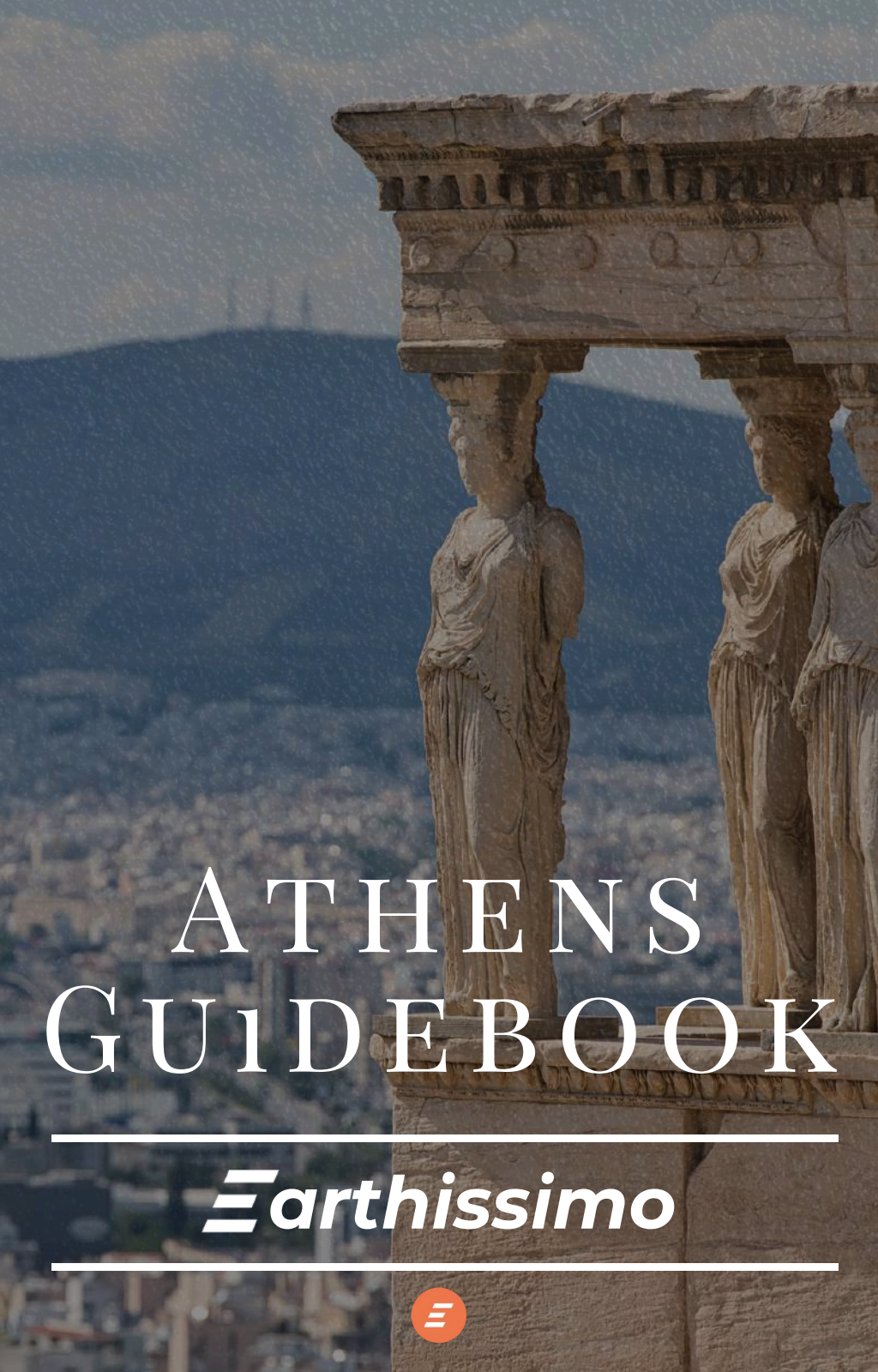




ATHENS GUIDEBOOK

Earthissimo





Introduction to the Guide

At Earthissimo, we bring you a new app-style digital city guidebook designed to help you explore like a local—with just a click.

