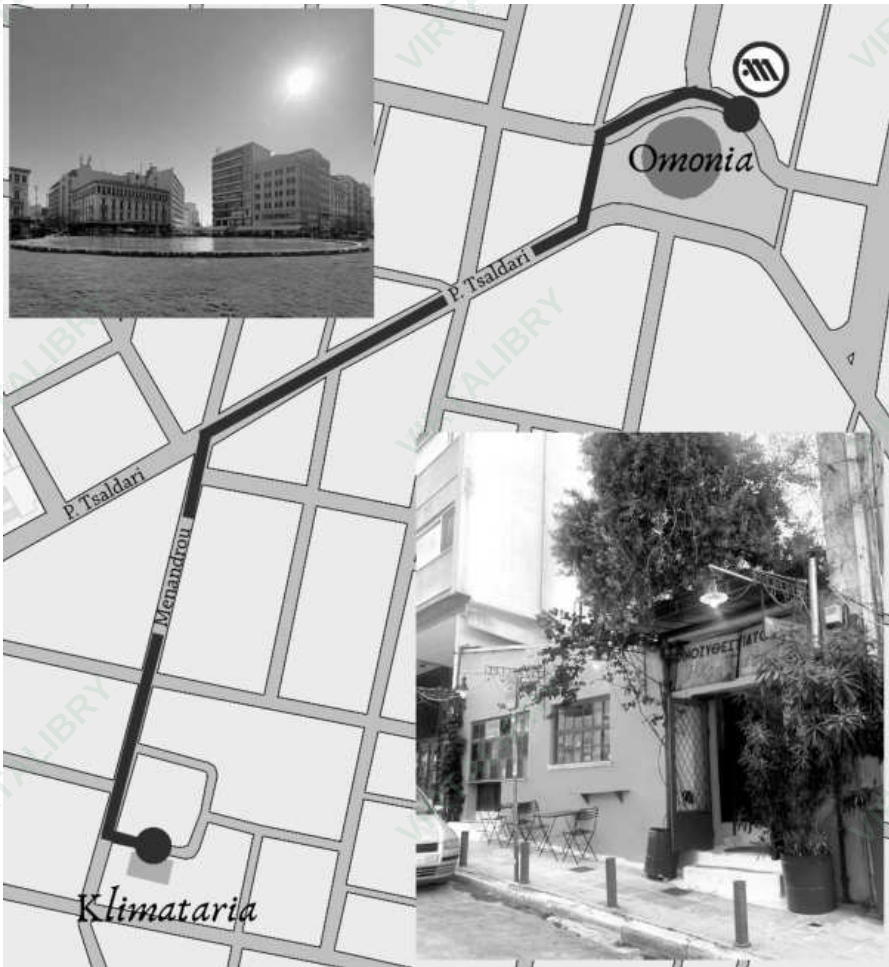
Finding this restaurant is quite easy. You need to reach the Monastiraki metro station, or head to the square of the same name if you're strolling in the city center. The restaurant is located on Ermou Street, which is a pedestrian area stretching from Syntagma Square to Monastiraki. Continue along this route. Walk left from Monastiraki, and the restaurant will be on your left after approximately 3 to 5 minutes.



Google Map



KLIMATARIA



A Journey Through Time at the "Klimataria" Tavern on Plateia Theatrou, Soon Celebrating 100 Years

When you enter "Klimataria," it feels as though you are transported to Athens of another era. It is not merely one of the city's oldest taverns, but a living monument of folk culture, where every corner is steeped in history.

The tavern's story began back in 1880, at a time when Athens was just beginning to shape its new urban culture. In the very heart of Plateia Theatrou, an industrial building was constructed, which later became the home for the tavern. The location turned out to be unique: right above the ruins of the ancient sanctuary of Apollo, behind the Church of Agios Ioannis Therapeftis, and very close to the city's first covered theater.

Initially, it was a humble café that hosted memorial meals. But everything changed with a man named Gerodimos, who opened a tavern here and called it "Klimataria." Throughout its long history, the tavern has changed names, but for regulars, it has always remained "Klimataria."

"Klimataria" has always been a place where music, speaking of life, resonated. In the post-war years, legends of Greek repertoire like Yiannis Papaioannou and Markos Vamvakaris sang here. Back then, songs were rich with meaning, and the tavern's cuisine was simple: bread, homemade appetizers, and draft wine warmed the soul and heart.

Throughout its long history, the tavern has witnessed both joy and hardship. In July 2005, a fire almost marked the end of its journey. However, with the help of artist and icon painter Tasos Rigas, the tavern was restored, preserving its authenticity. Now, it features a covered terrace transformed into a cozy winter garden, but everything else remains the same: the wooden tables, grapevines, and warmth created not by the walls but by the people.

The menu at "Klimataria" is a journey in itself. Among my favorites are the stifado snails, lamb and pork dishes cooked in handmade ovens. Equally delicious are the giant baked beans, crispy dolmas, mousaka with karnigari cheese, seasonal homemade pies, and vegetable dishes.

They bake their own bread here, cook with the finest olive oil from Messinia, and serve draft wine from the local Koroni estate, all of which compel one to return again and again.

Today, "Klimataria" is popular not only among locals but also among tourists seeking the genuine atmosphere of old Greece. Live music plays here, and every detail—from oak barrels to grapevines—seems to tell its own story.

This tavern is not just a place to enjoy a good meal. It is a living embodiment of the spirit of Athens, preserving the past while remaining a part of the present.



2 Theatre Square, Athens

Phone: 21 0321 6629

Hours: Daily 12.00-02.00

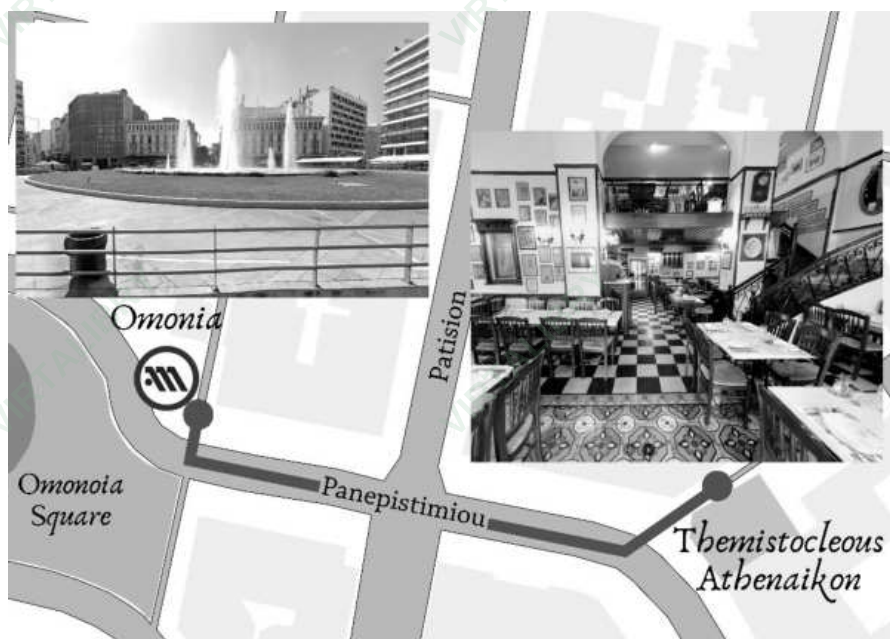
Cost: 10-15/person excluding drinks



Google map

The tavern is located in the city center, about 10 minutes walk from Omonia Square.

THE TAVERN OF THEMISTOCLEOUS. ATHENAIKON ΤΟ ΜΕΖΕΔΟΠΩΛΕΪΟ ΤΗΣ ΘΕΜΙΣΤΟΚΛΕΟΥΣ. ΑΘΗΝΑΪΚ'ΟΝ



If the previous two establishments are relatively "young," this tavern boasts nearly a century of history. Located in the very heart of Athens, it has long been a meeting place for many figures from the arts and politics. Every Saturday at noon, it

transformed into a kind of club—a venue for discussions, games, and puns.

The interior retains the charm of the 1930s. The menu is quite diverse, featuring fish and seafood, meat dishes, cheeses, and desserts. The wine list showcases selections from Greek vintners.



Themistokleous 2 (pedestrian street) & Panepistimiou Tables outside
(Themistokleous Pedestrian Street)



Phone: 21 0383 8485

Hours: Monday – Friday, Sunday 12:00 PM – 11:30 PM, Saturday 12:00 PM – 12:00 AM
Sunday Closed

Cost: 15 – 25 euros/person

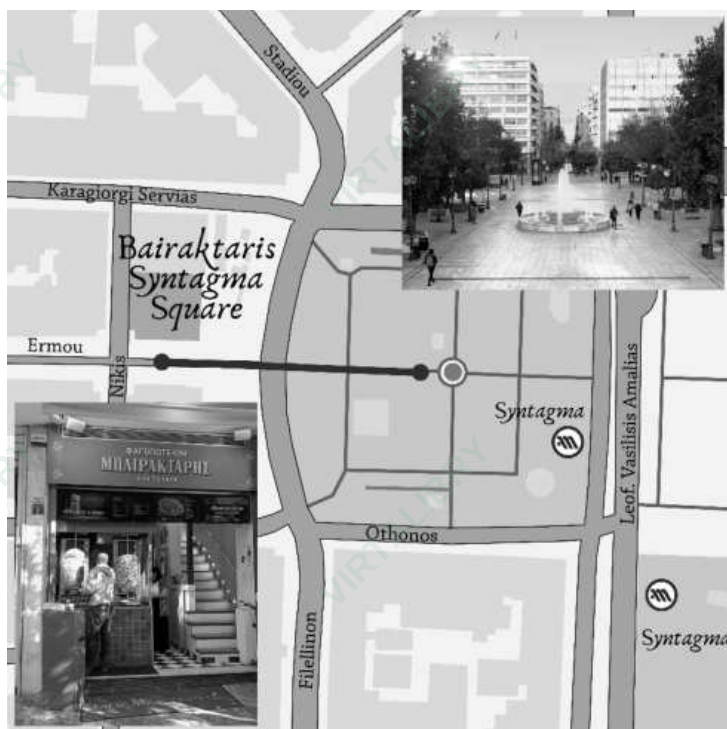
Google Map

The tavern is just a couple of minutes from Omonia Square. You should walk along Panepistimiou Street, going against the flow of traffic. After a large intersection with Patision Street, you will come

to a crossroads with a pedestrian street. That's the one you need. The tavern will be situated in a corner building.



ΒΑΙΡΑΚΤΑΡΙΣ ΣΥΝΤΑΓΜΑ SQUARE ΜΠΑΪΡΑΚΤΑΡΗΣ ΠΛΑΤΕΙΑ ΣΥΝΤΑΓΜΑΤΟΣ



The Bairaktaris family opened their first tavern in 1879, and for six generations, they have diligently preserved the traditions of Greek hospitality. They offer delicious dishes from traditional Greek cuisine at very affordable prices. Currently, the family runs three establishments, but I would like to invite you to one of them. In my opinion, the other two have been slightly tarnished by their locations in tourist hotspots, leading to a lot of hustle and bustle from passersby.



So, let's talk about Bairaktaris in Syntagma. You will find this venue on your right as soon as you enter the pedestrian Ermou Street from Syntagma Square. From the outside, it looks like a street food spot. Yes, you can take your food to go, but I typically head upstairs. There, you'll find a small but cozy dining area in a modern style. Contemporary Greek pop music plays in the background, and if the volume bothers you, just ask the waiter to lower it.

I won't go into detail about the menu, as it features typical Anatolian cuisine. It's delicious, hearty, and affordable. I will simply note that I often stop by here whenever I'm in the center and crave a quick snack.

2 Ermou, Syntagma Square St, Athina

Phone: 21 0322 2190

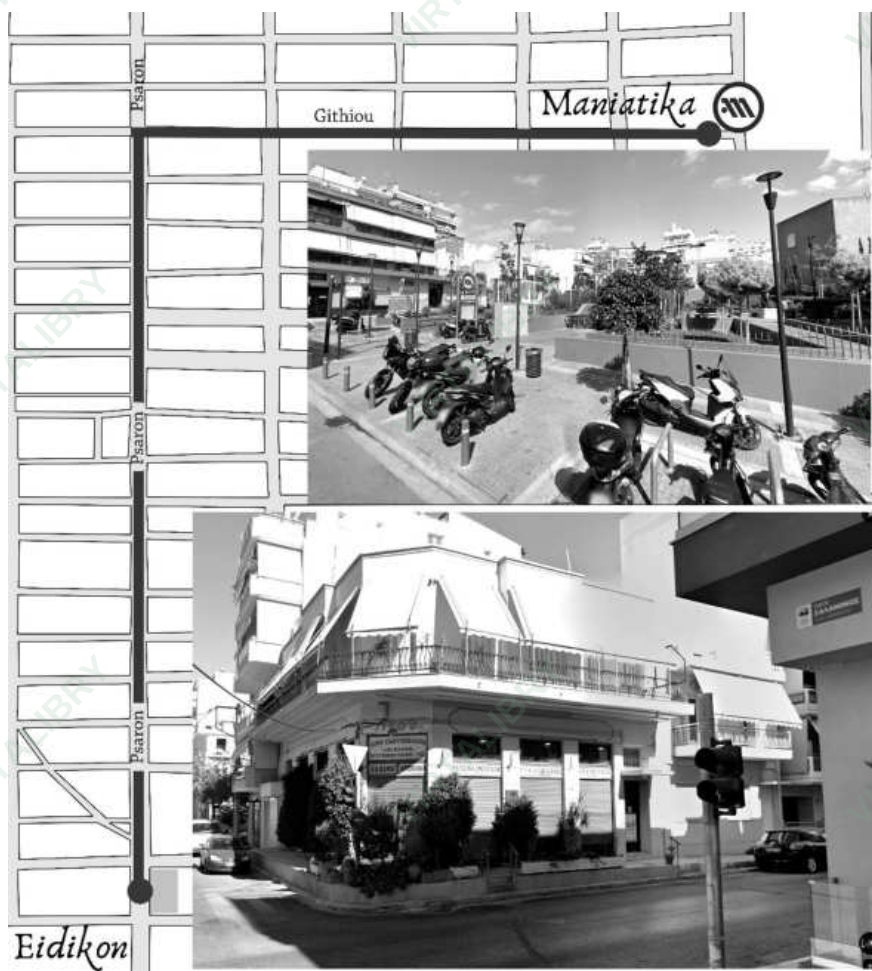
Hours: Monday – Thursday, Sunday 10:00 AM – 12:00 AM, Friday, Saturday 10:00 AM – 1:00 AM

Cost: 10 – 15 euros/person



Google Map

EIDIKON



A Century of History: “Eidikon” Tavern — A Living Legend of Athens

Like a frame from an old Greek film, the “Eidikon” tavern transports you to the past. It is the last authentic bakalotavern in Piraeus, where history literally hangs in the air.

Back in 1920, Mr. Aristidis, the father of the current owner, opened this establishment in the heart of Piraeus. Here, guests enjoyed homemade



retsina and traditional appetizers while also purchasing essential groceries, as the tavern functioned as a classic grocery store.

The menu here is truly special. If you love meat, prepare for a feast of flavors, but the real highlight is... salted ice cream! Imagine a crispy layer of puff pastry filled with cheddar cheese, rigatoni, potato chips, and minced meat. This culinary experiment will certainly leave a lasting impression!

Today, “Eidikon” is managed by Aristidis’ son, Apostolis, and his grandson, who diligently preserve the spirit of old Athens. This place has not changed over the decades—retaining the same nostalgic atmosphere.

Old black-and-white photographs, original floor tiles, and wooden shelves filled with goods—all breathe the past. The vintage refrigerator is a centerpiece and has long become a favorite spot for photos.

If “Eidikon” were abroad, it would undoubtedly be a protected monument, for its authenticity and originality are cultural treasures. It is no surprise that

the tavern has become a cult favorite among residents of the northern districts of Athens, who love to stop by again and again.

Your visit here is not just a dinner; it's a genuine journey into the ambiance of the good old days. Try it, and you will understand why "Eidikon" is not just a place, but a part of Athens' history.

The tavern is located in Piraeus, about a 20-minute walk from Maniatika metro station.

Psaron 38, Pireas 185 46

Phone: 21 0461 2674

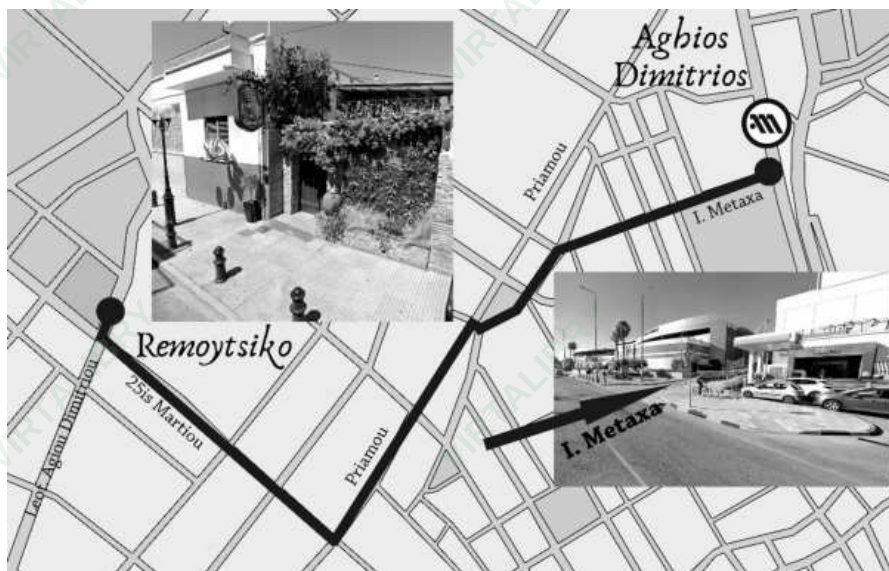
Hours: Monday - Saturday 11AM–11:30 PM Sunday, Closed

Cost: 5 – 15 euros/person



Google Map

REMOYTSIKO



“Remoutsiko,” Where the Best Kontosouvli is Served

In a cozy tavern on Ag. Dimitrios Street, I was greeted by Ilias Dimas—the heir to a family business filled with warmth, aromas, and history. Here, in the neighborhood of Agios Dimitrios, in the very spot where his grandfather Panayotis once built a small wine cellar, the atmosphere today is brimming with Greek hospitality and true culinary artistry.

“Once, neighbors came here to buy wine made by my grandfather’s hands,” Ilias shares with a smile, inviting us into the past. However, fate had other plans; after the sudden death of his grandfather, his son, Konstantinos, turned the storeroom into a gathering place for friends—first as a joke, then seriously. The tavern was named “Remoutsiko” after a phrase from his grandfather meaning “free treat,” and since then, it has become a symbol of family traditions and heartfelt hospitality.

Konstantinos was not just a cook, but a true master, inspired by his grandmother's recipes and his own creativity. He invented the stuffed meatballs that became the tavern's signature dish. His baked gardoumbaki still linger in the memories of long-time patrons. Over time, "Remoutsiko" became renowned far beyond the neighborhood—thanks to the quality meat and the famous ribs, paidáki, prepared with a perfect balance of salt, oregano, and tenderness.



Today, the tavern is run by Ilias and his brother Panayotis, who maintain the spirit of the establishment while adding modern touches. "We've revamped the interior, turning the courtyard into a cozy, blooming space, but the philosophy remains the same—nothing frozen, only fresh ingredients prepared by hand," Ilias shares. Their mother, Sofía, manages the kitchen, while their father, Konstantinos, now tends to raising chickens and vegetables at their cottage in Anavissos—all of which also make it into the tavern's dishes. Ilias fondly recalls his childhood: "I would stand on a box to reach the sink, and even then I knew I would one day continue the family

business. My brother and I are a team. Everything we do is based on the principles our father instilled in us from a young age: ‘Never deceive the customer, and serve only what you would eat yourself.’”

Today, in addition to the traditional menu featuring kontosouvli and classic Greek dishes, the brothers offer seasonal specials: winter soups, kebabs, or fish steaks. Every Wednesday, live music fills the tavern with melodies that perhaps echo the tunes once composed by Konstantinos’ friends.

Every dish at “Remoutsiko” tells its own story. From the golden, sunlit paidáki to the pies filled with basturma, soaked in aromatic spices. Even their feta is not just cheese but a work of art. But the main thing is that here you are served not only food but a piece of familial warmth that warms you more than any fire.

Bon appétit!

The tavern is located a 15-minute walk from Ag. Dimitrios metro station.

Leof. Agiou Dimitriou 120, Ag. Dimitrios 173 41

Phone: 21 0970 4515

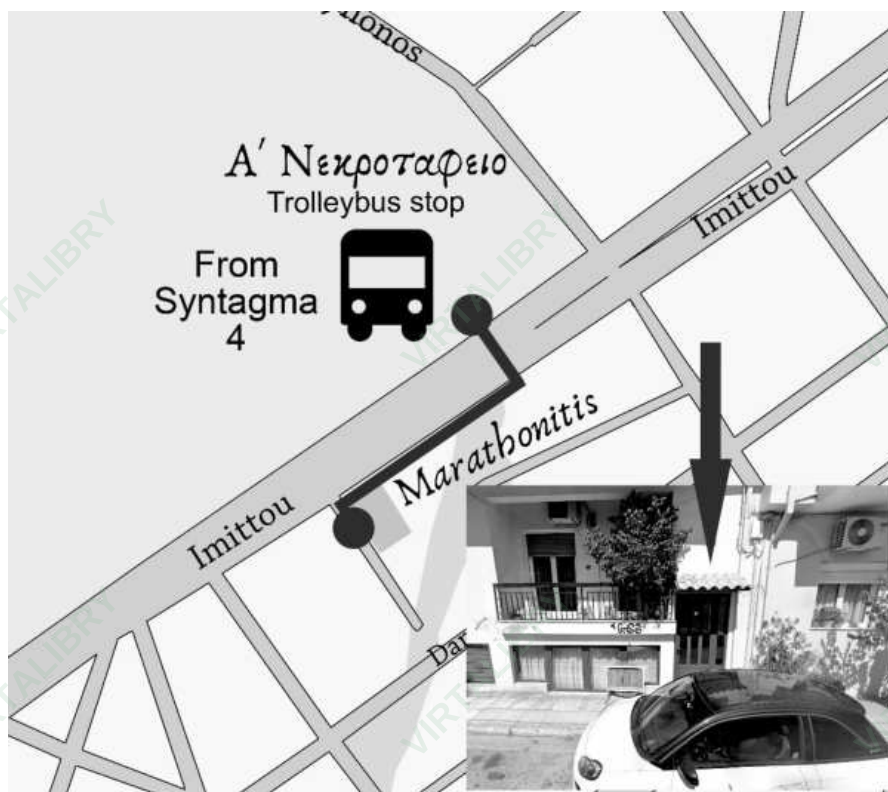
Hours: Tuesday - Saturday 7:30 PM –12:30 AM Sunday 12:30 PM – 5:00 AM Monday, Closed

Cost: 15 – 20 euros/person



Google Map

MARATHONITIS



Marathonitis: A Tavern Where Aromatic Ribs, Live Music, and Traditions Unite

In the heart of Pangrati lies a place where the flavors of the past come alive, accompanied by the melodies of rembetiko. This ancient tavern serves a signature dish that has become its hallmark—succulent lamb and sheep ribs prepared with unparalleled skill.

