



MANIFESTO

Ergon is the Greek word for vocation,
the process of passionate work, and the sense of accomplishment that follows it.
We chose that word to reflect who we really are. We are a network of small, independent, honest, food
artisans. We traveled across Greece's mountains, valleys, lakes, and islands
to find them. Those local artisans who choose to remain true to their tradition and craft real food
products following history-tested processes. It is our responsibility to nurture them by modernizing,
protecting and promoting their honest work - their Ergon. It is our vision to preserve the values of the
past by sourcing exclusively high-quality products
and by branding them to meet modern-day standards - our Ergon. On our shelves, you will find the
accomplishment of artisans who still believe that food-making is an art with high standards and its own
strict moral code. In our menu, you will find items that are crafted in a way that makes them worthy of
their counterparts on our shelves- handcut or homemade;
lovingly and carefully artisanal.

FROM THE COUNTER

PASTRIES & CAKES

Muffins	£5
Vegan Muffins	£5
Banana bread	£5.5
Carrot cake	£5.5
Flourless orange & chocolate cake	£5.5
Apple tart	£6
Butter croissant	£3.5
“Koulouri” sesame bagel	£2.5
Chocolate Brownie	£4.5
Chocolate & Almond croissant	£5
Pain au raisin	£4.5
Vegan lamington	£4.5
Bakewell tart	£6

SOURDOUGH MELTS

• ham, cheddar & feta cheese	£8
• chicken, cheddar, feta cheese & sundried tomato	£9
• halloumi cheese, basil pesto & tomatoes	£9

HOMEMADE PIES

Bougatsa cheese pie	£6.5
Bougatsa spinach & feta cheese pie	£6.5
Bougatsa minced beef pie	£6.5
Bougatsa sweet milk cream pie	£6.5

SANDWICHES

Sourdough Baguette Greek salad Feta cheese, cucumber, olives & paprika spread	£8.5
Koulouri with Manouri and Turkey Tomato, lettuce, mustard, Greek yogurt & mayo	£9
“Briam” Bun and Feta Cheese Aubergine, zucchini & paprika spread	£7
Ciabatta with Chicken Salad Chicken, Greek yogurt, mayo, parmesan & arugula salad	£8
Koulouri with Egg Salad Egg salad & feta cheese	£9
Ciabatta with Chicken and Halloumi Sundried tomato pesto & arugula salad	£10
Sourdough Baguette with Ham and Graviera Cheese Paprika spread, mustard sauce, tomato & lettuce	£10
Sweet Koulouri Koulouri with halva & dark chocolate	£7.5

DESSERTS

Baklava Filo pastry with walnuts & syrup	£4.5
Kataifi Shredded Filo pastry with walnuts & syrup	£4.9
Saragli Filo pastry rolls with walnuts & syrup	£3.5
Karidopita Walnut cake with syrup	£4.5
Revani Semolina cake with syrup	£4.5
— Add ice cream	+£1.5

ALL DAY BRUNCH

TOASTS

Sourdough toasted bread with butter, honey, jams & peanut butter — Add sourdough croissant +£2	£13
Smashed avocado on sourdough toast with chilli lime oil	£9.5
Cherry tomatoes, avocado, feta cheese, lime & chives on sourdough toast	£10.5

BREAKFAST BOWLS

Bowl with Greek yogurt homemade granola, berries & honey	£8.5
Bowl with dates, almond milk, tahini spread, peanut butter, cocoa, oats, sunflower seeds, chia seeds & berries	£9.5
Açaí bowl with banana, homemade granola, berries & peanut butter	£14

PANCAKES

• hazelnut praline, chocolate ganache and hazelnut	£13
• Greek yogurt cream, fresh fruits, homemade granola & honey	£13.5
• homemade granola, orange blossom honey and butter	£13
• peanut butter cream, chocolate ganash, salted caramel & peanuts	£13.5

PEINIRLI

— All peinirli, are served with 2 poached eggs	
• shakshuka sauce, feta cheese and cheddar	£14.5
• feta cheese, olives & tomato	£13
• chicken, bacon & cheddar	£13.5
• cream cheese, turkey, goat cheese and truffle oil	£14.5

EGGS

Poached eggs on “Koulouri” Sesame Bagel with Greek yogurt & chili lime oil	£14
Croque-madame on brioche sunny side up egg with graviera cheese sauce, cheddar, mayonnaise & smoked turkey or smoked ham	£13.5
Avocado toast with poached eggs cheddar, mayonnaise & bacon or turkey	£13.5
Greek salad omelette feta cheese, cherry tomatoes, olives & peppers	£13.5
Green shakshuka pistachios, poached eggs, graviera cheese sauce, feta crumble, sourdough bread & chili lime oil	£13
Scrambled tofu spinach, truffle oil & mushrooms	£14
Breakfast brioche omelette cheddar, feta cheese, bacon, mayonnaise, avocado & mixed leaf salad	£13.5
Croissant roll scrambled eggs, mushrooms, cream cheese spinach & fresh truffle	£14
Croissant scrambled eggs, cream cheese, avocado & bacon or smoked salmon (+£2)	£13