Every recommendation is carefully selected and personally verified, backed by feedback from over 20,000 travelers and more than 5 years of local expertise.

On the next page, you'll find a quick-access menu that makes it easy to jump straight to what you're looking for—no more endless scrolling. Just click and explore.

We're a travel startup on a mission to digitize experiences and support all your travel needs.

We work only with best local businesses and provide a platform where you can book travel experiences, services, tickets, and holiday packages—all in one place.

We truly hope this guidebook saves you tons of time and makes your Istanbul experience truly magical. Scroll down and see what's inside.

Need Travel Assistance?



Leave a Review





WHAT'S INSIDE

CLICK THE BUTTONS TO GO TO PAGES



MAP PINS FOR

SIGHTS & RESTAURANTS & CAFES & BARS

[CLICK HERE](#)

1

MUST KNOWN'S INSIDER TIPS

[CLICK HERE](#)

2

SPECIAL DAILY ITINERARIES

[CLICK HERE](#)

3

BEST THINGS TO DO IN ATHENS

[CLICK HERE](#)

4

INTRODUCTION TO GREEK FOOD

[CLICK HERE](#)

5

CULTURAL GREEK PRODUCTS

[CLICK HERE](#)

6

ASK FOR A TRAVEL SERVICE

[CLICK HERE](#)

7

Things to do!



Map Pins **ATHENS**

**Discover the best sights, restaurants, cafes
& bars - all in one map link.**



Open in the Google Maps app for the best experience.

CLICK HERE



ATHENS Digital Concierge

**Discover the best experiences and attractions,
and easily arrange all the travel services you
need — in just one click**

CLICK HERE





INTRODUCTION TO ATHENS

Athens is a city you feel. The past isn't a museum piece—it's in the stones, the streets, and the sunset over the Acropolis. Old and modern sit side by side.

What makes it special isn't just the ruins. It's the neighborhoods: fresh koulouri, café talk in narrow lanes, a sea breeze that tells you to slow down. Walk, and let the city set the pace.

Athens wasn't built to impress; it was built to last. Empires and ideas left layers. Plaka feels old-world, Psiri is creative and lively, Kolonaki is polished, Exarchia is bold.

The magic is in the contrast. Greece is where time slows but history moves fast. Democracy, philosophy, and theater began here—and people still live simply and fully. Athens is more than a stop; it's a living experience.

People come for the ruins and stay for the energy. The welcome is real, the food has heart, and there's always something happening—a conversation, a song, a late-night meze with new friends.

Take your time. Don't just visit—feel it. Every corner has a story, and it makes you want to stay longer.

Must Known's & TIPS



Apps You'll Need

Click the icon to go to app

BOOK THINGS TO DO



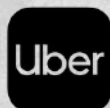
BOOKING STAYS



MAPS & TRANSPORTATION



CALLING A TAXI



ORDERING FOOD



NIGHTLIFE & PARTIES



PUBLIC TRANSPORTATION

Public transport in Greece is convenient and cheap—especially in Athens/Thessaloniki—and links easily to island ferries. In Athens, the Metro (3 lines) and Tram run roughly 05:30–00:00 (later on weekends); a 90-minute integrated ticket is €1.20.

Buses/trolleybuses cover most areas and use the same ticket; buy at kiosks/machines or tap a contactless card and validate on board. The Proastiakos suburban rail connects the airport, Piraeus, Corinth, etc. Taxis (yellow; Beat app) are plentiful and usually accept cards. Ferries depart mainly from Piraeus (≈30 min by Metro Line 1) to islands; high-speed vs regular; book ahead (Ferryhopper/DirectFerries/LetsFerry); many tickets are QR-based. KTEL buses link mainland towns. Pay with single tickets, ATH.ENA Card, or contactless—tap in/out.