Once, the Gouva area was renowned for dozens of taverns serving aromatic retsina alongside tasty appetizers. The Immitou Avenue back then was still a stream, where fresh breezes from the hills of Philopappos brought coolness even during the hottest summers. This unique microclimate made the local wine legendary, and Gouva's retsina was known throughout the region.



The history of this tavern began during the years of dictatorship when Photis Avgeropoulos, who had moved from Marathon, opened it near the Church of Saint Artemios. The land on which the tavern stands was part of his wife Sophia's dowry, and here he realized his dream. Photis built the house himself and set up a wine cellar in the basement. Initially, there were no counters or tables in the cellar, and guests would bring their own appetizers. But soon, Grandma Sophia began to prepare simple dishes: slow-cooked gouvetsi, snails, and grilled herring. Photis produced the wine for his guests himself—using Savvatiano grapes. Back then, it was exclusively retsina, while today, they also serve a modern “version”—wine without resin.

Over the decades, the tavern has preserved its soul, adding just a few touches to the original concept. When management passed to Photis's sons-in-law, a few new dishes and a charcoal grill were introduced.

Now, for the past 19 years, the tavern has been run by his grandson Dimitris Kymbouropoulos, assisted by his father Georgios. Dimitris consistently welcomes old clients, maintains a cozy atmosphere, and happily shares stories from the past.

What should you definitely try? Bacalaos with skordalia and juicy ribs that disappear so quickly there's often a line for them. They also serve sheep ribs from the best farms in Aetolia-Acarnania and mountainous Corinthia, spicy tirokafteri with feta cheese from Pyrgos, crispy pastourmadopites, juicy frikadelki, giant beans, and savory Cretan graviera.

During the weekdays, live melodies of rembetiko and old folk songs fill the air, while the atmosphere becomes truly festive on weekends. But keep in mind—this place is extremely popular, and reservations are a must!

Imittou & Vinkelman 3, Athina 116 32

Phone: 21 0701 7404

Opening hours: Monday-Saturday: 20.00-00.00, Sunday: 14.00-19.00

Cost: 15-18 euros/person excluding drinks



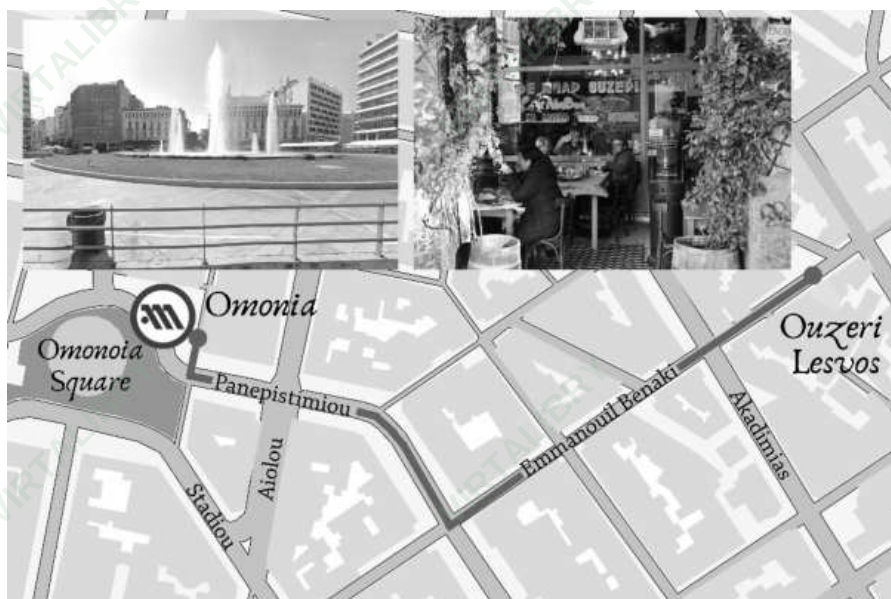
You can get there from Sindagma Square by trolleybus number 4 to the stop A' Νεκροταφείο

Google Map

PSAROTaverns

SEAFOOD TAVERNS

OUZERI LESVOS ΟΥΖΕΡΙ' Η ΛΕΣΒΟΣ



A Seafood Tavern in the Heart of Athens

Despite its central location, this tavern remains largely untouched by tourists, preserving the authentic atmosphere of old Athenian eateries. Founded by two brothers from Lesbos in the early 1960s, the establishment reflects their roots in its name.

From the outside, the tavern is unassuming and can be easily overlooked, as the building's gallery conceals its façade. However, as you approach, you will spot a display featuring a gigantic octopus and crab, with the name “Λέσβος” prominently featured between them.

Originally, the tavern served as a sort of community hub for residents of Lesbos who came to Athens to study or work. The menu was filled with island dishes, made with ingredients that were delivered daily from Lesbos, providing support for their fellow islanders. However, this eatery, known for its delicious and affordable dishes, quickly rose to prominence among students, lawyers, and figures from the arts and culture scene. Remnants of this era can still be seen in a poem written by two students that hangs on the wall.

The two brothers, Christos and Stratos Grammelis, retired in 2005, passing the business to Michalis Yannellis, who continues to uphold traditions while developing the tavern further. Notably, the brothers frequented the tavern until their deaths in 2020, enjoying conversations with friends and reminiscing about their youth.

The menu remains traditional, featuring a vast selection of seafood and fish dishes, all at very reasonable prices.

If you want to experience the atmosphere of Athens as felt by its residents, everyday Greeks, don't miss this establishment!



38 Emmanuel Benaki, Athens 106 78

Phone: 21 0381 4525

Opening hours: Monday - Saturday: 12:30 PM – 11:00 PM, Sunday:
12:00 PM – 7:00 PM

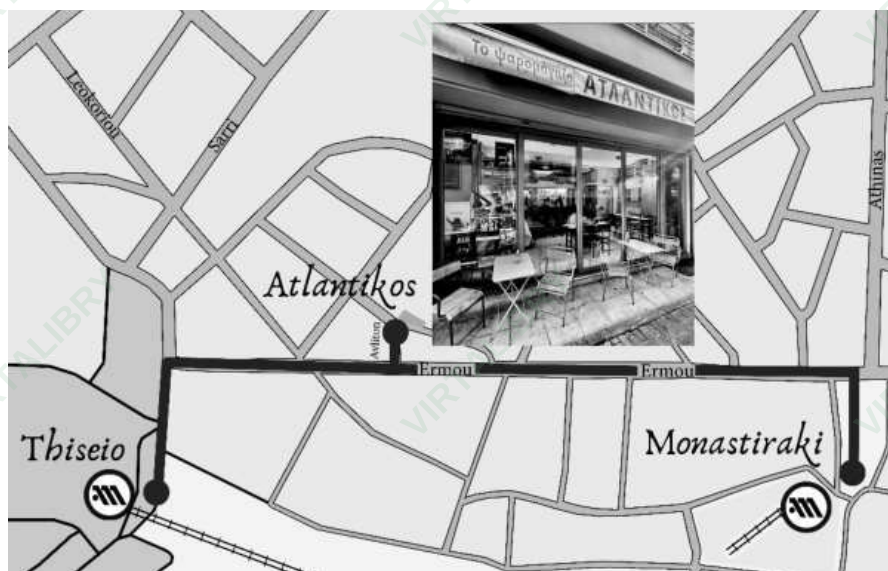
Cost: 15-20 euros/person excluding drinks



You can easily find this tavern. It's about a 10-minute walk from Omonia metro station. Just walk from the square along Panepistimiou until you reach the intersection with Banaki, then turn right

Google Map

ATLANTIKOS



“Atlantikos” in Psiri: For Fresh, Delicious, Affordable Fish

I adore those small places that don't shout for attention, don't seek awards or grand accolades, yet genuinely delight those who find them. If they are good, the world will discover them on its own. One such spot is the fish tavern "Atlantikos" in Psiri, where every visit feels like a true encounter with kindness and simplicity. This cozy venue has a few tables almost right by the kitchen, a small mezzanine for those seeking solitude, a couple of spots right on the sidewalk, and a charming courtyard that is especially lovely on May evenings. Even in winter, it is pleasant here; heaters keep you warm, and the atmosphere inside feels like a home celebration—always snug but incredibly inviting.

The menu is brief yet precise, like a collection of beloved melodies. Fresh salads, where each spoonful says, "We make this with our

hearts." Fava with classic accompaniments, baked peas with herring or mackerel, and incredibly fragrant mussels—fried or in saganaki. They hand-cut the potatoes here, and you can feel the difference immediately. Among the main dishes, you'll find small fried fish, anchovies, black sea bream, and amazing shrimp for just 6–7 euros. Their signature fish & chips is a celebration: marinated cod, fried potatoes, and peppers, all served on a large platter fit for a royal feast. But the main star is the fish soup. Thick and aromatic, with pieces of fresh fish, it feels like a warm embrace. Some prefer the signature fish sandwich for 4.5 euros, which you can take away. Additionally, they prepare savor with vinegar, garlic, and rosemary, bake dorado for 8 euros, or serve juicy salmon. Pasta lovers can indulge in rigatoni with salmon or shrimp pasta in tomato sauce—dishes adored by regulars. The wine offered is simple and with white and rosé available for 3.5 euros per half-liter, sourced from Tirnavos. The uzo is brought in from Crete—fragrant and invigorating.



All ingredients are purchased fresh every morning at the Varvakiotis market in small batches to ensure their freshness. The tavern is open

every day from 12:00 PM to 1:00 AM, attracting everyone from local youth to the creative elite.

Avlition 7, Athina 105 54

Phone: 21 3033 0850

Opening hours: Every day: 12:00 PM – 1:00 AM

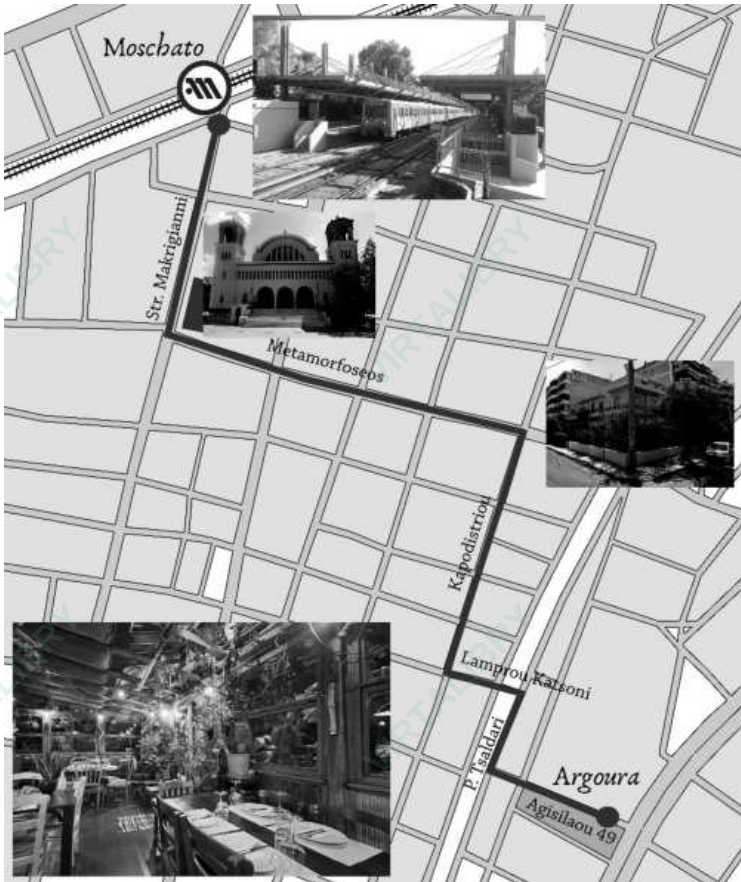
Cost: 15-20 euros/person excluding drinks



The tavern is located between the metro stations Monastiraki and Thiseio

Google Map

ARGOURA 'ΑΡΓΟΥΡΑ



“Argoura” Welcome to a Tavern with Innovative Seafood Cuisine

The owner and chef, Mr. Nikos, named this establishment after his hometown on the island of Evia, where, in his youth, he first discovered the mysteries of the sea and began to hone his culinary skills. Before opening his tavern, he spent many years working as the head chef in a large restaurant. After resigning, he opened his own place in 2012. For Mr. Nikos, it's essential to connect

with every visitor. He will ask you how you're doing and how your mood is.

Moreover, there are no small details in his work; he pays attention to every aspect. Each morning, he personally goes to the fish market to select the freshest catch, and his vegetables and wine come from reliable suppliers he has worked with for years. The tavern's interior is simple, yet the cozy atmosphere sets it apart from popular tourist spots.

His dishes are like jazz—constant improvisation. When you dine here, you should trust Nikos and enjoy his creativity! Don't forget to ask about the dish of the day; it's not on the menu and changes regularly. If you want to experience the atmosphere of Athens hidden behind the tourist facade, make sure to visit Argoura.

Bon appétit!



49-51 Agissilaou Tzitzifies, Kallithea 176 75

Phone: 217 717 3200

Opening hours: Monday - Friday 7:30pm – 12:00pm, Saturday 1:00pm – 12:00pm Sunday 1:00pm – 5:30pm

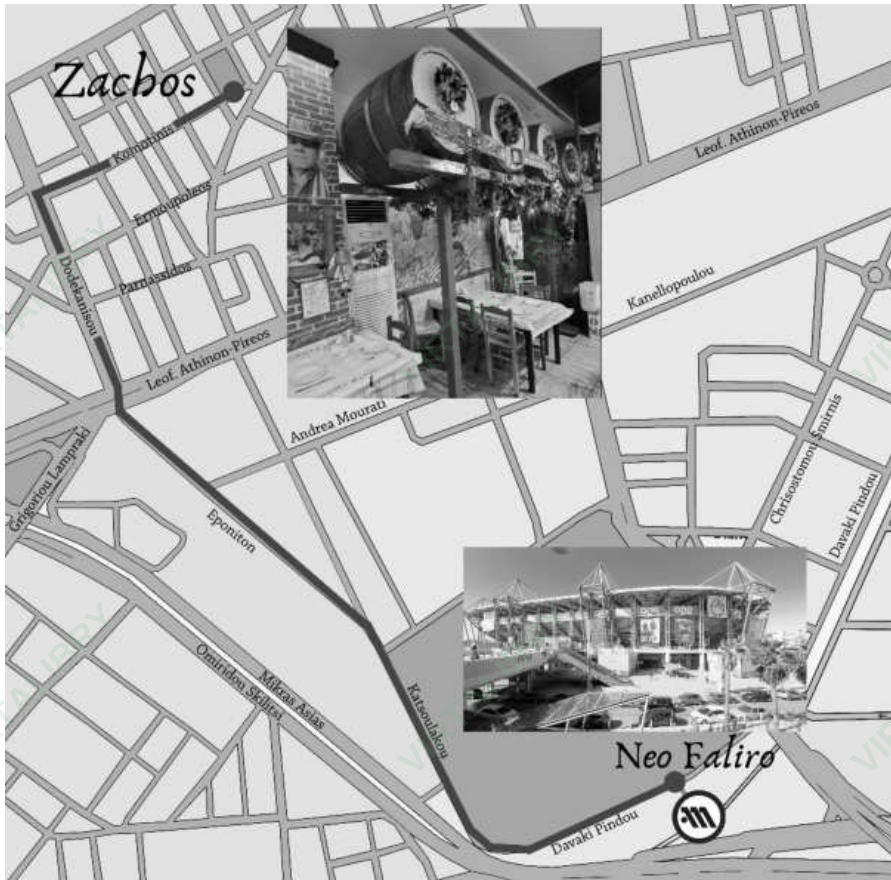


Finding this establishment is not difficult, but it is off the beaten tourist path. It is located in the southern seaside district of Kallithea, near the Stavros Niarchos Cultural Center. The nearest metro station is "Moschato," on the green line. From there, it's a 20-minute walk or you can take a taxi from the city center.

Google Map

ZACHOS

ΤΟ ΚΑΠΗΛΕΙΟ ΤΟΥ ΖΑΧΟΥ



“Kapilio Zachos” Another Tavern with a Menu of Seafood and Fish

Founded over 60 years ago, “kapilio” is not quite a traditional tavern. The term “kapilio” is an ancient Greek word that means a small shop where wine was sold. These little shops had a few tables and served appetizers. Today, it is one of the most popular taverns in Piraeus, Athens' neighbor and the city with the largest port in the Mediterranean. You'll likely find yourself here if you're heading to the islands.

The tavern's interior transports you back to the 1950s. On one wall hangs a large photo of the four most modern ferries of that time, connecting the mainland to the islands of the Aegean Sea. Above the photo, framed by a scarf of the Olympiacos sports club, is a line from the song "Children of Piraeus," which won an Oscar for Best Song in 1960 for the film "Never on Sunday" by Jules Dassin, featuring Melina Mercouri in the lead role.

The centerpiece of the decor consists of old barrels that once stored wine by the previous owner, Mr. Batayanis, who, in the 1960s, quickly gained a reputation as a supplier of good wine. He owned the tavern until 2003, when he retired and sold the business to Christos Zachos. Despite the change, locals still refer to the tavern by its original name, "Batayani." Mr. Zachos has preserved its history while successfully continuing the legacy. He expanded the offerings from wine and appetizers to include hot dishes made with fish and seafood. Today, it is a fully authentic and atmospheric tavern. It often attracts notable former players from Olympiacos, who, though now retired, come to reminisce and chat. The tavern is equally popular with the youth; fans frequently stop by to fuel up before a match, while everyday patrons travel from all over Piraeus and Athens.

If you want to feel the atmosphere of Greece in the 1950s, you must visit this establishment. Just be sure to check if there are any events that day; otherwise, the tavern may be packed with fans, leaving no free tables.



Komotinis 37 Kaminia, Piraeus 185 41 Greece

Phone: 210 481 3325

Opening hours: Tuesday - Sunday 12:00am – 12:00pm, Monday closed

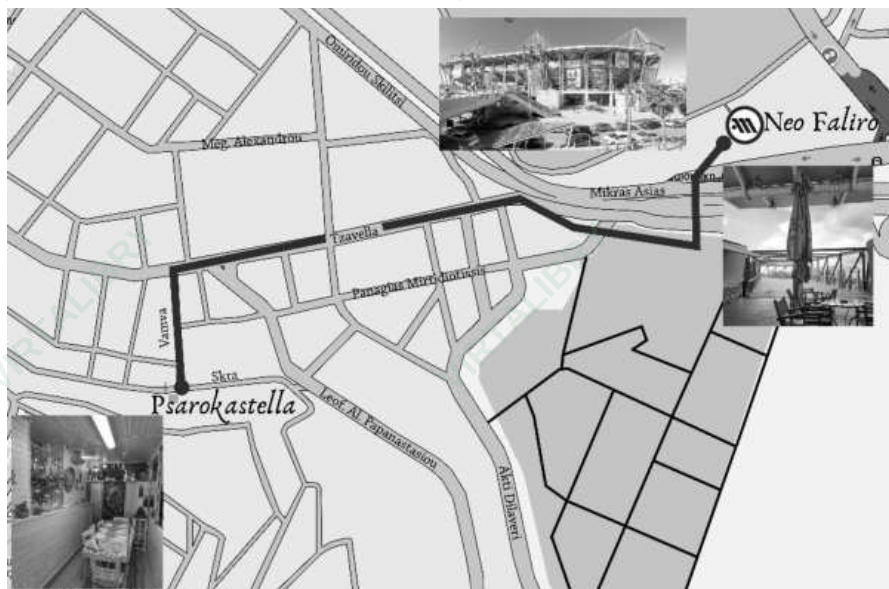
Cost: 15-20 euros/person



Google Map

Kapilio is a 20-minute walk from Neo Faliro station on the green metro line. Alternatively, you can take a taxi from the city centre.

PSAROKASTELLA ΨΑΡΟΚΑΣΤΕΛΛΑ



“Psarokastella” A Hidden Gem in Piraeus

As we continue our exploration of the hidden gastronomic gems of Piraeus, the next establishment offers a seafood menu in a unique homey atmosphere. Nestled in a narrow street of the Kastella district, amidst old private houses and modern apartment buildings, lies the small fish tavern “Psarokastella.” It's a place that's hard to stumble upon—only locals or those accidentally wandering through the maze of steep climbs in the area are likely to find it. I discovered it by chance while strolling through Piraeus with friends. The tavern immediately caught my attention—I had never heard of it, despite its long existence. By a fortunate coincidence, we were hungry, so we decided to stop for a snack, and since then,

“Psarokastella” has become a special spot for me that I return to whenever I have the chance.

The tavern is warmly run by Maria, her husband Kostas, and their sons, Nestor and Konstantinos, who always greet guests with smiles and heartfelt hospitality. Located in a charming stone house built in 1929, which was once a family home, the tavern's history dates back to 1986, when Maria's father, who hailed from Crete, opened a small tavern right in his living room and on the terrace. Since then, a special family atmosphere has flourished here, with dishes prepared from age-old recipes.