SIDES

• Egg	£2.5
• Bacon	£3
• Salmon	£4
• Avocado	£4
• Roasted Chicken	£3.5
• Feta cheese	£3
• Turkey	£2.5
• Ham	£2.5

DELI MENU

AFTER 12:00

SALADS

Greek salad with tomato, cucumber, peppers, olives, feta cheese & pita bread	£12.5
Arugula salad with grilled seasonal fruit almonds, raisin sauce & goat cheese	£12
Cherry tomatoes, avocado, feta cheese, lime and chives	£12.5
Assorted spreads with pita bread	£13

WRAPS

Chicken gyros with smashed baby potatoes, tomato & tzatziki spread	£12.5
Soutzoukakia Beef & lamb kebabs, tzatziki, smashed baby potatoes, tomato, cucumber & paprika sauce	£13
Fava Falafel with hummus, cucumber, lime, sumac & mixed leaf salad	£12

PEINIRLI

Hunkar Begendi with slow cooked beef cheeks, smoked aubergine & feta cheese	£13.5
Shrimp saganaki with chorizo, feta cheese, pepper & tomato sauce	£14
Mushrooms from Grevena with graviera cheese, cream cheese & truffle oil	£12

We cook exclusively with free-range eggs, organic milk and artisanal cheese. Our organic sourdough bread & pastries are freshly baked daily in Brixton by Rockstar Bakers. If you have a food allergy or a special dietary requirement please inform a member of the hospitality team. We add an optional 12, 5% service charge to your bill on eat-in orders only. Please let us know, if you want to remove it.

Alcoholic beverages must be accompanied by a meal according to our licensing regulations.

COFFEE

TAF ROASTERY & ERGON

Taf collaborates with farmers on direct relationship project, a fact that not only ensures the supply of the best beans, but also helps the development of the farmers' local communities. The coffee is roasted skillfully in Athens Roastery and then, they deliver it exclusively to us, always fresh.

Grandma's Boy cup profile

An exclusive blend for ERGON: fine body, notes of pine, baker's chocolate and cinnamon. Taste of dark chocolate and berries. Sophisticated coffee.

COFFEE

Espresso/Double	£2.8/£3.5
Americano	£3.6
Cappuccino/Double	£3.8/£4.4
Latte/Flat White	£3.8/£4
Macchiato/Double	£3.2/£3.8
Cortado	£3.8
Mocha	£4.8
Freddo Espresso/Freddo Cappuccino	£3.8/£4.2
Iced Americano/Iced Latte	£3.8/£4.2
Greek Coffee/Double	£3/£4

SINGLE ESTATE POUR OVER

V 60	£5.5	Chemex (for two)	£9
		Cold Brew	£5.5
(Ask for the single estate coffee varieties)			

JUICES & BEVERAGES

SMOOTHIES

EDDY Smoothies 100% Fruit	
ORANGE mango, pineapple, orange	£6.5
RED strawberry, blackberry, apple	£6.5
GREEN kiwi, banana, lime	£6.5

FRESH JUICES

Freshly squeezed Orange Juice	£5
Pear, apple & kiwi juice	£6
Carrot, ginger & apple juice	£6
Banana, pear & orange juice	£6

COLD BEVERAGES

House Pink Lemonade	£5
Lemonade with Ginger & Agave	£5.5
Lemonade with Mango & Agave	£5.5
Chocolate	£4.5
Naked Swim Sparkling Tea	£5
Green Tea & Red Fruits, Herbal & Black Tea	
Mountain Tea with Lemon	
Soft Drinks	£3.6
Coca Cola, Coca Cola Diet, Orangeade, Lemonade, Sparkling water	

HOT BEVERAGES

Hot Tea	£3.6
English breakfast, Earl Grey, Green tea with fruits, Red fruit infusion, Chamomile, Greek mountain tea, Mint	
Chocolate	£4.5
Babyccino	£2.5

SPIRITS

WINES

White Wine	£5.5/£23
Roditis + Moschofilero/Skouras	
Rose Wine	£5.5/£23
Agiorgitiko + Moschofilero/Skouras	
Red Wine	£5.5/£23
Cabernet Sauvignon + Agiorgitiko/Skouras	

BEERS

Fix Blonde 330ml	£4.5
Argo Golden Ale 330ml	£5.5

SPIRITS

Ouzo	£4/£13
Tsipouro	£4/£13
Tsipouro Anise Flavoured	£4/£13