FERRY SCHEDULES [Click Here!](#)

SUBWAY SCHEDULES [Click Here!](#)

BUS SCHEDULES [Click Here!](#)

**AIRPORT SHUTTLE
SCHEDULES** [Click Here!](#)

REQUEST A PRIVATE TRANSFER



[Click Here!](#)

FAQ & LOCAL TIPS



HOW TO USE PUBLIC TRANSPORTATION?

Public transportation in Athens is efficient and affordable: tap your credit/debit card at metro gates or use a rechargeable ATHENA Card for multiple trips. The metro connects most central areas, with trams, trolleys, and buses too. For the best routes, use Moovit or Google Maps.



WHERE TO EXCHANGE CURRENCY FOR THE BEST PRICE?

The best rates are usually found at currency exchange offices in the city center (especially around Syntagma Square or Monastiraki). Rates at the airport are typically less favorable. Compare a few places before exchanging large amounts. ATMs are also widely available if you prefer card withdrawals.



HOW TO GET TO THE CITY CENTER FROM THE AIRPORT?

Take the Metro Line 3 (Blue Line) directly from Athens International Airport to Syntagma Square. Use Express Bus X95 (24/7 service) if you prefer a cheaper option. Take a taxi or transfer service (such as Beat or FreeNow apps). Arrange private transfers if you have heavy luggage or prefer door-to-door service. The metro takes around 40 minutes to the city center.



IS IT SAFE IN ATHENS?

Yes — Athens is generally a safe city, especially in central areas popular with tourists. Serious crime is rare, and most neighborhoods are well-patrolled. Like any big city, keep an eye on your belongings in crowded places such as metros or markets. Locals are friendly and often willing to help if you need directions.



WHEN IS THE BEST TIME TO TRAVEL?

The best time to visit Athens is during April, May, June, September, and October. The weather is warm but not too hot, perfect for walking tours, sightseeing, and island day trips. July and August are peak summer months, often crowded and very hot.



WHAT ARE THE SCAMS IN THE CITY?

Like in every big city, it's best to stay alert. Be cautious of people who approach you unexpectedly to offer "special deals," free tours, or invite you to random bars or clubs. Avoid following strangers to isolated places or accepting unsolicited help with ATMs or tickets. Pickpocketing can occasionally occur in crowded areas like Monastiraki, Omonia, or on public transport, so keep an eye on your belongings.



DO I HAVE TO NEGOTIATE?

In most shops in Athens, prices are fixed, so negotiation isn't common. However, in tourist markets or souvenir stalls, you can politely ask for a better price if you're genuinely interested in buying something. Bargaining is usually friendly and light — the worst that can happen is a polite "no." If you're not serious about purchasing, it's best not to negotiate.



WHICH AREA IS BEST TO STAY?

I recommend staying in Plaka or Syntagma for easy access to landmarks like the Acropolis, museums, and historic streets. These areas are central, walkable, and full of cafés, restaurants, and cultural spots. For a more local and trendy vibe, Pangrati and Koukaki are great neighborhoods close to major attractions but a bit quieter. If you prefer nightlife and a younger crowd, Gazi or Psiri are lively options with bars, clubs, and creative spaces.



HOW TO USE TAXIS?

Taxis in Athens are relatively affordable. The minimum fare is around €4-5, and a typical short ride within the center costs about €7-10. Always ask the driver to turn on the meter. For convenience and fair pricing, use apps like Beat or Free Now. Avoid unlicensed taxis or drivers who refuse to use the meter.



WHICH AREAS ARE BEST FOR NIGHTLIFE?

Gazi, Psiri, and Exarchia are the top spots for nightlife in Athens. Gazi is known for its vibrant clubs, bars, and DJ nights. Psiri offers a mix of rooftop bars, live music, and cozy tavernas. Exarchia has a more alternative, artistic scene. You'll find everything from quiet wine bars to busy dance clubs.



IS TIPPING LEGIT IN ATHENS?

In restaurants and cafés, leaving 5-10% is common if you're happy with the service. For exceptional service, you can leave more, but there's no strict rule. It's also common to round up taxi fares or leave small change at bars.