The menu is a symbiosis of tradition and experimentation. From the freshest seafood to unique signature sauces—every detail in the dishes highlights a love for quality ingredients. For instance, the shrimp sauce is a family secret that they keep under wraps. They also serve dishes that are hard to find elsewhere, such as the tender octopus from Chios, prepared with local wine and fragrant Cretan vinegar.

Maria and her family carefully monitor the quality of ingredients by collaborating with small suppliers and local farmers. Even the potatoes for frying are meticulously selected according to the season.

“It’s better to offer a few quality dishes than many mediocre ones,” the family insists.

The tavern's interior is a testament to attention to detail: antique photographs, paintings, and cozy nooks transport you to the ambiance of times past. Despite its modest size and parking challenges, this place is filled with sincerity, delicious food, and an unmatched atmosphere.

Skra 19, Piraeus

Phone: 210-42.22.237

Opening hours: Tuesday - Friday 6:00pm - 11.30pm, Saturday 1.00pm - 11.30pm, Sunday 1.00pm - 6.00pm, Monday closed

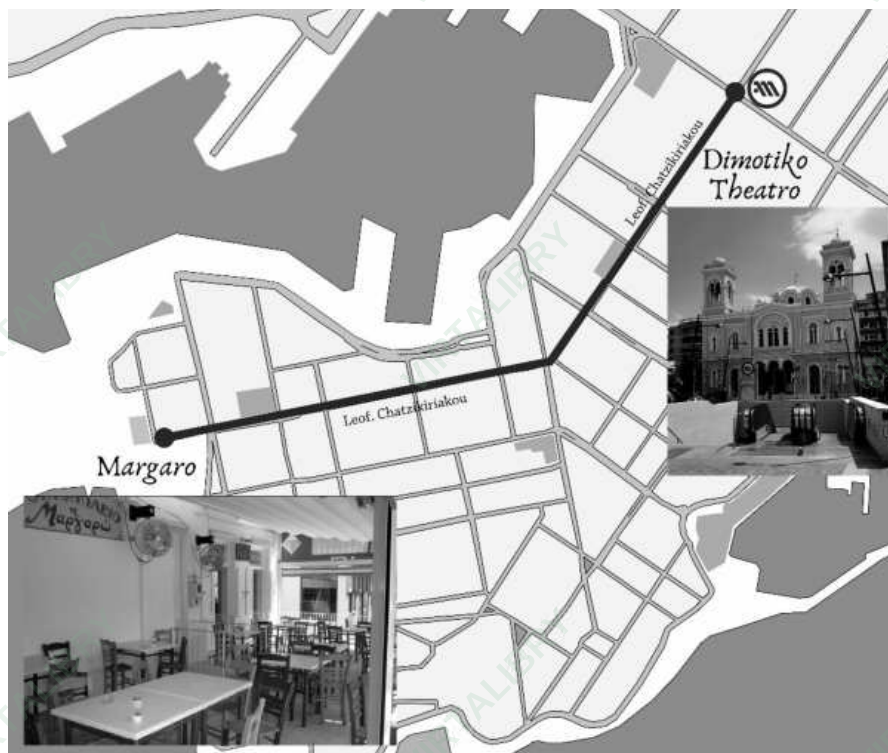
Cost: 25-30 euros/person



The nearest metro station is Neo Faliro, on the green line. The walk will take about 15 minutes.

Google Map

MARGARO ΜΑΡΓΑΡ'Ω



Another Family Tavern with a History Dating Back Nearly 100 Years

The story begins in 1937, when Margaro Hanioti opened a small tavern in a basement near Tzaneio after moving from Mykonos to Athens with her husband, Yannis. While he worked as a loader at the port, Margaro fed the dockworkers for a nominal fee. In 1944, after the end of the German occupation, she moved her tavern to a space that had previously been a grocery store located at the gates of the Naval Academy. The former owner sold it out of fear of bombardments in Piraeus, but Margaro took the risk, hoping the

shelling would subside and her family would have a roof over their heads. She converted the lower floor into a tavern and the upper floor into a home.

Margaro's grandson, Kostas, shares, "Chatzikiriakeion was a poor area back then, close to the port. Poverty and crime prevailed, and even the police tried to avoid this neighborhood. My grandmother worked with the locals: she made wine from must and cooked simple meals, like fried small fish, to feed the workers. Starting in the 1970s, after evening theater performances, actors like Tzani, Vougiouklaki, and Papamichail began to frequent the place. My grandmother passed away in 1974, and my parents continued the tavern after that. By 1978, they decided to focus solely on fried dishes—shrimps, red mullet, and village salad. This became a success, thanks to changes in the port and the new clientele—from former sailors to shipowners."



Today, Margaro Tavern remains a family business. The children and grandchildren continue the traditions. The menu is minimalist: salad, fried red mullet, shrimp, and occasionally seasonal fish, seasoned only with lemon and no spices. The secret lies in the perfect frying: hot cotton oil ensures that the fish remains crispy on the outside and juicy on the inside. They no longer produce their own wine, offering Savvatiano white wine instead, followed by an orange pie for dessert. On weekends, the tavern is bustling, in part due to the cadets from the Naval Academy. Kostas remarks, "During the Junta, my grandmother supported the sailors by treating them to fried outlets and wine. These memories are still alive, and former military personnel often share them when they come to the tavern."

Leof. Chatzikiriakou 126, Pireas 185 38

Phone: 210 451 4226

Opening hours: Monday - Saturday 12:00am – 12:00pm, Sunday, 12:00pm – 5:30pm

Cost: 25-30 euros/person

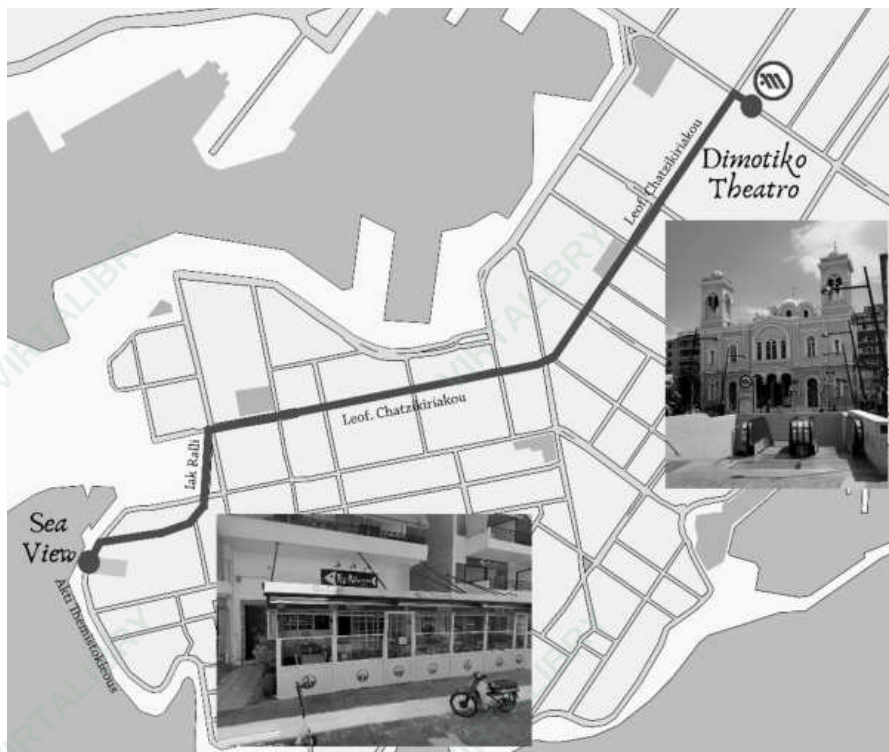


The tavern is located on the outskirts of Piraeus, near the cargo port. You can reach it by taxi or walk from the "Dimotiko Theatro" metro station, which will take you about 30 minutes.

Google Map

SEA VIEW

Θ'ΕΑ Θ'ΑΛΛΑΣΣΑ



Another Fish Tavern Near the Previously Described Margaro Welcome to a cozy tavern with a traditional style enhanced by modern touches and, of course, stunning views of the Saronic Gulf, Salamis, and Aegina. This tavern has long established a reputation for quality cuisine and a simple, welcoming atmosphere. Yet, it is not afraid of experimentation, adding modern dishes such as ceviche and carpaccio to the menu. However, the foundation remains traditional—fresh fish and seafood sourced from local fishermen. Situated on a wooden terrace, the establishment resembles a typical Greek tavern but without unnecessary embellishments. The decor is

dominated by simple maritime motifs: small boats on the walls and shades of blue and white. Upon entering, the maritime theme and a large painting of a sailor by the artist Tsarouchis immediately capture your attention.

Evenings here do not begin with traditional rembetiko or island songs but with jazz music, which harmonizes surprisingly well with the overall atmosphere. The tavern invites a leisurely meal with a sea view, and a stroll along the waterfront after dinner is a must-do. For example, you can walk to Aphrodite's Bay, home to the ancient Church of Saint Nicholas. This spot feels like a step back in time, allowing you to completely escape daily worries.



The menu has been crafted by young chef Sotiris Vasiliou, who has infused fresh ideas while respecting traditional flavors. Everything starts with the small details: the taramosalata is exemplary, with a delicate texture, served with homemade squid ink pita that is crispy on the outside and soft inside. Fried seaweed resembles ocean chips, while fried langoustine is juicy and tender. The octopus is particularly impressive: it retains its texture, rich flavor, and a light crispy crust.

Among the hot dishes, the pappardelle with lobster meat in a rich bisque sauce stands out. This is a rarity for such taverns, but here the pasta is perfectly cooked al dente, with a flavor that lingers on the

palate. Fried red mullet, while pleasant, does not steal the spotlight of the evening.

Desserts are offered to all guests, with the best being the ekmek and a rich chocolate pie topped with crushed pistachios from Aegina.

Service is attentive, quick, and friendly. Prices remain affordable: around 45 euros per person for a full dinner with wine or an anise aperitif.

In conclusion, "Θέα Θάλασσα" stands out among its neighbors for its honesty, quality, and respect for seafood cuisine. Families, couples, and groups of friends come here to enjoy the sea views and good food. If you want to escape the hustle and bustle of the city, book a table, breathe in the fresh sea air, and take a short walk along the shore before or after your meal. "Θέα Θάλασσα" is the perfect choice for a peaceful, heartfelt evening by the sea.

Akti Themistokleous 344, Pireas 185 39

Phone: 210 413 2070

Opening hours: Open every day 12–11pm, Sunday, 12–7pm

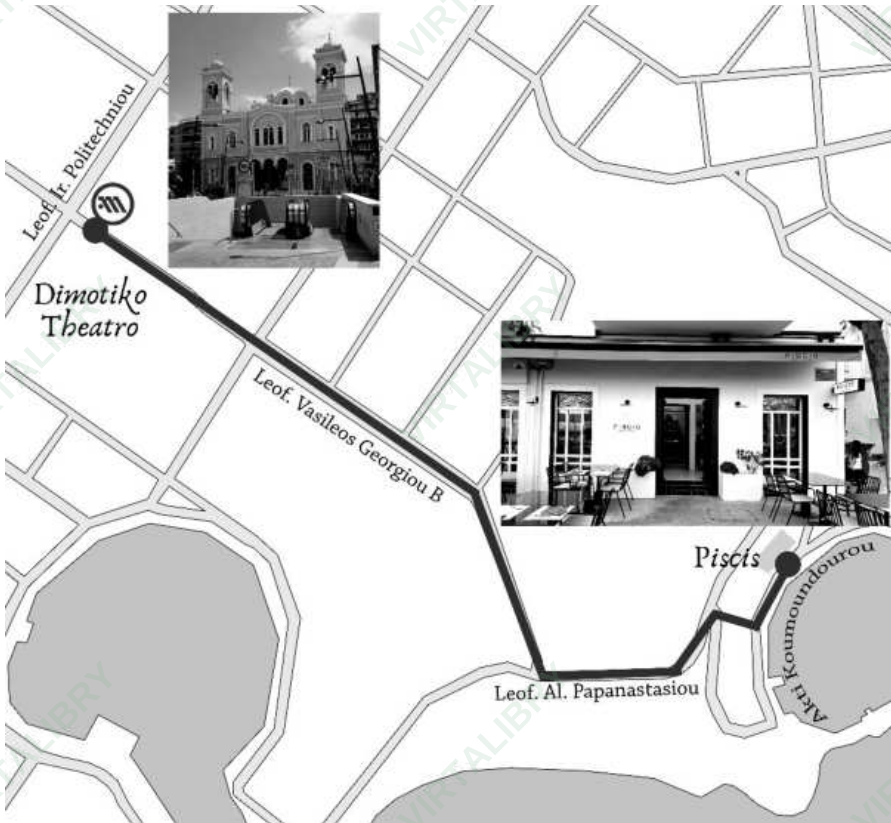
Cost: 30 - 50 euros/person



The tavern is about a 30-minute walk from the Dimotiko Theatro metro station, or you can take a taxi.

Google Map

PISCIS



Continuing Our Journey through Mikrolimano
Mikrolimano itself embodies Greek romance: yachts, gentle seas, and the aroma of fresh fish. Here, on Akti Koumoundourou, the recently opened restaurant Piscis speaks for itself. The name "piscis," derived from Latin, translates to "fish," and the creators of this cozy corner—Panayotis Icalis, Petros Fotinis, and Manolis Mavridakis—are well-versed in maritime cuisine. This trio came together for a reason. Icalis and Fotinis are renowned chefs who have long captivated food lovers with their gastronomic experiments, while Mavridakis is the owner of the elite Coursaros



restaurants in Athens and Mykonos. They have created not just a restaurant but a place where tradition and modern trends go hand in hand.

The atmosphere at Piscis is truly captivating. You see a blue-and-white palette inspired by Aegean landscapes, hear the sound of the waves, and feel a gentle breeze. There are no indoor halls—only outdoor tables.

In front of you are boats, the sea, and the cozy balconies of neighboring houses, where locals leisurely sip their coffee. Everything around seems to breathe tranquility and harmony.

But the main highlight of Piscis, of course, is the cuisine. Each dish is a tiny masterpiece. Sashimi made from the catch of the day with olive tartar, delicate ceviche with subtle tomato notes, and perfectly cooked mussels—all of these not only delight the palate but also pleasantly surprise with their prices. Even the aristocratic lobster pasta (€78/kg) is more accessible than one might expect.

Particular attention should be paid to the vision of the creators. They focused on simplicity and high quality, on preserving the best culinary traditions while adding an innovative approach that allows familiar dishes to be seen in a new light.

I believe you will agree that such places become a point of attraction not only for tourists but also for locals. For me, Piscis has become that

special place I long to return to—for its flavors, atmosphere, and inspiration.

Akti Koumoundourou 30, Mikrolimano, Piraeus

Phone: 210 417 0772

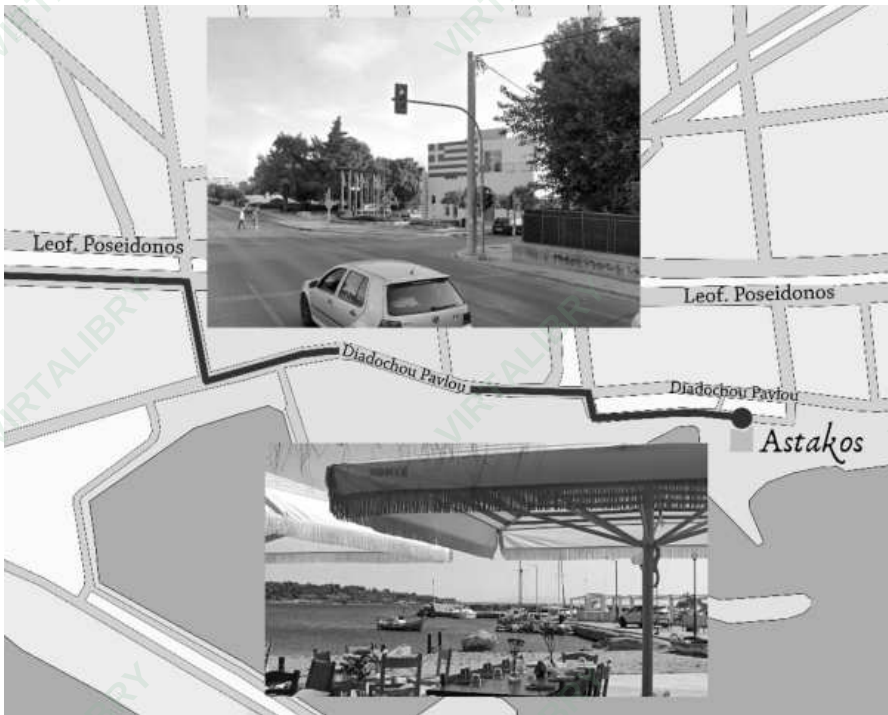
Opening hours: Open every day 1 PM–12 AM

Cost: 35 – 50 euros/person



Google Map

ASTAKOS



This venue will be convenient for you if you're staying in Glyfada or if you decide to take a drive along the coast east of Athens, heading toward Cape Sounion and the Temple of Poseidon.

Welcome to Astakos!

Nestled right by the sea, where the waves gently rock the moored fishing boats, lies Astakos—a place where classic Greek cuisine meets modern flavors. Here, the spirit of true Greece reigns: the freshest fish prepared over an open flame, seafood meze with unexpected twists, the aroma of a wood-fired oven, and a light breeze reminiscent of distant voyages.

The tavern has quickly become popular. Since its opening in the revamped interior of an old space at the Second Marina of Glyfada, it

has almost always been bustling. It's no surprise that the combination of tradition and contemporary cuisine crafted by chef Angelos Bakopoulos, known for his exquisite projects, has instantly captivated locals and tourists alike. The simplicity and ease he infused into the menu perfectly complement the sea view and the salty air.

Astakos is a place where the past and present merge into one. Next to the tavern, you can see the fishing shops where fresh catches are weighed and displayed every morning. By evening, lamps are lit, softly illuminating the space and inviting you to embark on a new gastronomic journey. The fish and seafood are sourced directly from local fishermen, and each dish is prepared with skill and attention to detail.



The menu is a story in itself. Delightful taramosalata topped with herring roe, creamy fava with smoked eel, and eggplant salad with delicate metsovone cream—all accompanied by fragrant toasted bread. Try the mackerel on a cream of beans with pickled onions, or

salaturi served on crisp black lentils—a harmony of traditional taste and contemporary interpretation.

For fish lovers, there's a true find: dorado cooked in a wood-fired oven, or white amur with artichokes a la polita, drizzled with a bright lemon sauce. If you're in the mood for something sweet, don't miss the unforgettable dessert: a "burnt" milk pie reminiscent of crème brûlée, served with bergamot syrup, fresh berries, and kaimaki ice cream.

Astakos caters to everyone—from those who pop in wearing beach attire after a swim to those looking to spend an evening with a glass of wine in a cozy setting. The prices are pleasingly diverse, ranging from an affordable atherina at €6.50 to luxurious fish prepared to order. One piece of advice—if you seek tranquility, come at sunset when the music plays softly and the sea seems to whisper its stories.

Diadouchou Pavlou 46, 2nd Marina Glyfada

Phone: 210 894 7342

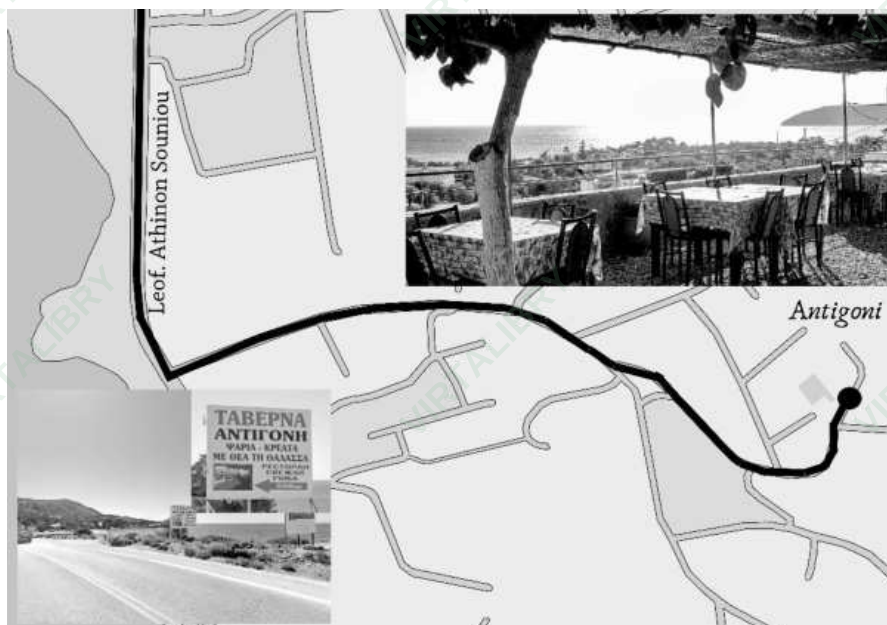
Opening hours: Tuesday – Friday: 1:00 – 12:00 pm, Saturday – Sunday: 11:00 am – 12:00 pm, Monday closed

Cost: 30-40 euros per person



Google Map

ANTIGONI TAVERN



Continuing Our Journey Toward Sounion

This next tavern definitely deserves your attention. I suggest you plan your lunch there!

Welcome to Antigoni Tavern!

A Hidden Gem: A Fisherman's Tavern in Timari

Imagine this: fresh fish caught by local fishermen, cozy tables under mulberry trees, and the sparkling sea right in front of you. This tavern, tucked away in a picturesque area near Palea Fokea, offers unforgettable experiences. Surrounding it are a few small houses, fields, and a surprising tranquility.

The menu of this tavern evoked unexpected emotions in me—it felt like a small celebration for the eyes. There's no seafood risotto, trendy shrimp pasta, or ceviche. No fads or fashionable dishes. And that's

precisely its main charm. Everything here is different. It's a genuine place where authenticity is valued over superficial allure.