Custom Itineraries

BOOK NOW ➞

Click the button next to the experience options to book directly.

Places

All the places and recommendations are underlined—just click on them to see the exact location.



Click the button to return to the first page.



Athens in a Day



Monastiraki Square – Start your morning in the heart of Athens.

Bustling cafés, bakeries, and local shops welcome the day with energy.



(Optional Breakfast)

- **Kostas Souvlaki** – Famous for authentic souvlaki
- **Fresko Yogurt Bar** – Traditional Greek yogurt with honey
- **En Athinas** – Specialty coffee with a local touch

 **Ancient Agora** – Just minutes away, this peaceful site brings you into the rhythm of ancient Athens.

 **Acropolis & Parthenon** – Head up early to beat the crowds. Visit the Parthenon, Erechtheion, and enjoy panoramic city views. (Optional: Join a guided Acropolis walking tour)

 **Syntagma Square** – Watch the Changing of the Guards in front of the Hellenic Parliament — a must-see Athens tradition.



Dinner Options

- **Strofi** – Classic Greek cuisine with a view of the Acropolis
- **Tzitzikas kai Mermigas** – Cozy central taverna
- **360 Cocktail Bar** – Rooftop dining with drinks and skyline views

 **Psiri District** – End your day in this vibrant neighborhood. Full of local bars, rooftop terraces, and live music for a perfect night in Athens.

Acropolis Walking Tour

BOOK NOW





A Day like a Local



 **Koukaki** – Start your day like a local.

A cozy, tree-lined neighborhood just south of the Acropolis. Slower pace, friendly faces, and a local vibe.

 Recommended Breakfast Spot

Lotte Café-Bistro – Homemade breakfast and Greek coffee in a quiet corner of the city.

 (Optional Morning Walk)

Join a Filopappou Hill walk or guided Koukaki tour. Local views of the Acropolis and peaceful paths.

 Walking Route in Koukaki

- **Drakou Street** – Local cafés & bakeries
- **Filopappou Hill viewpoint**
- End with a mid-morning coffee or juice at a nearby café

 **Pangrati** – Local flavors & daily life.

In the afternoon, head to Pangrati — a charming district full of small bakeries, relaxed tavernas, and artisan shops.

 (Optional Walking Tour)

Explore hidden streets, historic corners, and authentic everyday life with a local guide.

 Walking Route in Pangrati

- **Zappeion Garden** – Beautiful green space in central Athens
- **Panathenaic Stadium** – Olympic history landmark
- **Pangrati Square** – Surrounded by cafés and shops
- Artisan boutiques and tree-lined streets

 Recommended Food Stops

- **O Gyros Pou Gyrevis** – Classic gyros & souvlaki
- **Mpirmpilo** – Beloved local eatery
- **Orosco** – Elegant Greek & Mediterranean mix
- **Cru Tasting House** – Exceptional Greek wines & olive oil tastings, hosted by Anton

 (Optional Sweet Break)

Pause at a local dessert café or wine bar before heading back to the center.

 **Return to Center** – Easy ride or walk back to Syntagma, Monastiraki, or your hotel.

 (Optional Add-on)

Wrap up with an evening in **Psiri** or **Gazi** — rooftop drinks, live music, or a cozy meze dinner.

Hiking Tour

BOOK NOW



Hidden Gems Tour

BOOK NOW



Wine & Olive Oil Tasting

BOOK NOW





History & Sightseeing



 **Acropolis Museum** – Dive into ancient history.

Walk down to the Acropolis Museum, where you'll explore artifacts and stories in a sleek, modern space designed to bring ancient Athens to life.

 **Plaka – Anafiotika – Roman Agora**

Wander through Plaka, the city's oldest neighborhood filled with charm and history.

Climb into Anafiotika, with its island-style whitewashed houses and narrow paths.

Stop by the Roman Agora to glimpse daily life from ancient times.

 (Optional Experience)

Join an award-winning local food tour nearby to taste and explore the area through authentic flavors.

 **Ermou Street** – Stroll and shop.

Head down Ermou Street, Athens' main shopping avenue lined with local boutiques and international brands.

 **Lycabettus Hill or Areopagus Hill** – For sunset lovers.

- **Lycabettus Hill** – Panoramic 360° view of Athens from above
- **Areopagus Hill** – Closer to the Acropolis, a favorite local sunset spot

(Optional: take a guided hilltop walk to learn about the history and take in the view)

Hill Walking Tour

BOOK NOW



Food Tour

BOOK NOW





Athens Riviera Day Trip



 **Piraeus** – Start your day with coastal vibes.

Leave the busy city behind and head toward the Athens Riviera. The scenic drive from the center reveals marinas, small towns, and endless blue sea.

 (Optional Breakfast)

Grab a koulouri and a coffee from a local bakery near the port or along the coast road.

 **Temple of Poseidon** – Cape Sounio

Perched high above the Aegean, this ancient site offers one of the most breathtaking panoramic views in Greece. Walk among the ruins and explore its mythological past.

  **Lake Vouliagmeni** – Natural thermal retreat.

Swim or relax in the warm, mineral-rich waters of this hidden lake surrounded by cliffs and trees. Perfect for recharging after sightseeing.

 **Athens Riviera Coastal Drive** – Take the scenic route. On your return, enjoy the Athens Riviera drive with stops at charming coastal towns and sea-view cafés.

 (Optional Sunset Tour)

Join a guided sunset tour to Cape Sounio. Watch the sun melt into the Aegean behind the Temple of Poseidon — an unforgettable and romantic way to end the day.

**Explore Sounio Temple of
Poseidon & Athens Riviera**

BOOK NOW





Athens Island Escape



 **Piraeus** – Start your day at the port.

Take a quick metro or taxi to Piraeus, Athens' lively main port. Feel the local energy with cafés and bakeries buzzing.

 **(Optional Breakfast)**

Grab a koulouri (sesame bread ring) and a freddo espresso at one of the many bakeries near the dock.

 **(Optional Walk)**

Arrive a bit early and stroll around Mikrolimano, a peaceful marina with fishing boats and local seafood tavernas.

 **Ferry to Aegina Island** - Board a ferry (40–60 min) to Aegina, one of the closest islands to Athens.

 **Ferry Tip** - Book in advance and arrive 30 mins early for smooth boarding. Morning ferries = better weather and fewer crowds.

 **Explore Aegina** - Wander the port town on foot. Taste local pistachios, swim at a nearby beach, and enjoy the relaxed pace.

 **Recommended Tavernas**

- **Skotadis Fish Taverna** – Local favorite with fresh seafood
- **Remetzo** – Classic Greek meze by the water

 **(Optional Experiences)**

- Visit the Temple of Aphaia for epic sea views
- Rent a bike or scooter to explore more
- Join a short sunset boat cruise before returning

 **Evening Return to Athens** - Take an afternoon or early evening ferry back to Piraeus.

 **(Optional Dinner)**

Stop at Varoulko Seaside in Mikrolimano for a stylish end to the day with a drink or light dinner.

 **Back to City Center** - Easy return to Syntagma, Monastiraki, or your hotel via metro or taxi.



Breakfast & Beach Time



 **Glyfada** – Start your day with a beach escape.

Head to the seaside neighborhood of Glyfada, a local favorite just a short ride from the city center. Perfect for a calm morning by the water.

 **Glyfada Beach** – Free and easy to access. A simple and local option for a classic beach day.

✨ For a luxury touch, check out Astir Beach — sunbeds, drink service, and a chic vibe.

 (Optional Breakfast)

Grab a coffee and a pastry from one of the beachfront cafés before hitting the sand.

 Lunch in **Glyfada**

After some sun, explore Glyfada's busy streets filled with restaurants, cafés, and bars — from cozy tavernas to modern international spots. Take your time and enjoy a long lunch in the sun.