Perched on a small elevation among olive groves and scattered houses, this tavern seems to have sheltered itself from the hustle and bustle. A simple courtyard with gravel, old trees creating refreshing shade—here, you are welcomed with sincerity and warmth. We arrived here from Charaki in just 15 minutes and instantly fell in love with the view: soft lines of the Attica hills, painted in green-brown hues, and in the distance, the sparkling Saronic Gulf.

This tavern is a family story. It all started with Grandma Antigoni, who opened a small eatery along the coastal road many years ago. Everything was simple and homemade: their own meats, cheese, and local products. Today, her grandchildren run the tavern, preserving the traditions. There is nothing excessive—only a skillet, a grill, and quality ingredients.



The fish here is truly magical. Fresh, caught that morning. Red mullet, red sea bream, and large fish come directly from the fishermen in

Palea Fokea. Smaller fish—sardines, anchovies, and bogue—are delivered from Lavrio. It's the perfect embodiment of the concept of "from the sea to the table."

We ordered creamy Mytilenean feta and fried bread—soft, slightly crispy, reminiscent of Georgian khachapuri. The potatoes are a song of their own. Light, like doughnuts, golden slices that you want to eat by hand, licking your fingers.

The fried bogue amazed us with its light, crispy crust that sealed in all its juices. The only rule: forget the lemon! A true connoisseur knows that lemon can ruin the crispness of the fish.

We also ordered grilled red mullet. It was enchanting: tender, juicy flesh with a subtle hint of char. Christina, known for her critical taste, couldn't help but exclaim, "It's been so long since I enjoyed food this much!"

Of course, there were some minor drawbacks. The zucchini absorbed a bit of oil, but their sweetness mellowed this nuance. A more noticeable shortcoming was the lack of bottled wine. A few options of Attican wines would have made this place even more perfect.

The menu also features meat dishes, and I've heard rave reviews about the lamb and kid goat—all sourced from the family farm.

Antigoni Tavern is a place you want to cherish. It's not just a restaurant; it's a small universe of taste and simplicity. Such corners should be supported to preserve their authenticity, preventing them from becoming faceless trendy establishments. We will definitely return here again—for the flavors, the atmosphere, and the sincerity that is so rare today.



Makrodimitraion, Thimari

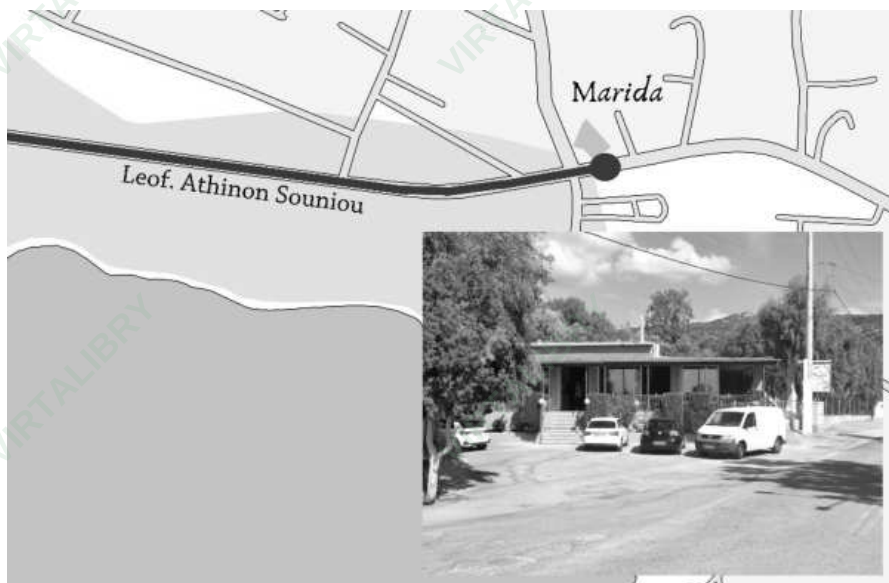
Phone: 22910-37.503

Opening hours: Daily from 12.00.

Cost: around 25-30 euros/person for fish (with beers)

Google Map

MARIDA



If you, my dear travelers, have passed by the previous tavern or haven't yet felt hungry, this establishment is located right at the foot of Cape Sounion and will help satisfy your appetite after visiting the Temple of Poseidon.

Welcome to Marida!

In Legrena, where the sea and history merge, the legendary tavern "Marida" has been welcoming guests for nearly a century. Founded in 1930, it has become a symbol of hospitality, flavor, and true maritime cuisine.

After swimming on the beaches of the Riviera or exploring the Temple of Poseidon in Sounion, it's hard to imagine a better way to end the day than a stop at "Marida." Here, under the shade of trees or on a little balcony overlooking the sea, you can enjoy the fresh treasures of the Aegean Sea: small marida fish, marinated anchovies, crispy fried calamari, or exquisite orzo with shrimp.

The tavern started as a small café for hunters who once camped in this corner of Attica. Antonis Zagouris, the founder's grandson, reminisces: "My grandfather opened this place when there were no roads or easy paths from Athens. But people still found a way to get here. In 1956, the road was built, and Legrena began to transform into a vacation spot."

Antonis grew up within these walls. He first took a tray in his hands in 1974 and has been running the family business since the 1990s. Now, his daughter Vicky has taken over the kitchen, adding a touch of modernity to the traditional menu.

But "Marida" remains true to its roots. There are no extravagant dishes or complicated recipes here. Everything is simple yet consistently of high quality. Fish and seafood arrive directly from local fishermen's boats—the freshness is guaranteed.



The menu delights with classics: boiled vegetables that pair perfectly with seafood, lacerta for those visiting in winter, and marinated anchovies—the taste of the sea in every bite. And of course, the fried marida, which has become the tavern's signature dish. If you're lucky enough to find red mullet on the menu, you must try it.

For those seeking something unusual, they offer orzo with shrimp and risotto with cuttlefish—contemporary accents that harmoniously complement the traditional selections.

And after your meal, a sweet treat awaits you—the perfect finale—accompanied by a glass of white wine and the sounds of the waves.

"Marida" is not just a place for lunch; it's a journey through time, offering flavors and an atmosphere that linger in your memory.



64.5 km. Athens-Sounio coastline, Legrena, Sounio 195 00

Phone: 229 205 1221

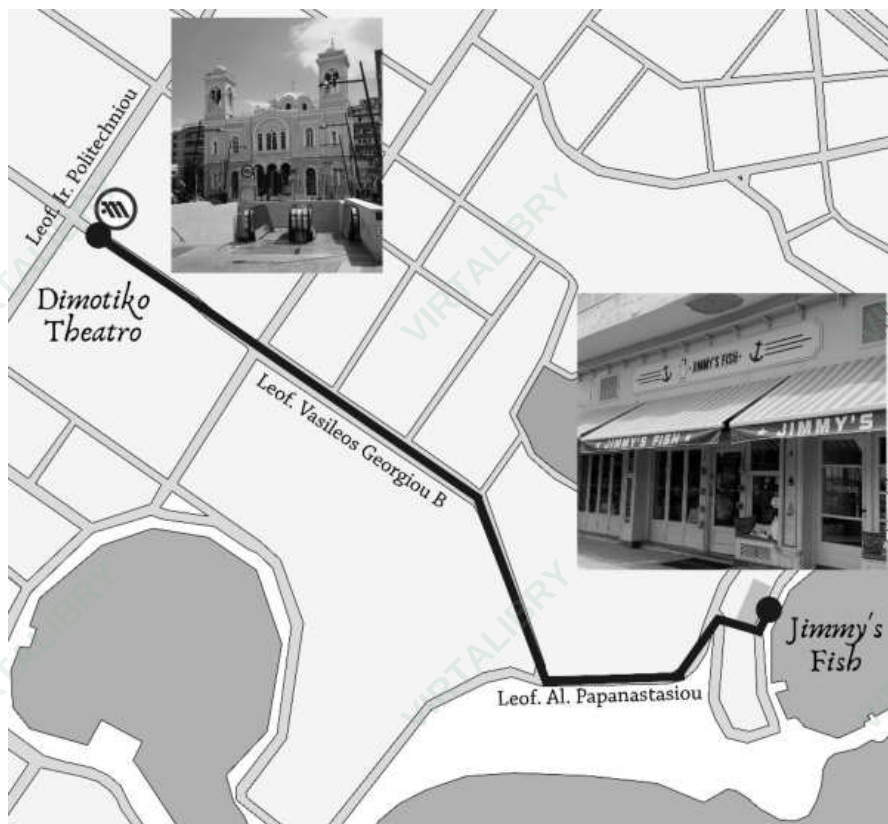
Opening hours: Open every day 12 PM–11 PM

Cost: 15 – 30 euros/person

Google Map

SEA FOOD RESTAURANTS

JIMMY'S FISH



Jimmy's Fish – a legendary fish restaurant in the heart of Mikrolimano, where you return time and again, feeling right at home.

Why choose Jimmy's Fish?

First and foremost, everything here is perfect: the freshest fish and seafood are prepared in a way that brings out 100% of their flavor,

coupled with polite and attentive service, and of course, a view of the endless blue sea.

Secondly, this place has a history that you can literally feel in every item of the décor. Antique nautical treasures, vintage decorations, and photographs on the walls turn the dining room into a true gallery of Piraeus. If you sit on the terrace by the sea, pause for a moment, look inside, and read the story written over the decades.

Now, onto the food. At Jimmy's Fish, every dish pays homage to classic cuisine.



Start with the Karavidomakarona with a light cream sauce with a few cherry tomatoes—just enough to enhance the taste of the seafood without overpowering it. This dish will remind you of Italian delicacies but with a Greek soul.

The Taramosalata is not a smooth paste; it's grainy, made with authentic tarama, bright and slightly tangy. A pinch of sumac creates the perfect balance.

The Octopus Weichart-style features octopus braised in red wine, served with a tender, sweet-sour sauce—a classic that you simply must try.

And don't forget the tomato salad with capers, kritama (sea purslane), and rare Voliaki cheese from Andros—finding such a treat in Athens is quite a stroke of luck!

But Jimmy's Fish is not just about the food. It's a place where every guest is greeted with sincere attention. The staff, regardless of their age, work with ease and professionalism: you won't have to ask for anything—they'll clear your dirty plate and refill your glass before you even notice.

So, if you're tired of the city hustle and trendy “noisy” restaurants, Jimmy's Fish is the perfect choice. A peaceful evening by the sea, delicious food, and a warm atmosphere will allow you to forget everything.

I love returning here time and again—after all, true gems are timeless.



Akti Koumoundourou 46, Mikrolimano, Piraeus

Phone: 210-41.24.417

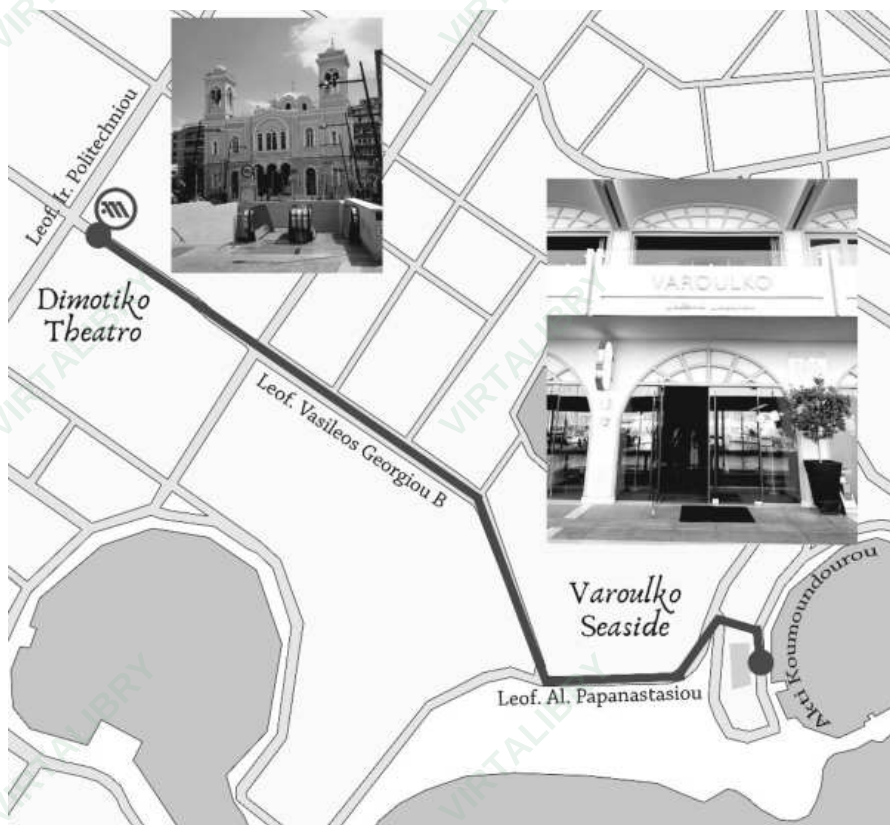
Opening hours: Open every day 1 PM–12 AM

Cost: 50+ euros/person

Google Map

The tavern is about a 20-minute walk from the Dimotiko Theatro metro station, or you can take a taxi.

VAROULKO SEASIDE



This restaurant is a true gem! If we compare Greek cuisine to an unexplored ocean full of discoveries, one of my favorite finds is the legendary "Varoulko Seaside," which has remained at the top of the gastronomic Olympus for over thirty years. This place is not just a restaurant; it's a true frigate of flavors helmed by the virtuoso chef and owner Lefteris Lazarou. Under his guidance, "Varoulko" charts new courses each year in the vast seas of exquisite pleasures. When I first stepped into the atmospheric dining hall overlooking Mikrolimano, I was immediately captivated not only by the refined

elegance of the interior but also by the shine of awards. Among them is the coveted Michelin star and the prestigious Golden Cap. Recently, the restaurant was included in La Liste, ranking among the top 1,000 restaurants in the world for 2025. However, these accolades merely reflect the true wealth of "Varoulko Seaside." Its main star is the top-quality ingredients that the kitchen transforms into works of art. Each dish here is a symphony of flavors that combines marine freshness with the imagination of one of Greece's most talented chefs.

The evenings just before Christmas and New Year's have been especially unforgettable. During these days, "Varoulko Seaside" becomes my festive beacon. The chef introduces two exclusive menus where culinary refinement meets luxurious ingredients: lobster, red shrimp, and black caviar... And, of course, the desserts—tiny masterpieces from the talented pastry chef Theodoros Moisidis.



But the magic of "Varoulko Seaside" is not limited to holidays. Even in winter, I happily return to savor its famous signature dish, the monkfish soup, or the squid with pesto. These dishes, along with the view of the moored yachts and the shimmering sea, allow you to forget everything else in the world. And the chef's new creations each time give the feeling that you are embarking on a new gastronomic journey. "Varoulko Seaside" is a place where the sea meets art, and each visit becomes a celebration for the soul and the palate. If you, like me, enjoy discovering new facets of Greek cuisine, this spot must be on your itinerary.

Akti Koumoundourou 54, Pireas 185 33

Phone: 21 0522 8400

Opening hours: Open every day 1 PM–12 AM

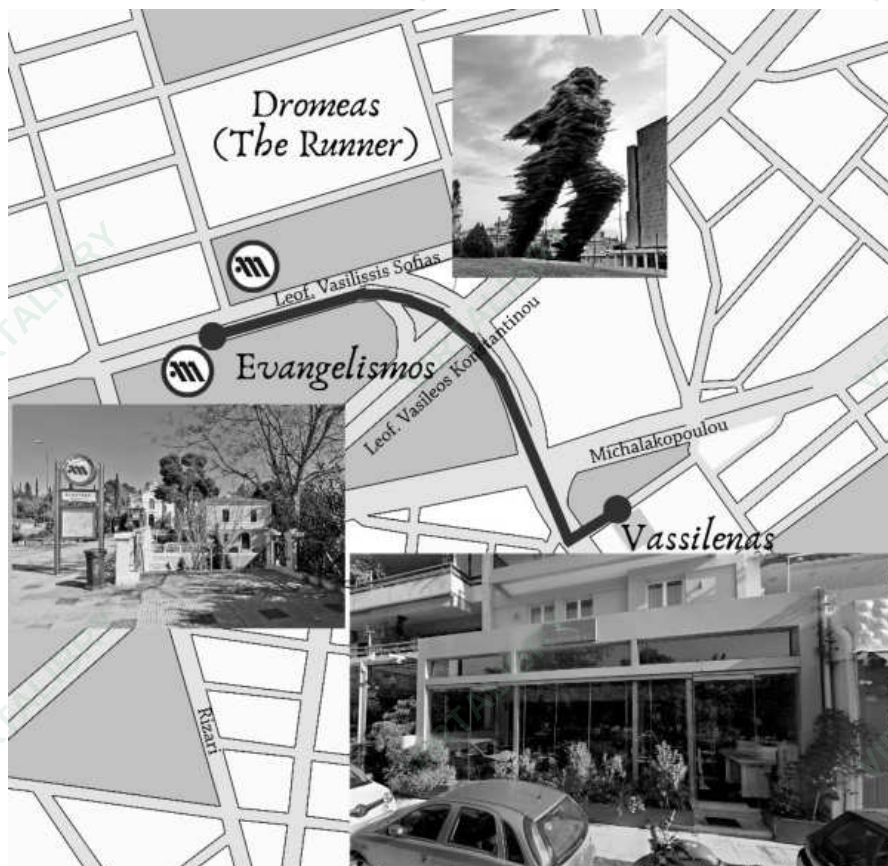
Cost: 50+ euros/person



Google Map

VASSILENAS ATHENS

ΒΑΣΙΛΑΙΝΑΣ



The next restaurant has relocated from Piraeus to the Hilton Hotel area. And you and I, dear reader, will follow it. Welcome to Vasilenas!

A Culinary Journey Through a Century

Fish with many faces—from head to tail—in a restaurant where a century of history comes to life. This is a place to take pride in: rich in heritage, a worthy successor, and with a love for detail. If there were

more establishments like Vasilenas in the Greek restaurant scene, our culinary culture would reach new heights.

This restaurant is not just an establishment; it's a whole world where every detail is imbued with elegance and respect for traditions. Imagine: a century in the hands of one family that, despite the need for change, has managed to preserve the essence and soul of their craft. When the restaurant moved from the Piraeus district of Agia Sofia to a cozier corner near the Hilton, many residents of Piraeus felt the loss. Yet, despite the change of address, the spirit of refined gastronomy remains alive and shines even brighter.



Upon entering Vasilenas, you are enveloped in an atmosphere of dignity and warmth. Everything here is thoughtfully designed—from the exquisite table settings to the carefully curated wine list. Even the gestures of the staff seem rehearsed, yet remain vibrant and sincere. The politeness here is genuine—not contrived, but warm and welcoming.

I observed the waitstaff not merely serving dishes but narrating stories about them. They know every detail—from where the fish was caught to which wine best complements it. These aren't learned phrases but living knowledge passed down from one generation of staff to another. Such dedication is a rarity.

All of this is thanks to Thanasis Vasilenas. He is not just a successful restaurateur; he is someone who pours his soul into his work. His passion for quality ingredients, a disciplined approach to his craft, and a genuine desire to bring joy to people have made Vasilenas a place you want to return to time and again.

Building on this solid foundation for many years is chef Manolis Garnelis. His philosophy combines bold experimentation with respect for traditions. Each dish here is a work of art, imbued with confidence and attention to detail. The kitchen works with what nature provides, crafting dishes that amaze. The "from head to tail" concept opens new horizons in culinary creativity and inspiration.

I still remember every flavor, every detail. The homemade bread, organic olive oil, delicate appetizers like scallops with sea urchin and shrimp from Kilada with smoked mayonnaise. Most importantly—the fish: impeccably prepared, with subtle accents of spices and sauces. From the head soup of the mullet to the “ribs” in tempura—each dish here is crafted to perfection. And the desserts? They aren't just sweet; they are a logical conclusion to a culinary symphony, where every note resonates in unison.

Vasilenas is more than just a restaurant. It is history, tradition, and mastery. Here, everything operates as it should in an ideal world!

Vrasida 13, Athina 115 28

Phone: 210 721 0501

Opening hours: Open every day 6.30 – 11.30 PM

Cost: 50+ euros/person



Google Map

The restaurant is about a 10-minute walk from the Evangelismos metro station. This place should be familiar to you if you have walked the routes in my first guide. The Military Museum is also

PSAROCHORI



“Psarochori” The Freshness of the Greek Sea in the Heart of Athens

Imagine this: a glass of ouzo, a gentle salty breeze, and freshly caught fish prepared with a skill passed down through generations. At "Psarochori," all this idyllic imagery comes to life—not on an island, but right in the center of Athens. This is a place

where Greece's marine gastronomy is presented in an exquisite modern interpretation while preserving its soul and authenticity.

The name "Psarochori"—meaning fishing village—transports us to the tranquil harbors of Kalymnos, the crystal-clear waters of Kefalonia, and the cozy beaches of Evia. It is from these corners of Greece that the freshest fish and seafood arrive daily at the restaurant, forming the basis of the menu.



The restaurant's interior is bright, minimalist, with touches of rustic romance, subtly suggesting that flavor is the main star. And it truly impresses. For example, the crab salad with tender blue crab meat, passion fruit, avocado, and a zesty mayonnaise is a gastronomic masterpiece. Or the ceviche with mango, cilantro, and chili—a vibrant combination of freshness and spiciness that will surprise even the most discerning palates.

With the onset of winter, the fish soup becomes particularly popular—aromatic, warming, and rich in marine flavor. For those seeking classic options, there is always a selection of fresh fish grilled or

baked. One of the signature dishes is the fish of the day baked in a salt crust, flambéed right at your table, turning the presentation into a real show. If you prefer seafood with pasta, try the youvetsi with a seafood mix—a tender, flavorful dish that you'll want to eat endlessly.

Completing this culinary journey is a wine list featuring over 45 carefully curated labels. From classic Greek tsipouro to exquisite champagnes—at "Psarochori," every drink is selected to perfectly accompany your dish.

"Psarochori" is more than just a restaurant. It is an invitation to stroll the Greek seas without leaving Athens. Everything here exudes freshness, comfort, and a touch of elegance, turning every moment into a small celebration of life.