 (Afternoon Activity – Choose Your Mood)

- Join an Athens Food Tour to taste your way through the city
- Savor local flavors with a Greek Wine Tasting
- Join a hands-on Cooking Class with Acropolis views

 Sunset & Drinks in Monastiraki

Return to the city and head to Monastiraki Square. Order a cocktail with a view of the Acropolis as the sun sets — the perfect way to end the day.

Food Tour

BOOK NOW



Wine Tasting

BOOK NOW



Cooking Class

BOOK NOW



Top 10 Attractions to Visit

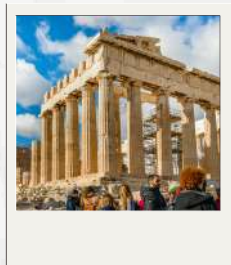


MORE INFORMATION »

History & Info & Location

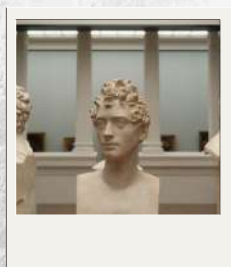


**Click the button to return
to the first page.**



Acropolis of Athens

MORE INFORMATION >>



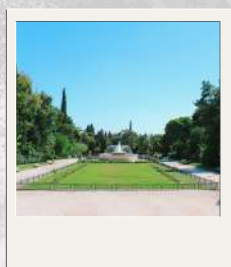
Acropolis Museum

MORE INFORMATION >>



National Archaeological Museum

MORE INFORMATION >>



Zappeion Garden

MORE INFORMATION >>



Mount Lycabettus

MORE INFORMATION >>





Ancient Agora of Athens

MORE INFORMATION



Odeon of Herodes Atticus

MORE INFORMATION



Roman Agora

MORE INFORMATION



National Historical Museum

MORE INFORMATION



Temple of Olympian Zeus

MORE INFORMATION



Best Experiences in Athens



BOOK NOW



**Click this button to see the details
and book the experiences directly**



**Click the button to return to
the first page.**



BOOK NOW >>

Sail the Athenian Coastline on Catamaran



BOOK NOW >>

Ancient Athens Tour



BOOK NOW >>

Greek Cooking Class & Rooftop Dinner with Acropolis View



BOOK NOW >>

Taste Hidden Athenian Flavors on Culinary Romp



BOOK NOW >>

Sunrise Yoga & Meditation: Acropolis & 360° Views



BOOK NOW >>

Traditional Greek Wine Tasting



BOOK NOW >>

Philosophy & Democracy Tour of Athens



BOOK NOW >>

Hidden Athens: Local Gems & Stories



BOOK NOW >>

Greek Olive Oil Tasting



BOOK NOW >>

Private Catamaran Half-Day Cruise: Athens Riviera Luxury



BOOK NOW >>

Explore Sounio Temple of Poseidon & Athens Riviera



BOOK NOW >>

Design & Fashion Jewelry with a Silversmith



BOOK NOW >>

Breakfast Like a Greek: Morning Food Walk



BOOK NOW >>

Ride Athens: Scenic E-Bike Tour



BOOK NOW >>

Ultimate Athens Hills Climb

Food of ATHENS



Suitable for vegans



Suitable for vegeterians



**Click the button to return to
the first page.**



MOUSSAKA

A classic Greek comfort food, often baked in big trays and shared at family lunches. Made with layers of fried eggplant, minced meat in tomato sauce, and topped with creamy béchamel. Served hot, it's rich, filling, and full of warm spices like cinnamon.



SOUVLAKI

You'll find souvlaki on nearly every street in Greece – it's the ultimate fast food with deep roots in ancient cooking traditions. Skewers of marinated pork or chicken are grilled and served in pita with tzatziki, onion, tomato, and fries. It's quick, juicy, and packed with flavor – a casual favorite for lunch or late-night cravings.



GEMISTA

Gemista means 'stuffed' in Greek, and this dish is all about wholesome, homemade flavors. Bell peppers and tomatoes are filled with rice, herbs, and sometimes minced meat, then baked in olive oil. It's a favorite in village homes and often made in big trays to feed the whole family.