The restaurant is just a three-minute walk from the Ampelokipi metro station.

Tsocha 21, Athina 115 21

Phone: 21 0643 8691

Opening hours: Tuesday - Saturday: 12:00 PM - 12:00AM Sunday: 12:00 AM - 6:00 PM Monday: Closed

Cost: 15 - 30 euros/person



Google Map

BALCONY IN CYCLADES

A Balcony with a View of the Cyclades: A Journey into Flavor and Sunset

Imagine this: you are sitting high above the bustling chaos of Athens, with an endless horizon unfolding before you. Here, on the terraces of the Kavaios family restaurant, time seems to stand still, allowing you to savor the moment.

Dinner time here is not merely a meal. Reserve a table for 8:30 PM to witness the magical spectacle of nature: sunset colors embrace the hills of Filopappos and Vironas, while the city lights begin to twinkle. In the distance, the sea of Argosaronic Gulf beckons, and it feels as though you're already aboard a ship sailing toward the Cyclades.

The restaurant's cuisine is a harmonious blend of tradition and modernity. Under the attentive guidance of chef Filitsa Karamanli, who trained with the best, including the legendary Parisian restaurant Septime, the menu has taken on a new, exquisite character. Each flavor tells a story. For instance, the seabass carpaccio, delicately marinated in lime and adorned with radish, transports you to the



marine breeze. Meanwhile, the dragon fish sashimi with fermented strawberries and smoked pepper is a bold experiment that reveals the fish from an unexpected perspective.

Particular attention should be paid to the bruschetta: crispy bread topped with parsley pesto, the tartness of pickled apple, the sweetness of confit tomatoes, and delicate sardines grilled over an open flame. This mix of textures and flavors is akin to an ode to the Greek sun and sea.

The main courses invite you on a journey. The light shrimp and zucchini risotto is a delicate symphony of flavors, while grilled or fried fish embodies a love for simplicity. We had the pleasure of tasting rofosa prepared in three ways: the head in a warming soup with al dente vegetables, the cheeks in a refreshing fricassee with aromatic herbs and lemon, and the fillet grilled to perfection, juicy and infused with a subtle smoky aroma.

Desserts here are like the final chord of a musical piece. The almond cake with lemon cream and delicate lavender whipped cream leaves a cool trace on your palate, while the deconstructed baklava with nuts, dried fruits, and homemade ice cream is an unforgettable flavor.

Everything here—from the food to the panorama—feels like a conversation with a friend who shares the most precious treasures with you: a genuine love for the sea, the sun, and the moments that make life beautiful.

P. Mela 13, Vironas 162 33

Phone: 21 0764 0240

Opening hours: Monday – Friday 3:00 PM – 12.00 AM Saturday – Sunday 1:00 PM – 12:00 AM

Cost: 35-45 euros/person

The restaurant is located away from the center of Athens, at the foot of the majestic Hymettus, which shelters our city from inclement weather and creates the unique microclimate that our ancestors cherished thousands of years ago. Unfortunately, public transportation



makes it quite challenging to reach, so I'm not providing a map here, but I'm leaving a Google Maps marker if you decide to visit by rental car. If you're taking a taxi, just show the driver the address.

Google Map Bon appétit!

MEAT RESTAURANTS

MANÁRI



Manari: A Celebration of Greek Cuisine in the Heart of Athens

Athens' taverns present a whole world of flavors, emotions, and traditions. But what if we could reshape them while preserving their essence? This is exactly what Aris Vezenes accomplished with Manari, a restaurant that became a hot topic for discussion from day one. Here, traditional Greek dishes that are familiar to everyone take on a perfected form and resonate like a new song, filling the city center with aromas of fresh meat, spices, and the warmth of a Greek summer.

Have you ever wondered what you would choose: tzatziki or tyrokafteri? At first glance, this question may seem strange for a tavern. But Manari is not just your average tavern. The assurance that you won't encounter molecular experiments here becomes clear with

the first bite. This place is where tradition speaks to you in a modern language, with no random ingredients or compromises.



The Menu at Manari is like a love letter to Greek gastronomy. Each item is a small masterpiece. Classic tzatziki, aromatic tyrokafteri with roasted peppers, tender lamb and sheep ribs from Epirus, and miniature beef patties with a perfectly seared crust. Even the “orphan’s” pasta, simmered in meat broth, is filled with so much flavor that it makes you forget the passage of time. Everything here is meticulously crafted—from the selected Greek meats to the delicate zucchinis with sheep yogurt.

On the outside, Manari may seem modest: simple white tables under a canopy, the shade of trees in St. Theodoros Square, no ostentation. But once you step inside, you’re greeted by a scene reminiscent of a hipster tavern somewhere in New York: candles, icons, and the interplay of light and shadow. This place is not just for eating; it’s a place for storytelling.

The restaurant's philosophy deserves special attention: only Greek meat is used, sourced from farmers across the country, whose names can be found on the menu. This isn’t just food; it’s an ode to craftsmanship, where every detail matters.

What are my favorites? Thinly sliced, juicy veal liver that melts in your mouth. Or the mini lamb patties grilled over an open flame, served with slightly bitter stamnagathi (a wild greens salad), creating a perfect balance of flavors. And the tender pie of sheep meat and feta tastes as if it transports you to your Greek grandmother's home.

Manari is where the Greek tavern meets modernity. Without pretentiousness, but with dignity, it holds deep respect for its roots while boldly looking toward the future. This restaurant makes the simple unforgettable, causing every guest to fall in love with Greek cuisine all over again.

3 Agios Theodoros Square, Athens

Phone: 21 5215 3804

Opening hours: Monday-Friday: 6:00 PM - 11:30 PM, Weekend: 1:00 PM - 4:00 PM & 7:00 PM - 11:30 PM

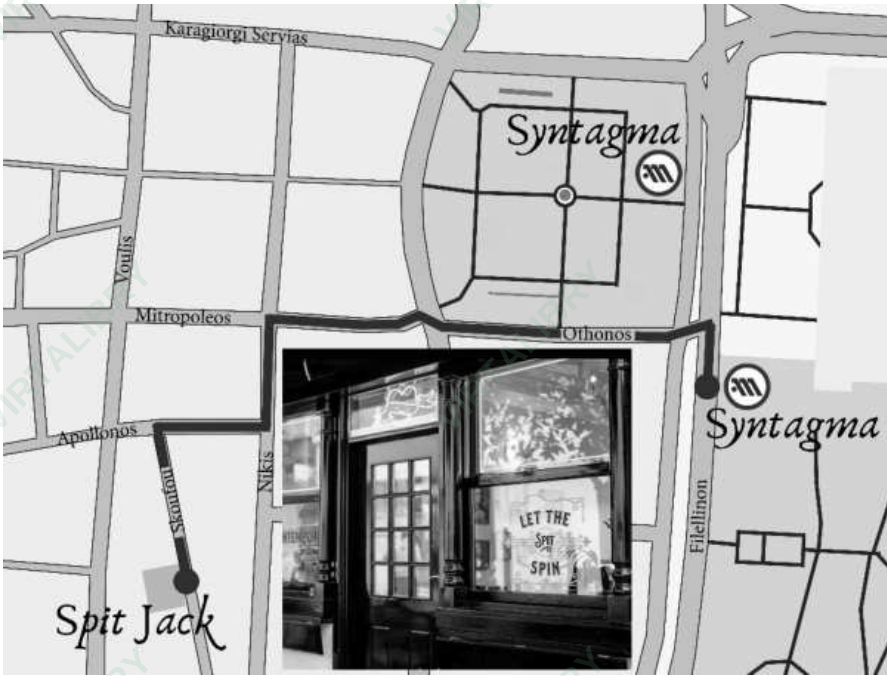
Cost: 25-40 euros/person

The restaurant is located five minutes walk from Panepistimio metro station.



Google Map

SPIT JACK



“Spitjack” An Ode to Rotisserie Meat

In the heart of Athens, on a street reminiscent of a scene from a romantic film, lies a small gastronomic gem—“Spitjack”. This is a place where prime-quality meat meets the art of slow cooking, and the cozy interior with rock-style elements turns an ordinary dinner into a true ritual.

In a time when restaurants often cater more to the camera than to the taste buds, and where one trendy establishment is replaced by another within a year, “Spitjack” remains true to its promise. Since its opening in February 2018, its concept has remained unchanged: it’s all about the spit, meat perfection, and respect for ingredients.

The pride of the menu includes crispy porchetta, slowly roasted chickens, and duck with a perfectly golden crust—dishes that have become legendary among aficionados. For those seeking something special, try the beef tartare with a salted egg yolk, beef cheeks in red wine sauce, or braised ribs with an Asian glaze. Each dish is a true symphony of flavor, where every note highlights the quality of the product.



But “Spitjack” is not just about the kitchen. The interior invites you to explore the world of tattoo culture: the walls are adorned with futuristic artwork infused with rock vibes, while the wooden tables and signature cleaver-style knives enhance the atmosphere. By the way, the knives can be purchased as souvenirs. The sides play a supporting, yet equally important role: sweet potato salad with bacon and cilantro, corn with honey and butter, creamy mashed potatoes with truffle oil, and sautéed mushrooms with sour cream.

The name of the restaurant speaks for itself. “Spit” refers to the rotisserie, while “Spitjack” is the mechanism that rotates it. In this cozy corner, you feel at home from the very first moments. There’s no need to flip through an endless menu—there are a few standout dishes, some wines (mostly Greek), and a couple of salads, such as a bold

version of coleslaw with radishes and jalapeños, along with three desserts that change with the seasons. Currently, the star of the dessert menu is the pistachio millefeuille with praline, caramelized pastry, sea salt, and Madagascar vanilla.

Tip: Make sure to book a table in advance, especially if you wish to enjoy the ambiance of the interior during the cooler months.

Skoufou 10, Athina 105 57

Phone: 21 0331 6003

Opening hours: Monday- Thursday & Sunday: 1:30 PM – 11:00 PM,
Friday – Saturday: 1:30 PM – 12:00 AM

Cost: 25-30 euros/person



The restaurant is located 6 minutes walk from the Syntagma metro station

Google Map

FINE MESS SMOKEHOUSE



Fine Mess: A Smoky Symphony of Flavors

On the border of two vastly different worlds—the refined Kolonaki and the bold Exarchia—lies a place that transforms simple smoking into a true art form. Fine Mess is not just a restaurant; it's a love story about meat, smoke, and attention to detail.

Located on the lively Skoufa Street, Fine Mess invites you to pause and savor the moment. On warm days, you can sit outside and watch the city's life unfold, but parking can be a challenge for those arriving by car. For those who prefer public transportation, the nearest metro station is "Panepistimio."

As soon as you enter, you feel like a welcome guest. The spacious bar with its meticulously crafted cocktails, large windows allowing light to flood the space while providing a view of the bustling street, and cozy tables that seem designed for long conversations create the perfect backdrop for your evening.

The star of the show here is the brisket. It's not just meat; it's a symphony of flavors: Black Angus beef from the USA, smoked to perfection for 10–12 hours over beech wood. Each thin, tender slice melts in your mouth, and the crispy edges add depth of texture. It's served with delicate sunchoke purée and rich gravy.

But the brisket is just the beginning. The menu features glazed pork ribs accompanied by baked beans cream and aromatic coleslaw, tender pulled pork, Jamaican jerk chicken, and even pumpkin gnocchi with mascarpone and sage cream—each item offers a unique culinary experience.



The sides deserve a special mention. Baked corn and classic mac & cheese will lift any gourmet's spirits, while a salad with spicy cherry tomatoes, beetroot, baby arugula, burrata, and pickled seaweed turns familiar ingredients into an explosion of flavors.

To end your evening, don't miss the Charlottesville cheesecake. Its pecan crust, creamy orange-infused filling, and burnt butter sauce will make you forget everything except for what's right in front of you.

Every great story has its small nuances. Yes, the ribs might seem slightly salty, and the French fries might feel all too familiar. But it's these details that highlight the beauty of the whole, isn't it?

Fine Mess is not just a place to eat. It's a journey into a world of aromas and textures, where every detail is crafted with love and respect for culinary art.

Delfon 5, Athina 106 80

Phone: 21 1115 5725

Opening hours: Daily 12.00 PM -02.00 AM, Friday-Saturday until 03.00 AM

Cost: 30 -35 euros/person



Google Map

STOU LOU



“Στου Λου” Tradition and Modernity of Greek Cuisine in One Cozy Place

In the heart of Keramikos, amid bustling streets and the echoes of ancient history, a remarkable venue has opened where Greek cuisine shines at its best—“Stou Lou.” Here, the dishes evoke a sense of homey comfort while captivating with modern touches.



Imagine crispy pork with the perfect crust, rooster with tender homemade pasta, and cabbage rolls filled with shrimp in a delicate lemon sauce. All of this is paired with wine from an impressive cellar featuring over 200 Greek varieties.

The creator of the restaurant, Alexios Lumiotis, has come a long way. Working in renowned restaurants in Greece (like Vezene) and abroad (such as Astrid y

Gastón and La Mar in Peru), he traveled across both Americas seeking inspiration, returning home with a newfound appreciation for the true value of Greek cuisine. “Homey, local, traditional, yet open to modernity,” he describes his philosophy.

Leading the kitchen is chef Yiannis Galanopoulos, who shares Alexios' vision: a return to roots with respect for traditions and a willingness to experiment. One of the most impressive dishes is the rooster from Monemvasia with Arcadian pasta and the hard cheese mizufera from Kefalonia—a hearty, spicy, yet incredibly soulful dish served even in a half portion. “This is the taste of my childhood. One of those dishes that truly embodies Greek cuisine,” Alexios shares.

But “Stou Lou” is not afraid to look to the future. The cabbage rolls with shrimp and bulgur in a light lemon sauce are a bold combination of tradition and innovation. “We pay special attention to the sauces because they are the soul of Greek cuisine,” Lumiotis emphasizes.

Wine plays a significant role in this gastronomic journey. The cellar in the basement of the restaurant holds rare and lesser-known varieties, showcasing Greek winemaking at its finest. “We want our

guests to discover not only familiar flavors but also rare varieties that can surprise,” he notes.

The interior of "Stou Lou," with its simple elegance, resembles an urban tavern where family warmth meets culinary artistry. “My goal is to create a place that combines the warmth of a home-cooked meal with the spirit of experimentation. Greek cuisine has so much richness that we simply must showcase to the world,” Alexios states.

Come and taste Greece—sincere, rich, in every dish and every sip of wine!

Konstantinoupoleos Ave. 104, Athina 104 35

Phone: 21 0444 9362

Opening hours: daily 7.00 PM -01.00 AM Sunday 12.00-19.00

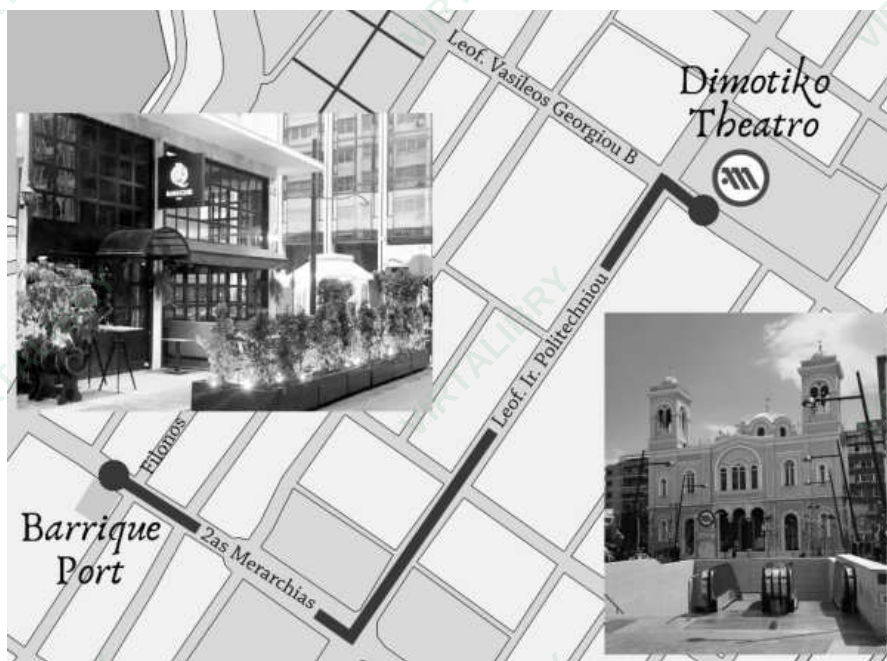
Cost: 35 -55 euros/person



The restaurant is a 10-minute walk from Kerameikos metro station.

Google Map

BARRIQUE PORT



“Barrique Port” The Taste of Celebration and Gastronomic Perfection in the Heart of Piraeus

When it comes to truly unforgettable evenings that blend fine dining, a warm atmosphere, and a touch of cosmopolitan chic, Barrique Port in Piraeus emerges as the embodiment of all this and more. It is not just a restaurant; it is a journey into a world of flavors, where every detail is meticulously curated to perfection.

Located on the bustling 2nd Merarchias Street, Barrique Port feels like the epitome of a modern gastronomic haven. The space is cozy and elegant, inviting you to celebrate, whether it's a family dinner, a gathering with friends, or a romantic evening. An atmosphere reigns

where the wine bar and the kitchen unite in a sophisticated dance of flavors.

But the true charm lies in the details. Behind the culinary magic is chef Thanasis Fliatouras, whose dishes can confidently be called works of art. The restaurant's concept is the brainchild of Dimitris Mesoulas, winner of the Estiatoria.gr Golden Awards® in 2021 and 2022, whose ideas have transformed the restaurant into a place where creativity and tradition find the perfect balance.



If you love meat, Barrique Port will become your temple of taste. Each dish here is a symphony of textures, aromas, and inspiration:

- Juicy picanha or T-Bone Steak aged for 40 days, melting in your mouth and cooked using buffalo oil from Kerkini;
- Tomahawk and Rib Eye Black Angus — perfection in steak form that will elevate your expectations to new heights;
- Unique burgers that have become the restaurant's flagship, combining original ingredients and impeccable presentation.

And this is just the beginning! Each dish is complemented by wine from a collection of over 200 labels. Sommelier Nikos Antonopoulos will personally assist you in selecting a drink that highlights the flavors of your favorite dishes and leaves an unforgettable aftertaste. During the holiday season, Barrique Port transforms into a true oasis of warmth, light, and flavor. Candles, elegant decor, the aroma of spices, and perfect steaks create an atmosphere where you want to linger. This is a place where every moment becomes a cherished memory.

Barrique Port is not just a restaurant; it is an invitation to embark on a culinary journey where style, taste, and heartfelt warmth merge into a harmonious whole. If you're looking for a place to make your celebrations truly special, this establishment promises to deliver not only gastronomic pleasure but also memories that will stay with you for a long time.

And yes, don't forget to try the T-Bone Steak with a glass of perfectly paired red wine—this is an evening you will remember again and again.



Google Map

Filonos 66 &, 2as Merarchias, Pireas 185 35

Phone: 21 0452 8010

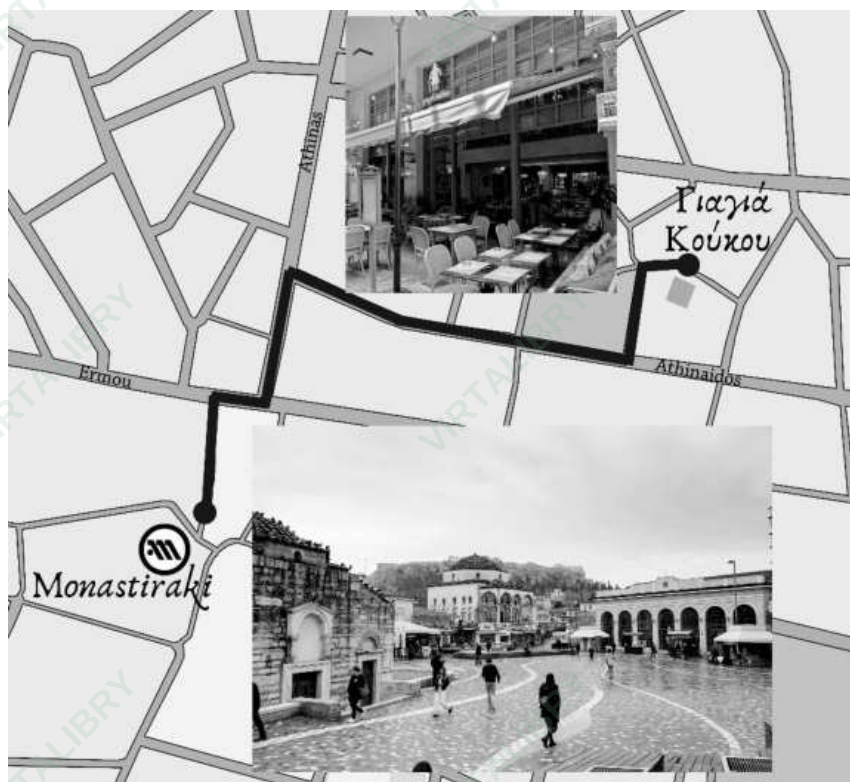
Opening hours: daily 11:30 AM -01.30 AM

Cost: 35 -55 euros/person

RESTAURANTS

In this section, I've gathered establishments that cannot be definitively categorized as either meat or fish restaurants.

ΓΙΑΓΙΑ ΚΟΥΚΟΥ ATHENS GRANDMA CUCKOO ATHENS



“Γιαγιά Κούκου Athens” The Taste of Greece with a Modern Twist

Nestled in the heart of Athens, on Panagi Skouze Street, you'll find Γιαγιά Κούκου Athens — a cosy little spot that invites you on a journey through the flavours of Greece. This is more than just a restaurant; it's a delightful discovery for anyone who appreciates homely comfort paired with a creative approach to traditional Greek cuisine.



Housed in a building steeped in history — once home to a thriving textile trade — the restaurant preserves the charm of its past while adding a touch of contemporary elegance. Under the guidance of Chef Nikos Efstathiou, the menu tells the story of Greece through seasonal dishes. Everything here is handmade, from sauces to baked goods, with fresh, local ingredients taking centre stage on every plate.

This winter, guests can indulge in a perfect blend of nostalgia and refinement. Artichokes served with a *la polita* sauce and textures of Jerusalem artichoke bring warmth and tenderness to the table. Meanwhile, the chickpea stew from Sifnos, paired with pickled anchovies and radishes, surprises with its sophistication. The menu also features baked octopus with artichoke purée and crispy *kritamo* — a dish that instantly transports you to the shores of the Aegean Sea. No menu would be complete without some iconic recipes. Try the "papoutsakia" — an aubergine baked with stewed lamb and béchamel sauce — for a true taste of homemade Greece. Or savour the Ossobuco

Youvetsi, served with a cherry compote, a dish that's both rich and full of contrasts, guaranteed to delight.

The restaurant's interior is a story in itself. Stepping inside feels like entering an old Athenian home, filled with warmth and memories. Floral wallpaper, vintage furniture, and antique knick-knacks create an atmosphere that takes you back to the comforting embrace of your grandmother's house. A marble bar, which once served as a fabric cutting table for tailors, adds charm and highlights the building's connection to its storied past.

To make the experience even more authentic, the restaurant exclusively offers Greek wines, perfectly complementing the culinary journey.

Step inside just once, and this place will find its way into your heart, becoming a home you'll want to return to again and again.

Skouze 4, Athina 105 60

Phone: 21 0324 5901

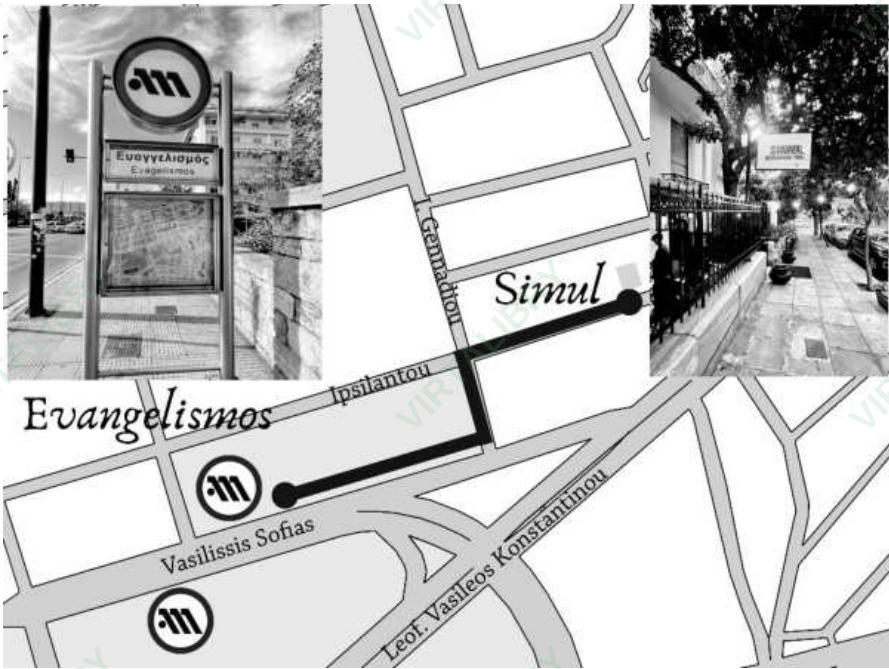
Opening hours: daily 12:00 PM -12.00 AM

Cost: 35 -55 euros/person



Google Map

SIMUL



Simul: Simul: With a Vision for the Future

Imagine a place where gastronomy meets art, where every dish tells a story — each one a step closer to perfection. This is Simul, the creation of Nikos Fomas and Alexandra Gasparinatos. Since its opening in 2016, Simul has confidently risen to take its place among Athens' finest dining establishments.

When Simul first opened, neither its founders nor its patrons knew where the journey would lead. Yet even in those early days, the restaurant radiated an undeniable energy: the chef's talent and his desire to communicate something profound through every dish. Over the years, like a gifted artist, Simul has evolved its palette. It has flirted with bistro-style dining, played with comfort food, and experimented

with textures and flavours, all while remaining steadfast in its pursuit of excellence.

Today, Simul is a place where a meal becomes an experience — a journey of discovery. The winter menu perfectly embodies this philosophy. Take, for example, prawns served with a velvety brown butter sauce, al dente lentils, and a rich hollandaise infused with bone marrow and botargo — pure poetry on a plate. Alongside it, there's a simpler dish, such as beef carpaccio with smoked eggs and capers — delicious, yet overshadowed by the more daring creations.



Simul has a knack for delighting guests with its attention to detail. The traditional Caesar salad is reinvented with crispy soft-shell crab, while the humble hot dog transforms into a gastronomic masterpiece featuring cod sausage, coleslaw, and crunchy guanciale.

One of the standout stars is the black pork, so tender it melts in your mouth. Meanwhile, the rooster, roasted using Nikos' signature recipe, has achieved legendary status. And the meal wouldn't be complete without desserts by Emmanuela Dellatola: light, refined creations that leave a lingering sense of satisfaction.

But Simul is not just about flavours. It's about people. Nikos Fomas, Alexandra Gasparinatos, manager Triandafillos Louzis, and chef Manos Saris form a team wholly devoted to their craft. Every step, every decision they make is a conscious investment in the future. And that future is just around the corner. Simul is ready to take its next step, leaving behind the superfluous and carrying forward only the very best. Knowing this team, you can trust that the step will be precise and purposeful. Because Simul is not just a restaurant — it's a place where memories are made.

Ipsilantou 63, Athina 115 21

Phone: 21 0722 4737

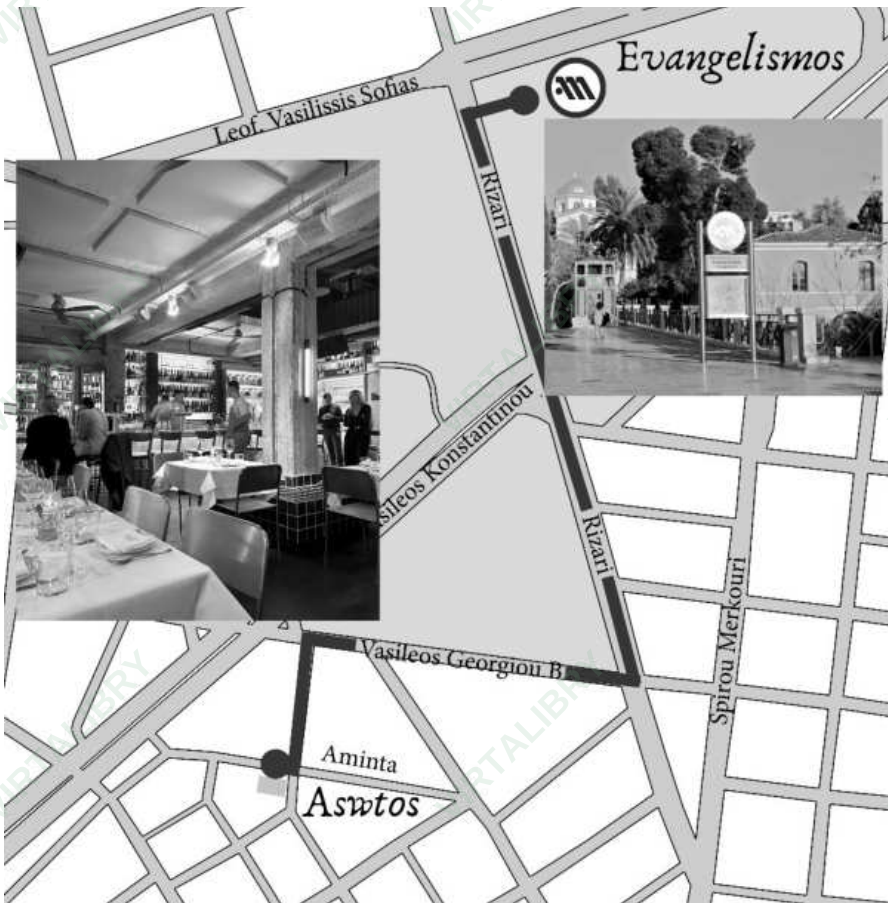
Opening hours: Tuesday - Friday 6:00 PM -12.00 AM Saturday 2:00 PM – 0:00 AM Sunday Closed

Cost: 50 -70 euros/person



Google Map

ASWTOS



“Aswtos” An Ode to Flavour and Warmth in the Heart of Pangrati

If you’ve ever pondered the parable of the prodigal son, you’ll find its unexpected culinary interpretation in the new restaurant Aswtos, nestled on Proskopon Square in Pangrati. From the moment you step inside, you’re enveloped by an atmosphere brimming with intrigue — as if you’re not just dining out, but stepping



into a theatrical performance where every detail plays a meaningful role.

This gastronomic production is the brainchild of four like-minded friends. Chef Michail Merzenis, known for his masterpieces at La Meat Maison, has teamed up with Lelos Georgopoulos (*The Clumsies, Odori*), Panagiotis Koutsoumbis

(*Poco a Poco, Forte*), and Nikolas Spiropoulos (*Wild Poppies, Poco a Poco*) to create not just a restaurant but a soulful destination. Warmth radiates from every corner — from the gentle glow of candlelight to the linen tablecloths and elegant place settings that blend seamlessly with raw concrete accents. Add to this the soothing crackle of vinyl records, with the playlist shifting to match the mood of the DJ, and you have the perfect setting where refinement and relaxation embrace one another.

But the true magic lies behind the velvet curtain, leading to the culinary stage. The menu, conceptualised by Michail Merzenis and brought to life by head chef Dimitris Papadopoulos and sous-chef Vangelis Kostarelos, reimagines Greek cuisine with a creative flair while honouring its rich traditions. Local produce sourced from small-scale farmers is transformed into dishes that delight the palate without intimidating the wallet.

Picture this: warm homemade bread infused with trahana, served with aromatic buttermilk butter; beetroot salad with honeycomb and

tsalafouti cheese from Karpenisi; or flame-cooked stuffed cabbage rolls, reinvented as a pie you'll crave again and again. The standout, however, is the bolognese — intentionally rustic, with chunky pieces of meat left whole to preserve their rich texture.

And then there's the chicken with wild mushrooms — perfectly succulent, with a sauce so inviting it demands to be mopped up with fresh bread. For those in search of adventure, there's *pastitsio* with arseniko cream and truffle, or lamb with *korkoto* and smoked yoghurt. True connoisseurs can indulge in a dry-aged ribeye steak that simply melts in the mouth.

Desserts here are a journey of their own: from a silky pumpkin cheesecake topped with pollen and seeds to a syrup-soaked pastry flavoured with aged *tsipouro*. All of this pairs beautifully with a glass of wine from the lovingly curated collection by sommelier Petros Milonakis, featuring intriguing labels from Greece and beyond, including natural wines for those who appreciate unadulterated aromas.

Aswtos is a place where flavours and emotions converge in perfect harmony. Here, you'll find yourself part of a story steeped in taste, warmth, and pure delight.

Aminta 6, Athina 116 35

Phone: 21 0721 3720

Opening hours: Monday - Friday 6:00 PM -1.00 AM Saturday, Sunday 1:00 PM – 5:00 PM, 6:00 PM – 1:00 AM

Cost: 50 -70 euros/person



Google Map

ELLA GREEK COOKING



“Ella Greek Cooking” Greek Cuisine for Everyone

Allow me to introduce a place where Greek culinary traditions meet the art of accessibility. Chef Nena Ismirnoglou, with her refined palate and boundless creativity, crafts dishes that seamlessly blend the past and the present. Last Friday, I decided to surprise my wife by booking a table at Ella Greek Cooking to celebrate her birthday. On Saturday, as I happened to drive past, I stopped in to say hello and stumbled into a delightful tasting session. By Sunday, I had already sent some friends visiting from Paris there — they were in Athens for business and wanted something truly special.

The menu at Ella Greek Cooking is perfect for any gathering and occasion: concise yet full of distinct touches, it creates harmony between flavors, textures, and aromas. Nena’s secret lies in her passion for premium Greek ingredients. She carefully selects local



produce, uncovering hidden notes within them, and enhances their depth with her inventive touch.

Personally, I was captivated by two dishes still featured in the winter menu: peinirli with kaburma from Drama and its divine dough, and shrimp dumplings served in a rich soup of langoustine broth, kakavia, and coconut milk. What I admire most about Nena is her boldness in experimentation.

At first glance, dumplings might seem out of place on a Greek menu, but once tasted, they reveal themselves as an ideal fit within her gastronomic symphony.

Then came the true highlight of the season: tender pork paired with roasted quince, leeks, and prunes. This was perfectly complemented by a glass of refined Rapsani from Ntougos, adding new dimensions to the meal.

During my wife's birthday dinner, the standout dishes were the dolma with almonds and mastic yogurt, turkey meatballs, and osso buco with porcini. Meanwhile, my French friends, true connoisseurs, were thrilled by the lamb giouvetsi, kid goat fricassee, and the exquisite pear poached in Moscato wine, served with pistachio ice cream.

This restaurant evokes the warmth of those cherished Sunday family lunches where loved ones gather around the table, and food becomes the bond that connects everyone. With its cozy atmosphere, attentive staff, and remarkable dishes, Ella Greek Cooking is the kind of place that invites you to return time and time again.

So if you were to ask me, “Where should I go to experience the essence of Greece?” — without hesitation, I’d say this restaurant is your perfect choice.

Mitropoleos 26, Athens

Phone: 210-33.15.547

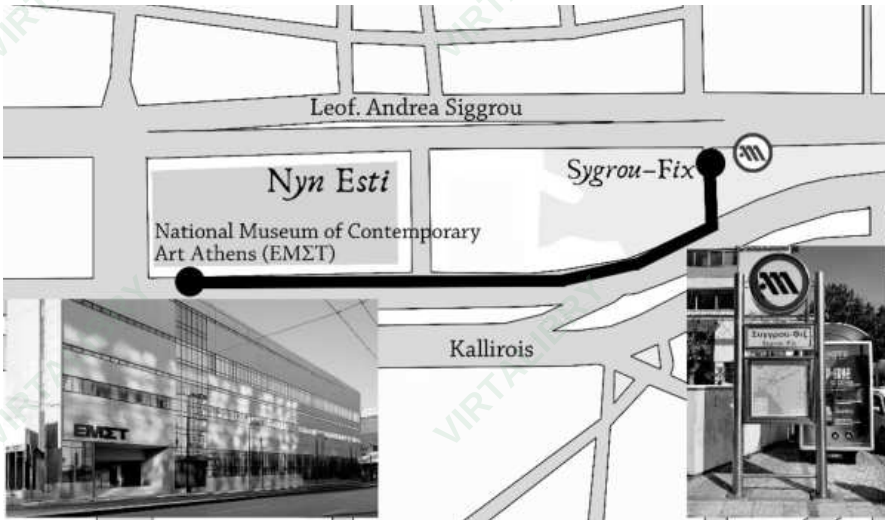
Opening hours: Open daily. Sunday-Thursday: 10.00-00.00, Friday-Saturday: 10.00-01.00.

Cost: €25–45/person, with wine.



Google Map

NYN ESTI



“Nyn Esti” A Culinary Odyssey in the Heart of Athens

Imagine the perfect dinner in Athens: a quiet evening, soft lighting, an enigmatic atmosphere, and, of course, exquisite dishes that tell stories. This is exactly how your journey begins at Nyn Esti, a new gastronomic gem nestled on the fourth floor of the National Museum of Contemporary Art (EMST).

We visited on a Saturday evening. The elevator gently carried us to a space that immediately captivated us with its minimalist modernity. On one side, a large open dining area with a cozy terrace offering a breathtaking view of the Acropolis; on the other, an open kitchen where Chef Stamatis Misomikes and his team were weaving their culinary magic.

At the heart of the experience is the menu titled “Biotope.” This isn’t just dinner—it’s a gastronomic exploration where every dish resembles a miniature landscape crafted from Greece’s finest ingredients. Every detail is thoughtfully curated, from texture to

aroma, flavor to presentation. Unique serving plates—ceramics, recycled porcelain, wooden elements—add to the artistry. Even a small sprig of rose geranium on the table wasn't random; the chef invited us to rub it gently between our fingers before dining to embrace its fresh, invigorating scent.



Every dish felt like a page from a culinary fairy tale. Take, for instance, the crispy “mini-pizza” with pepper, radish, and granola—a light yet flavor-packed appetizer. Then there were *loukoumades* filled with blue crab and Feneos bean cream, a delicate marriage of tradition and innovation. Or the Greek tacos, featuring chickpea flour wraps stuffed with avocado and smoked eel. But the real revelation was a “bundle of greens” served with goat cheese ice cream and grape syrup sauce. Even the simplest ingredients here are given new life. Chef Stamatis Misomikes is a true master of his craft. Having worked in renowned restaurants across Greece and Europe, he now brings his vision to the cultural heart of Athens. His philosophy is simple yet profound: to unveil the richness of Greek nature through modern gastronomy. The menu features only the finest local products sourced from farmers and producers: vegetables from Argolida, fish from Kalymnos, veal from Naxos, mushrooms, and herbs handpicked with

care. Even kitchen scraps are repurposed, transforming vegetable trimmings into aromatic broths, spices, and decorative elements.

The wine list is another pride of Nyn Esti. Curated by sommelier Konstantinos Tsatsaris, it boasts around 100 labels, predominantly from local grape varieties. Each wine is carefully selected to complement the dishes, revealing new layers of flavor.

And, of course, the aesthetics. Every detail of the interior and table settings reflects the love poured into creating this space. Uniquely shaped ceramics, minimalist decor, and a warm ambiance invite you not just to dine but to savor the moment.

The restaurant offers three tasting menus: Biotope, Als, and the fully vegan *Flora.* For those who prefer à la carte dining, the menu has plenty to choose from, with prices ranging from €4 for starters to €22 for main courses.

In the future, the Nyn Esti team plans to introduce a new menu called Chronology, inspired by the historical periods of Greece. This promises to be another journey—this time through the ages.

If you're seeking not just a meal but an experience that opens the door to a new world of flavors, emotions, and stories, Nyn Esti is the place to be. Here, tradition meets modernity, art meets gastronomy, and every detail sings an ode to Greek culture.

Leof. Andrea Siggrou 51-53, Athina 117 43



Phone: 69 8943 8866

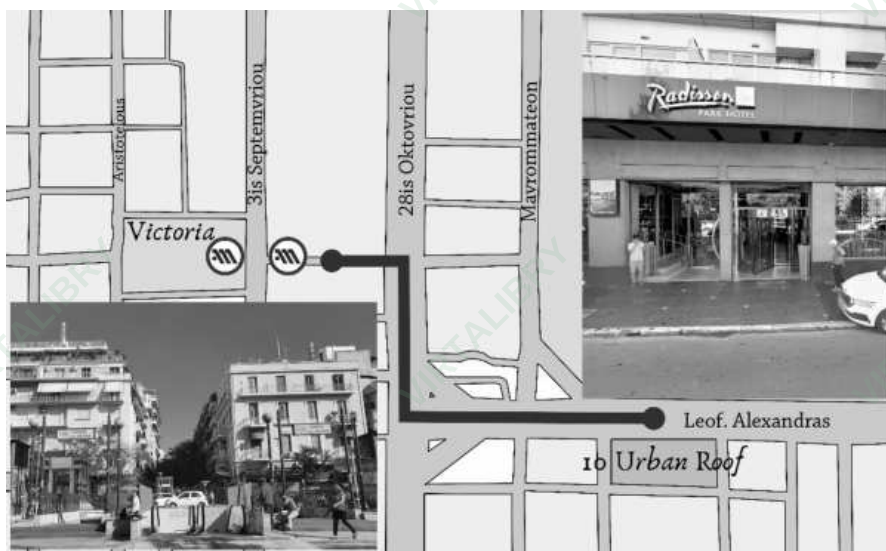
Opening hours: Tuesday-Sunday 1.00 PM - 5.00 PM and 7.00 PM - 12.00 AM. Monday Closed.

Cost: 3-course menu for 50 euros (without drinks), degustation menu for 55, 75, 90 and 110 euros (without drinks) and a la carte

Google Map

ROOFTOPS WITH A VIEW: RESTAURANTS AND BARS THAT OVERLOOK THE CITY FROM ABOVE

10 URBAN ROOF



“10 Urban Roof” An Elevated Oasis Above Athens

Perched atop the iconic Radisson Blu Park, 10 Urban Roof is a green haven floating above the bustling city. This is where the art of gastronomy meets breathtaking panoramic views,

offering a unique experience among tropical greenery and the serene allure of a rooftop pool.

Stepping onto the rooftop feels like entering a different world. Surrounded by tropical plants—banana trees and strelitzias—you'll find yourself immersed in a lush oasis with unparalleled views of the Acropolis, Lycabettus Hill, and the Pedion tou Areos Park.



At the heart of the space lies a turquoise-hued pool, mirroring the summer sky. Gentle whispers of the breeze, dappled shadows from the greenery, and soft lighting create an atmosphere of tranquility. It feels as though you've been transported to a tropical paradise, yet with an urban sophistication.

As the evening sets in, the rooftop transforms. Lounge chairs by the pool turn into cozy sofas, and the shimmering city lights add a touch of magic. It's the perfect setting to pause, unwind, and savor the moment.

The rooftop isn't just about the view—it's a culinary laboratory where Mediterranean flavors meet Asian influences. Here are some standout dishes you shouldn't miss:

- Ribeye steak paired with rich Jerusalem artichoke purée, wild mushrooms, potato terrine, and a velvety port wine sauce.
- Risotto with white asparagus, crispy guanciale, pecorino cheese, and toasted hazelnuts.
- Seabass fillet in a fragrant coconut lime sauce with fresh cilantro and a creamy avocado purée.

Each dish strikes a perfect balance between locally sourced ingredients and exotic touches, creating a harmonious dialogue between the Mediterranean and Asia.

The bar at 10 Urban Roof is a true work of art. Under the direction of renowned mixologist Dimitris Papaioannou, the cocktail menu dazzles with its complexity and creativity. House-made liqueurs, artisanal jams, and unexpected ingredient pairings turn every drink into a celebration of flavor.

The decor is a seamless blend of natural materials and contemporary style. Pocahontas marble and green Tinos marble stand out against warm wood accents and bamboo-inspired tiles. The natural tones, highlighted by vibrant green details, create an ambiance of freshness and sophistication.

10 Urban Roof offers a side of Athens you've never seen before—modern, cosmopolitan, yet deeply in harmony with nature. This is a space designed for unhurried indulgence, where every detail invites you to relax, savor, and soak in the beauty of life.

Leof. Alexandras 10, Athina 106 82

Phone: 21 0889 4550

Opening hours: Daily, 10:30 AM – 01:00 AM Restaurant Hours:
7:00 PM – 12:00 AM

Cost: 50+ euros per person without drinks



Google Map

ΤΟ ΛΟΚΆΛΙ ΤΟ LOCALI



"To Lokali" Terrace: A Hidden Oasis in the Heart of Athens

The terrace of Το Λοκάλι feels like an oasis amidst the bustling streets of Athens. Floating above the urban jungle, it offers a serene escape from the city's chaos, with a cooling breeze and the soft glow of twinkling lights. Here, the air seems lighter, and life moves at a more leisurely pace. Beneath the shade of

trees, surrounded by cosy tables, you feel like you've been invited into a secret club where every evening becomes a celebration.



As you sip on a cocktail—perhaps the “Home is Where the Gin Is,” a refreshing blend of mango and cardamom—you’ll be treated to a charming view over the rooftops of Psirri. This drink, with its light and vibrant spiced notes, feels like it was crafted to accompany a summer sunset, as the sky transitions through its palette of warm hues. But the true magic unfolds when you head down to the ground floor, into the courtyard. This enchanting space feels like a countryside garden tucked away in the city. Overgrown tree branches intertwine with strings of fairy lights, forming a natural canopy, while stone walls imbue the space with a sense of warmth and intimacy. Every corner here whispers, “Relax, you’re home.”

The menu is a delight in itself. Chef Anestis Pimenidis places a focus on fresh, seasonal ingredients and a symphony of flavours. Begin your meal with a plate of taramosalata drizzled with dill oil—its delicate flavour pairs perfectly with a refreshing cocktail. For something heartier, the chicken tacos are a must-try: slightly spiced, topped with crispy onions and a creamy yogurt texture. And if you’re in the mood

for something lighter, the cherry tomato salad will transport you to the heart of summer with every bite.

Make sure to save room for dessert! The tsoureki semifreddo, served with cherry compote and a hint of mahlepi, is a festival of textures and flavours—a perfect finale to your evening.

To Λοκάλι isn't just a restaurant or bar. It's a place that calls you back for its atmosphere, its warmth, and the feeling that you've discovered your own little corner of happiness in the heart of Athens.



Sarri 44, Athina 105 53

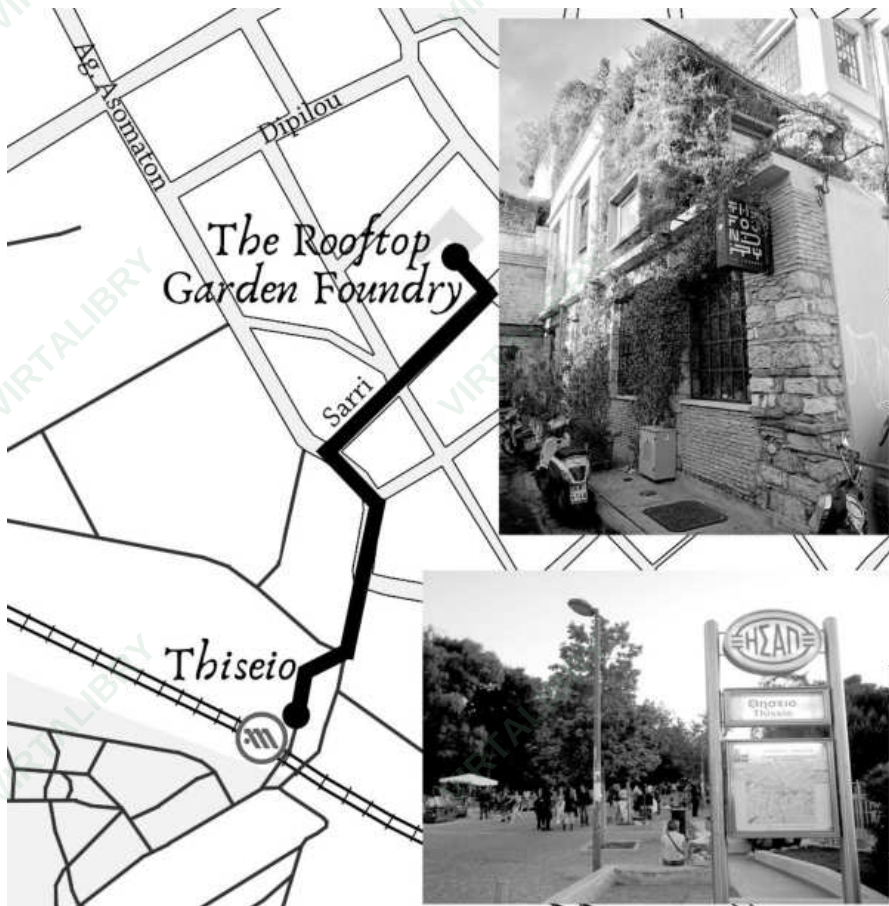
Phone: 6906103005

Opening hours: Sunday – Thursday 11:00 PM – 2:00 AM, Friday – Saturday 11:00 PM – 3:00AM

Cost: About 20 euros per person without drinks

Google Map

THE ROOFTOP GARDEN FOUNDRY SUITES ATHENS



Five Years Under the Stars: A Rooftop Garden in the Heart of Athens

Right next door, there's another rooftop terrace with a bar and stunning views of the city and the Acropolis. The Foundry Suites Athens offers an entirely different kind of magic.

The first time I stepped onto the rooftop of The Foundry Suites Athens, I was enveloped in a sense of nostalgia, as though I had wandered back into the garden of my childhood. This small oasis, hidden away in the lively heart of Psirri, seems to exist in its own serene rhythm. Grapevines climb along the railings, the gentle bitterness of lavender lingers in the air, and pomegranate branches sway as if whispering to the sky. Every detail here is thoughtfully designed to make you feel part of a living, breathing landscape.



This rooftop is where the city meets nature. The view is nothing short of breathtaking: the Acropolis bathed in golden sunset light, Philopappou Hill, the Athens Observatory, and even Technopolis. It's astonishing how a single building—a former 1930s foundry—can carry so many stories. Architects Miltiadis Portokalios and Effie Malandraki have transformed it into not just a boutique hotel, but a journey through time itself.

This autumn, the rooftop celebrates its fifth anniversary—five years of unforgettable sunsets, cosy evenings, and culinary adventures. To mark the occasion, ten of its best cocktails are making a comeback, from the divine Zeus to the vibrant La Tomatina, a drink that captures the essence of the Greek summer. Alongside, you'll find a selection

of local craft beers and 15 wines from Greek winemakers, adding to the deep connection you feel to this place.

Special attention is given to their pizza. Picture this: Neapolitan-style pizza, freshly baked in the Gozney Dome oven, with toppings that spark the imagination. Whether it's the creamy Carbonara, the rich Miso, or the classic San Marzano Tomato, each one feels like a small gastronomic masterpiece.

But this rooftop isn't just about food and drinks—it's about the emotions it evokes. The space regularly hosts pop-up events, from sushi nights to taco and burger evenings. On full moon nights, the terrace comes alive with the music of guest DJs. Each of these evenings feels like a slice of the summer you've always dreamed of.

As I climb the spiral staircase once again, I'm greeted by the gentle whisper of the wind and the twinkling lights of Athens below. There's something undeniably magical about this rooftop.

Sarri 40, Athina 105 53

Phone: 21 1182 4604

Cost: About 20 euros per person without drinks



Google Map

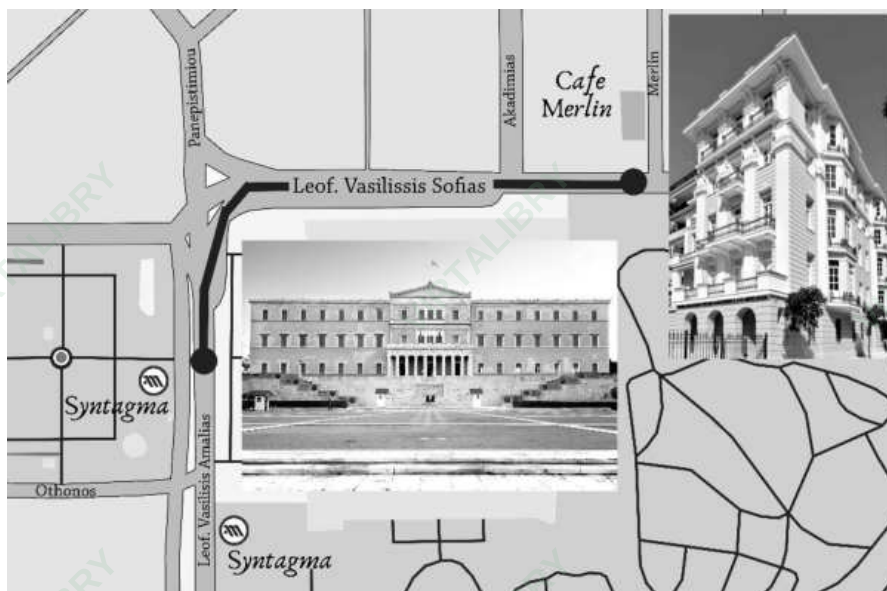
Of course, our city has plenty of other rooftop bars and restaurants, but many of them left me unimpressed—either due to the service quality, the steep prices, or often both.

CAFES AND PASTRY SHOPS

ΚΑΦΕΝΕΙΑ ΚΑΙ ΖΑΧΑΡΟΠΛΑΣΤΕΙΑ

In this section, you'll discover sweet delights – the most delicious cafés in our city. These are the places we love to visit ourselves!

MERLIN CAFÉ



“Merlin Café” An Oasis of Flavour and Tranquility in the Heart of Athens

Sometimes, you long for a place where silence and the aesthetics of art blend seamlessly with the simple joys of food and drink. Merlin Café is just that place – a cosy retreat nestled within the walls of the Basil & Marina Theodorakis Foundation for the Fine Arts and Music. On the ground floor, it offers a mesmerising view of the National Garden and the Parliament building, paired with a truly sensory experience.



The elegant interior with its classic charm and the enchanting terrace make this café much more than just a spot for a meeting or a meal – it's a genuine escape from the city's hustle and bustle. Your day here begins with a cup of aromatic coffee and a hearty breakfast, transitioning smoothly into unhurried evening conversations over a glass of wine or an exquisite cocktail.

Art is woven into the very fabric of Merlin Café – from the décor to the gastronomy. Take breakfast, for example: a refined combination of flavours. Poached eggs on rustic bread with tomato sauce and

pistachios from Aegina, or scrambled eggs with smoked salmon – simple yet perfectly crafted dishes that delight from the very first bite. Then there's the main menu, brought to life by chef Michail Dounetsas and his team. Every dish tells a story, narrated through seasonal ingredients and unique pairings. Grilled prawns with mozzarella, garlic, and basil are both rich and light, ideal for those who appreciate balance. Bruschettas with prosciutto and parmesan or with tomatoes and mozzarella add a bright splash to your day. And the warm potato salad with smoked salmon and lemon cream, prepared to perfection, simply melts in your mouth.

But Merlin Café isn't just about food. Its iconic red bar counter and true cocktail magic show. Classic drinks like Cosmopolitan or Mai Tai are given a fresh twist, crafted with precision and flair, while the wine list unveils a spectrum of Greece's finest vintages.

An ideal spot for morning coffee, a midday break, or an evening indulgence. Whether it's a personal meeting, a corporate event, or simply a moment to yourself, Merlin Café is ready to welcome you.

9 Vasilissis Sofias Avenue, Merlin 1, Athina 106 71

Phone: 21 03611 731

Opening hours: Monday – Sunday 10:00 AM – 6:00 PM

Cost: About 20 euros per person



Google Map

LITTLE KOOK



“Little Kook” Where Fairytales Come to Life

Stepping into Little Kook feels like crossing the threshold into a world of childhood dreams. This café is a true gift for anyone who still carries a childlike wonder in their heart. The interior is straight out of a magical movie set: antique treasures from vintage shops, portraits of bygone eras, and soft velvet fabrics that create a cosy, enchanting atmosphere. The staff, dressed as beloved Disney characters, add an extra touch of magic as they serve spiced hot chocolate and an array of teas in delicate floral china.

But the heart of Little Kook lies in its desserts. Imagine the softest combination of galaktoboureko and kadaifi, a rich chocolate cake, or towering layer cakes with the most surprising flavours – from carrot

cake with lemon cream to fruit cake with jam and peanut butter. And let's not forget the vibrant displays of cupcakes! Deciding what to try first is no easy task.



Every corner of the café tells its own story. The ground floor greets you with a knight's chamber, complete with suits of armour and antique furniture. Upstairs, you'll find the cosy "Caramel Cottage," and the Christmas Room – always ready for the festive season – brims with a special kind of magic. After all, Little Kook was born from co-owner Kostas Tzortzis's love of Christmas and fairytales. The café's name itself is no coincidence, inspired by the image of a little kalikantzaros – a mischievous mythical creature from Greek folklore who lived in Kostas's childhood imagination.

Little Kook reminds us that we're all a little bit like children at heart. This magical place will reignite your belief in wonders and leave you dreaming of fairytales long after you leave!

Karaiskaki 17, Athina 105 54

Phone: 21 0321 4144

Opening hours: Friday – Sunday 9:00 AM – 12:30 AM, Monday – Thursday 9:00 AM – 12:00 AM

Cost: 10-15 euros per person



Google Map

BOUGATSADIKO PSIRRI



Bougatsa from Constantinople and Thessaloniki in Athens

As an Athenian, I've always thought we have it all: history, the sea, sunshine, and of course, great food. But when it comes to bougatsa, I've always associated it with Thessaloniki – and I'll admit, they're true masters of it. In Psiri there's a place that confirms this hypothesis.

Here, in a modestly named café called "Thessaloniki," bougatsa is made like nowhere else. It's not just a morning pastry, but a true work of art. Imagine dough so thinly rolled out that it's almost paper-thin. It's tossed in the air like part of a show, then filled with a creamy custard, sprinkled with cinnamon, or drenched in melted chocolate. For those who, like me, sometimes crave something savoury, there's something special – bougatsa with cheese, or, if you're in the mood for something hearty, with meat. Honestly, even if you come in planning to have just one serving, you'll likely leave with a takeaway bag.



And all of this unfolds in a special place. The building that houses the café is like a journey through time. It was once a bakery, then a glassware shop, and later a traditional kafeneio. The marble walls, the morning light streaming through the windows, and the scent of freshly baked dough invite you on a walk through the past.

But it's not just about the atmosphere. The flavours here are like something straight from Constantinople or Thessaloniki – homely, rich, and authentic. Bougatsa is just the beginning. There are spiral pies filled with minced meat or cheese, honey-soaked loukoumades – this corner of Psiri seems made for indulging. I could spend hours watching the chefs work their magic with the dough, turning it into the most delightful dishes!



Pl. Iroon 1, Athina 105 54

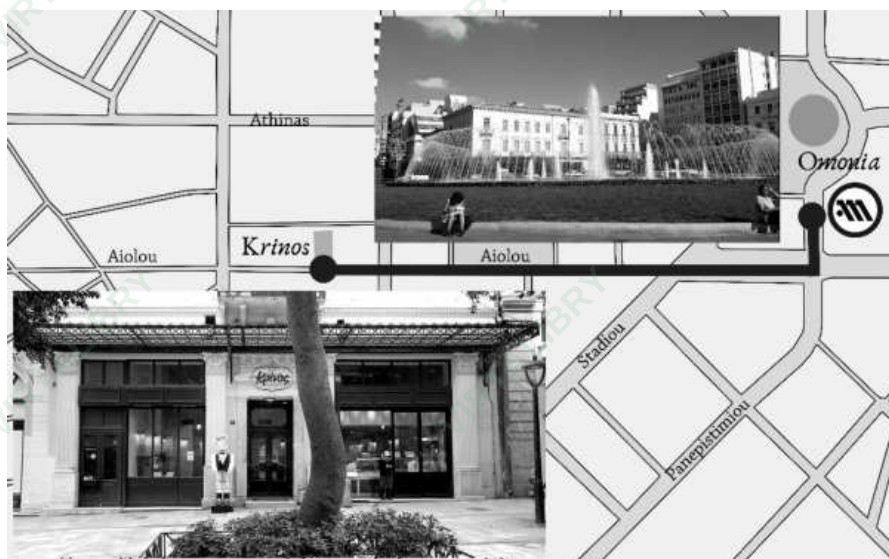
Phone: 21 0322 2088

Opening hours: Monday – Sunday 7:00 AM – 12:00 AM

Cost: 5-10 euros per person

Google Map

KRINOS



"Krinos" The Sweet Legacy of Smyrna in the Heart of Athens

If there's a place where time has stood still, preserving the taste and aroma of the past, it's undoubtedly "Krinos" on Aeolu Street. Here, in a historic building that once housed Athens' first pharmacy in 1855, sweets have been served for over a century, following the same recipes brought by Master Minas Kasimatis from Smyrna in 1923.

The scent of freshly made doughnuts with honey – the famous loukoumades with a hole in the middle – literally beckons you to the door. Their dough is crafted with a mastery honed over decades, each doughnut shaped by hand into perfection. And the secret to their taste? A generous portion of thyme honey, which makes up half of the syrup covering these golden treats.

But "Krinos" isn't just about loukoumades. It's a place where the spirit of Smyrna greets you: traditional vasilopites, fragrant tsourekia,

syrupey katimeria, and, of course, the renowned bougatsa. The patisserie stays true to its traditions while respectfully adapting to the tastes of modern times. You'll now find loukoumades filled with cocoa cream and hazelnuts, as well as lighter versions of baked goods for those who want to indulge without a hint of guilt.



Every corner of this establishment holds traces of history: from the neoclassical façade to the lovingly restored interiors that preserve the atmosphere of old Athens. Behind it all is Giorgos Frilingos – the heart and soul of the place, who has long safeguarded the traditions of "Krinos" and is now ready to pass them on to the next generation. When you taste their famous loukoumades, it feels like you're not just enjoying a dessert, but a piece of history. This place reminds us that sweets are not just about taste, but about the memories that stay with you for a lifetime..

Aiolou 87, Athina 105 51

Phone: 21 0321 6852

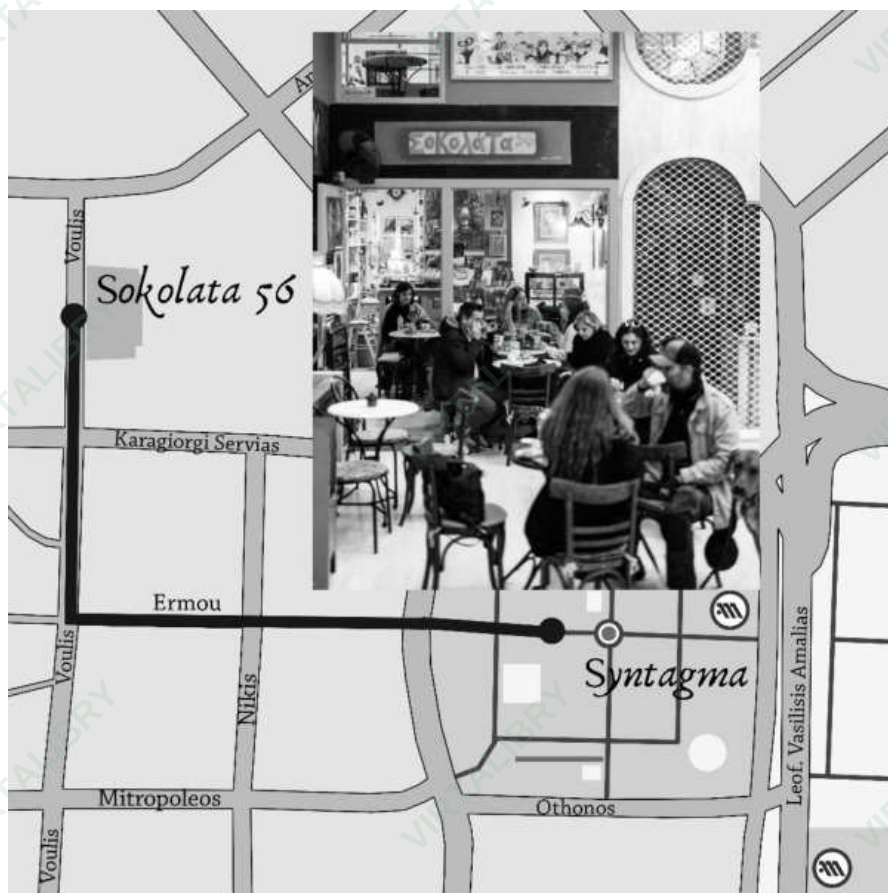
Opening hours: Monday, Wednesday, Saturday 7.00 AM - 5.00 PM,
Tuesday, Thursday, Friday 7.00 AM - 9.00 PM

Cost: 1 - 5 euros per person



Google Map

SOKOLATA 56



Autumn Morning in Athens: A Chocolate Refuge in the Heart of the City

Imagine a morning as Athens begins to awaken. We leisurely strolled through the bustling streets, where the scents of freshly brewed coffee blend with the aroma of baked goods. After wandering through shops, we longed for a retreat from the hustle and bustle. That's when we remembered a cozy spot nearby, waiting with



the best hot chocolate in the city. It was "Σοκολάτα 56," a tiny chocolate haven, seemingly made for moments like these.

As soon as you step inside, you're transported to another world — a quiet French street bathed in warmth and elegance. The interior tells a story — sophisticated yet unpretentious. The aroma of chocolate fills the air,

and the music plays softly, like the whisper of an autumn breeze. And of course, you'll be greeted by Pelagia — the owner of this magical place, who welcomes guests with a gentle smile, making you feel as though you've come to visit an old friend.

Every cup of hot chocolate here is a small journey. The menu offers exquisite flavor combinations that are hard to choose from at first. That's why people return again and again, eager to continue exploring this sweet map of the world.

Mrs. Pelageya, owner of the cafe, reveals the secret: all the drinks are made from real culinary-grade chocolate bars sourced from different corners of the globe. The Caribbean, Ghana, Venezuela, Santo Domingo, Madagascar — each country adds its own nuance to this chocolate masterpiece.

What will you choose? Ivoire — white chocolate with a delicate vanilla aroma? Or perhaps Caramelia, a milk chocolate with hints of caramelized sugar? For those who love a citrusy zing, there's Noir Orange — dark chocolate with a light orange touch. And for something rich and intense, try Araguani — thick, deep, and true.

But the most important thing in this place isn't just the chocolate; it's the feelings it leaves with you. Each cup here is a warm embrace that warms not only your hands but also your soul.

Voulis 7, Athina 105 62

Phone: 21 0322 9919

Opening hours: Monday - Saturday 10:00 AM - 9.00 PM, Sunday 12.00 PM - 8.00 PM

Cost: 5 - 10 euros per person



Google Map

BARS

BRETTOS BAR



Brettos: The Legendary Athens Bar Where History and Flavors Come to Life

If the Acropolis is the heart of Athens, then Brettos is its soul. Located on Kidathineon Street in the heart of Plaka, this bar is not just a place to grab a drink. It's a time machine that transports guests into the world of a 113-year-old Greek liqueur tradition, surrounded by the magic of colorful bottles.

For over a century, Brettos has preserved its authenticity. The walls, adorned with gleaming rows of bottles, turn this place into a magnet for photographers, tourists, and those eager to experience Athens in its most vibrant form. It's easy to see why photographs of the bar fill thousands of social media feeds — its interior seems to have stepped out of a film reel.

But Brettos is not just about aesthetics. It's about 50 unique liqueur flavors that take you on a gastronomic journey. Here, mastiha pairs with exotic watermelon, mint liqueur evokes nostalgia, and coconut adds a tropical touch. The owners believe that the choice should be thoughtful, so each guest is offered a tasting shot to find their perfect flavor.



Not in the mood for liqueurs? Try one of the signature ouzos, such as the strong yet surprisingly smooth fifth-distilled ouzo. Or perhaps a cocktail? The Acropolis Martini with ouzo and limoncello, or the fresh and invigorating Sea Breeze with mastiha and lime, are perfect choices to dive into Greek flavor.

Brettos is also a living museum. The portrait of the first owner, Michalis Vrettos, and the old distilling apparatus that witnessed the beginning of this remarkable place's history are preserved here. The drink recipes have remained unchanged since 1909, although now production has moved beyond the bar to meet increasing demand — every generation of tourists discovers this taste of Greek hospitality.

Among Brettos' guests, you'll find all kinds of people: French groups buying mastiha as souvenirs, lively Spaniards inspired by blog posts, American couples enjoying cocktails even if it's only noon outside. "This place feels like it's come alive from a movie," shares a couple from New York who are spending their honeymoon in Greece.

It's these kinds of reviews that make Brettos more than just a bar — it's a place you want to return to. Taking a photo of the colorful bottles, taking a sip of Greek history, and carrying home a bottle of your favorite liqueur — all of these become part of a special ritual. Brettos is a place where Athens reveals itself in its most delicious way.

Kidathineon 41, Athina 105 58

Phone: 21 0323 2110

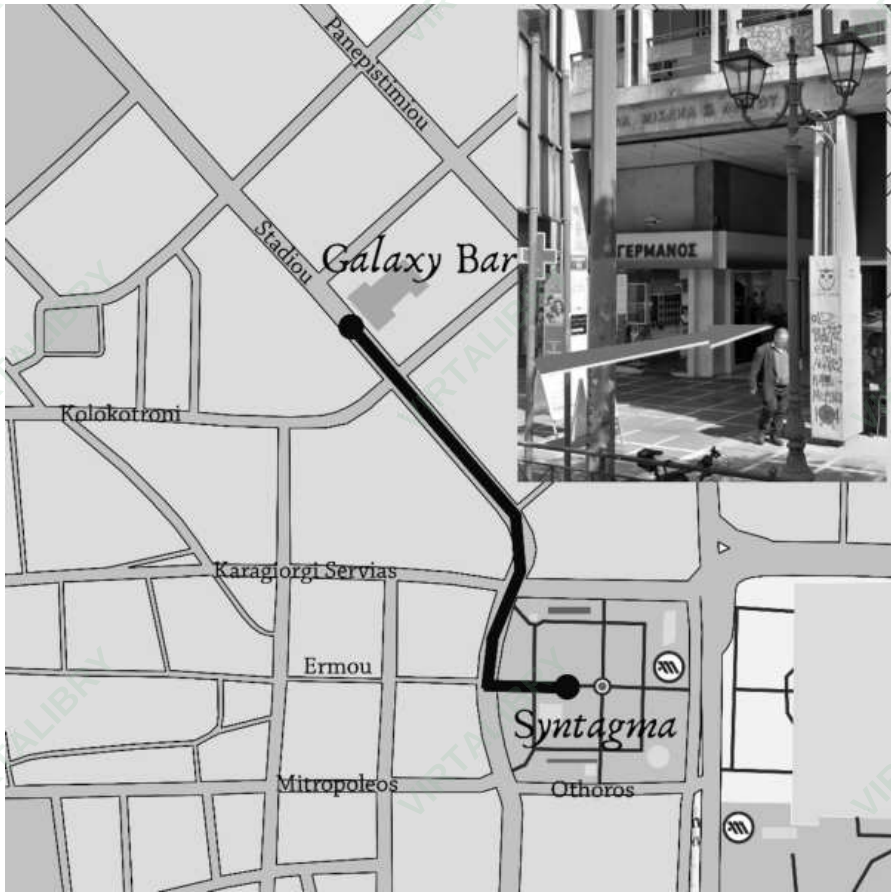
Opening hours: Monday - Sunday 10:00 AM – 2:00 AM

Cost: 10 - 15 euros per person



Google Map

GALAXY BAR



Galaxy Bar: 5 Classic Cocktails from the Most Refined Bar in Athens

In the very heart of Athens, where time seems to stand still, lies the legendary Galaxy Bar. Here, memories of the past meet the present, and each sip becomes part of a ritual beloved by both locals and visitors.

The first visit to Galaxy is unforgettable. It could have been a rainy winter evening after a movie at the iconic Άστρ cinema. What film did I watch? I can't recall. But I clearly remember my first order — a perfectly crystal-clear dry martini, so cold that it felt like an icy breeze enveloping the entire bar. Surrounding us were people who were clearly older than us by at least ten years. Today, the age demographic has shifted; the regulars have grown older, many have gone, leaving behind not just empty spots but the atmosphere that's so easy to feel as soon as you step through the door.

Over all these years, Galaxy has hardly changed. It's like a time-capsule sanctuary where everything breathes respect for tradition. The bar opened in 1972 on 5 Stadiou Street, and 17 years later, when the building was sold, it literally “moved” to number 10, inside a cozy gallery. Everything came along: from the furniture to the soul of the place. “We just couldn't afford to lose the magic of this place,” says one of the founders, Yiannis Alambanos. For the relocation, they even hired the same craftsmen who helped create the original bar.

The large wooden bar counter, leather-upholstered stools firmly anchored to the floor to avoid cluttering the standing space — everything here speaks of thoughtfulness and care. Galaxy isn't just a bar. It's a place where traditions are cherished as reverently as the perfect balance in a cocktail.

Galaxy is not just a business for the Alambanos family. It's their life. Yiannis, who started working in hospitality as a teenager, poured his heart into every detail. Inspired by legendary 60s and 70s cafés and bars — places where people gathered not just for drinks, but for conversation — Yiannis recalls, “Back then, a bartender was more than just someone behind the counter. He was a psychologist, a confessor, a friend.”

Today, behind the bar, you'll often see his son Kostas. With the same love and respect for tradition, he continues his father's legacy. “Galaxy cannot be changed, cannot be remade. It's not just a bar —

it's the soul of Athens," he says, preparing for us the signature cocktails.

Galaxy is famous not only for its drinks but also for its atmosphere. In the past, it was a cult spot for journalists, writers, and creative intellectuals. It's a place where connections are made, friendships are strengthened, and the walls are adorned with photographs of regular patrons. Each photo tells a story. Yiannis only takes pictures of those he deems "ready." "Some ask, 'When will I be on the wall?' I smile and say, 'The time will come.'"

The bar especially maintains its warm traditions during the holiday season. Every year, on New Year's Eve, a lottery is held here, with the grand prize being a basket of drinks. These evenings are filled with laughter, fun, and memories, transporting us back to the days when bars were more than just a place for cocktails.

Here, there's no room for trendy experiments or complex mixes. At Galaxy, they do classics, and they do them perfectly. Martini, whisky, gin, vodka — the regulars' choices remain unchanged. This bar embodies elegance and style. A bar where each guest becomes part of the history.



Galaxy is more than a bar. It's a journey through time, steeped in the aroma of cocktails, the warmth of conversation, and memories. It's places like this that remind us that true magic lies in the details, crafted with love.

Stadiou 10, Athina 105 62

Phone: 21 0322 7733

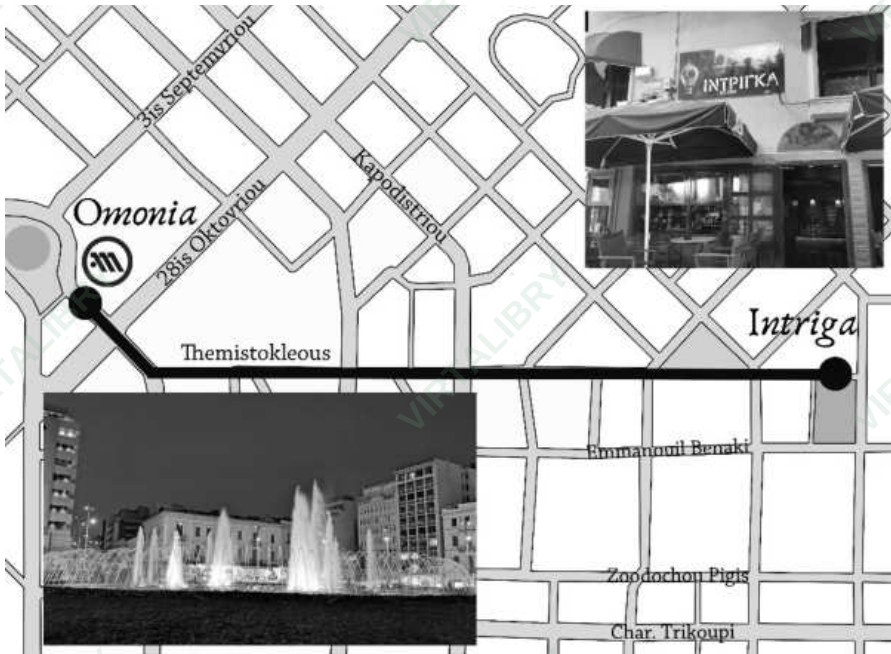
Opening hours: Monday - Sunday 5:00 PM – 2:00 AM

Cost: 10 - 15 euros per person



Google Map

INTRIGA



"Intrigue" in Exarchia: A Legend Shrouded in the Shadows of the Past and Present

One evening, we spent time in the legendary "Ιντρίγκα" bar, which for the past 44 years has been a symbol of Exarchia — the most emotionally charged neighborhood of Athens. As you make your way up a little beyond Exarchia Square, towards the intersection of Themistokleous and Dervenion streets, you'll notice the establishment with red awnings, many tables outside, and a bright sign that reads "Ιντρίγκα." Whether you're familiar with its history or not, you'll immediately understand: this is not just a bar. It's a true refuge.

On September 1, 1981, Giorgos Tselderikis, already the owner of the bookstore To Χνάρι, decided to open a bar with singer Maria Dimitriadu and architect Stella Nestoridu, one that would reflect their creative nature. It was meant to be a modern heir to the traditions of iconic Athenian spots like "Dada" and "Βεζούβιο."

Over time, "Ιντριγκά" changed hands, but it has always retained its charm and unique atmosphere. Since 2001, it has been managed by its current owner, Thanasis Paraskevopoulos, a man who knows every detail of the bar inside out.



Entering the bar, you find yourself in a sort of hideaway. The land's incline allows you to sit at the wooden bar counter below street level, observing the passersby. It's the perfect spot for quiet reading during the day or a leisurely evening drink.

While the essence of the bar remains unchanged, it has transformed with the times. Gone are the neon signs of the '80s and the piano that once accompanied live performances. In their place, "Ιντριγκά" has

embraced rock culture, becoming a music hub where performers, DJs, and fans gather.

This bar is not just a point on the map. It's a space where the concept of "your circle" takes on an entirely new meaning. Here, people find like-minded souls, discuss music, argue, and laugh. Some regulars even released t-shirts with "Ιντριγκά" branding!

The atmosphere of coziness and sincerity is felt in everything: from the classic cocktails that appeared in the '80s to the genuine care shown by the staff.

"Ιντριγκά" is the quintessence of Exarchia. It's a place that remembers both joyful evenings and the dramatic moments of history. For example, the night when Grigoris Alexandropoulos was shot, the bar's visitors and staff went to the square to be part of this historical event.

"Ιντριγκά" is more than just a bar. It's history, embodied in the wood of the old walls and the sounds of music. A place where, under the sounds of Echo and the Bunnymen, the central Athenian message resonates: be yourself, seek the truth, and share it.

As Charles Bukowski once said: "I hide in bars because I can't hide in factories." There's something of the spirit of "Ιντριγκά" in this. It's a place that lives as long as its guests are happy.

Dervenion 60, Athina 106 81

Phone: 21 0330 0936

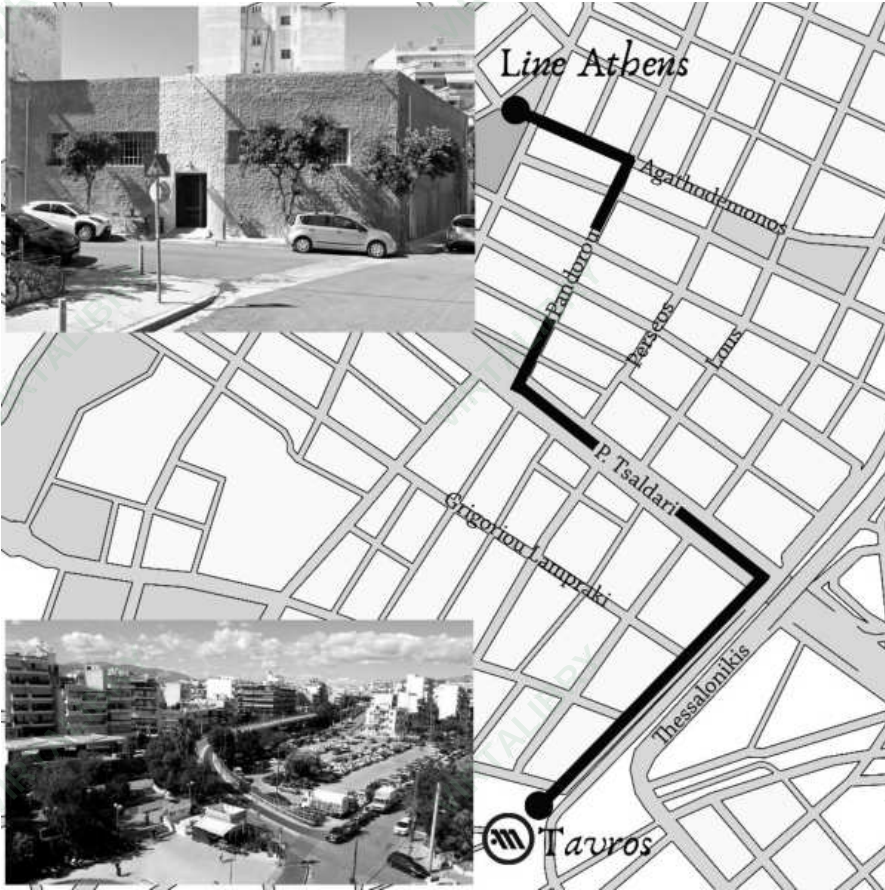
Opening hours: Monday - Sunday 10:00 AM – 3:00 AM

Cost: 5 - 10 euros per person



Google Map

LINE ATHENS



"Line Athens": A New Chapter of Culinary Mastery and Sustainability in Petralona

Imagine a cozy space where creativity, friendship, and a passion for local traditions come together. This is the essence of "Line Athens," a project that recently opened its doors in the heart of

Petralona, within the Zoumblaki gallery space (37 Agafodemon Street).

This ambitious endeavor is the brainchild of three talented creators. Vasilis Kyritsis and Nikos Baoulis, renowned for their iconic bar "The Clumsies" (ranked 4th among the best bars in the world), teamed up with Dimitris Dafopoulos, the mastermind behind the legendary Three Cents beverages. Together, they've brought to life a unique concept that promises to be more than just a "new hangout spot"—it's a community for lovers of local produce and innovative flavors.



The venue's interior maintains the charm of its gallery origins, enhanced by stylish industrial design elements. At the heart of the space is a bar that seamlessly combines metal and wood, accompanied by a mini bar serving the signature Wise Up coffee. The space breathes authenticity, with designers from 9 Design skillfully incorporating natural materials into every corner—from the inviting indoor area to the lush garden.

But the real magic happens behind the scenes. In a small workshop, the "Line Athens" team brings their philosophy to life: crafting wine,

beer, bread, and unique recipes inspired by sustainability, upcycling, and collaborations with local producers.

The wines are a true revolution in a glass. Instead of traditional grapes, the team uses fruits carefully sourced from local suppliers. For example, pomegranates from Tithorea serve as the foundation for unique wines, divided into classic and experimental categories. Winemaker Thanos Georgilas of T-Oinos winery lends his expertise, adding refinement to the creations. Starting February, the menu will also feature classic organic wines from Ikaria.

The beer, brewed in collaboration with the Alea microbrewery, is equally impressive. Currently, guests can enjoy three original brews: a light lager and two characterful IPAs—one West Coast and one East Coast. The beer is served through a futuristic Aphrodite-shaped tap designed by tattoo artist Sake, making every pour a spectacle.

The innovative bread recipes are crafted by emerging talent Fedra Mavroidi Svana, who uses leftover kitchen and bar ingredients to create extraordinary baked goods. These breads perfectly complement any dish, from breakfast offerings to the light bar menu.

The bar menu is a masterpiece of mixology under the guidance of Yiannis Vavadakis. Here, 12 unique cocktails come to life, blending homemade wines, upcycled ingredients, and reimagined classics. Highlights include the Sustainable Mary—a twist on the Bloody Mary made with tomato juice repurposed from kitchen leftovers—and a Negroni featuring homemade vermouth (Symposium).

In the kitchen, chef Pavlos Kyriakis leads the way with dishes designed for sharing, inspired by simplicity and the finest ingredients. Soon, the venue will also host themed Sunday brunches, promising another reason to visit "Line Athens."

This project is more than just a new spot. It's a manifesto showing how innovation and respect for tradition can go hand in hand.

Agathodemonos 37, Athina 118 53

Phone: 21 1750 7185

Opening hours: Monday - Sunday 10:00 AM – 2:00 AM

Cost: 10 - 15 euros per person



Google Map

BEERTIME



Beertime: Where Time Stands Still

Picture this: you're wandering through the narrow streets of Psirri, and suddenly, an unusual clock catches your eye. Its numbers are scattered chaotically, as if whispering that here, time doesn't matter. Welcome to Beertime, where every moment is the perfect time for beer!

This cozy beer haven, recognized by TripAdvisor with awards for four consecutive years, is a true paradise for beer enthusiasts. Right at the entrance, you'll spot a cold storage room filled with barrels connected to ten taps. But before you make your choice, you can sample any beer on offer. And if you're feeling adventurous, order a tasting set—small 250 ml glasses let you explore the full range of options.



Happy hour here is not to be missed: every day from 5:00 PM to 6:00 PM, you can enjoy a “buy one, get one free” offer. For true connoisseurs, Beertime features over 20 types of draught beer from Greek microbreweries, as well as bottled varieties from some of the most unexpected corners of the globe. Even if beer isn't your thing, there's something special for everyone—ciders, cocktails, wines, or spirits.

To elevate your beer experience, Beertime pairs every sip with perfectly matched snacks. Fancy something traditional? Indulge in juicy sausages, ribs, or schnitzel. Grill lovers can enjoy mix platters, while vegetarians will find fresh salads and meat-free dishes. For

something truly special, try the signature dishes: tender pork knuckle with homemade mashed potatoes (available only in winter) or crispy potato chips with a sophisticated tarragon sauce.

Don't miss the evening food happy hour: every day from 10:00 PM to 11:00 PM, you can grab two burgers with fries for just €11!

Wood, stone, and metal—every element of Beertime's design tells a story. The handcrafted space immerses you in a cozy atmosphere, perfect for friendly gatherings or a romantic evening. Looking for a quiet corner? Head to the snug mezzanine. Planning a private event? The atmospheric basement awaits, complete with its own beer taps and music setup.

Beertime is more than just a beer bar—it's an experience you'll want to relive again and again.

Support local, think global!

Pl. Iroon 1, Athina 105 54

Phone: 21 0322 8443

Opening hours: Monday - Sunday 5:00 PM – 1:00 AM

Cost: 5 - 15 euros per person



Google Map

AFTERWORD

Here we are, dear travelers. I hope I've managed to guide you through a labyrinth of flavors and help you experience my city through the lens of its cuisine. If you have any questions or suggestions for future guides, feel free to reach out to me via email or Facebook—I'd love to connect and chat with you!

[Facebook](#)

Mail: georgeesperidis@gmail.com

See you on the next journey.

Yours sincerely,
George Esperidis.

Thank you so much for purchasing my guide. I'd truly appreciate it if you could leave a few kind words in a review by following this link.