GYRO

Gyros are a beloved staple in Greek daily life, commonly eaten on the go. The meat, typically pork or chicken, is cooked slowly on a vertical spit and shaved into pita bread with tomatoes, onion, fries, and creamy tzatziki. It's similar to döner but with a Greek twist – crispy on the edges and deeply satisfying.



PASTITSIO

Often served at large gatherings or Sunday lunch, pastitsio is Greece's answer to lasagna. It's made with tubular pasta, a layer of cinnamon-spiced beef, and topped with thick béchamel. Baked until golden, it's creamy, meaty, and deeply nostalgic for many Greek households.



FASOLADA

Known as the 'national dish' by many, fasolada is a humble white bean soup traditionally eaten during fasting periods. Cooked with olive oil, carrots, celery, and tomato, it's warm, hearty, and served with olives and crusty bread. Simple but soul-satisfying.



KLEFTIKO

Legend says this dish was made by bandits (klefts) who cooked stolen lamb underground to hide the smell. Today, kleftiko is slow-roasted lamb wrapped in parchment with herbs, garlic, and lemon. The meat falls off the bone – it's rich, rustic, and full of history.



STIFADO

Stifado is a slow-cooked beef stew that's perfect for colder days. It's cooked with pearl onions, tomato, red wine, and cinnamon – filling the house with warm aromas. It's a dish that brings people together, often served with mashed potatoes or pasta.



YOUVETSI

Youvetsi is a beloved one-pot meal, often made in clay pots during the weekend. Tender chunks of beef or lamb are baked with orzo pasta in a rich tomato sauce. Finished with grated cheese, it's a cozy dish for sharing.



BRIAM

A staple of Greek summer tables, briam is a tray of thinly sliced vegetables like zucchini, potatoes, and eggplant, baked slowly in olive oil with herbs and tomato. It's light, healthy, and often eaten with feta and bread.





ARNI STO FOURNO

This oven-roasted lamb dish is deeply rooted in festive Greek traditions, especially during Easter and holiday gatherings. Seasoned with garlic, oregano, and lemon, the lamb is slow-cooked until tender and served with crispy potatoes infused with pan juices.



Imam Bayildi

A beloved vegetarian dish of Ottoman origin, popular in Greek and Turkish homes. Eggplant is stuffed with onions, tomatoes, and garlic, then baked in olive oil. The name means 'the imam fainted,' supposedly from how delicious it is.



SAGANAKI

Saganaki is a classic Greek starter – a slice of hard cheese like kasseri or graviera, pan-fried until golden and melty. Served hot with a squeeze of lemon, it's crispy outside, creamy inside, and perfect with bread.



KOKKINISTO

A tomato-based stew made with beef or chicken, gently simmered with garlic, bay leaves, and sometimes cinnamon. It's often enjoyed with pasta, rice, or fries and is a comfort food classic.



GIGANTES PILAKI

This dish features giant beans baked in a rich tomato sauce with herbs and olive oil. It's a popular vegetarian main or side dish often eaten with bread or feta.





DOLMADES

Dolmades are grape leaves stuffed with a mix of rice, herbs, and sometimes minced meat. They're rolled tight like little cigars and usually served cold with lemon or warm with avgolemono (egg-lemon) sauce.



TZATZIKI

Tzatziki is a cool, creamy yogurt dip made with grated cucumber, garlic, olive oil, and dill. You'll find it alongside almost every grilled dish in Greece – from souvlaki to gyros. It's refreshing, tangy, and essential on a meze table or as a side to balance richer flavors.



**MOSCHARI
LEMONATO**

Veal or beef stew slow-cooked with lemon juice, garlic, and olive oil. Served with potatoes or rice, it's tangy and hearty – a balance of rustic simplicity and bold flavor.



BEKRI MEZE

Meaning 'drunkard's meze,' this dish is made with pork, peppers, and wine. It's spicy, bold, and meant to be enjoyed with ouzo or tsipouro in a social, casual setting.



TIGANIA

A rustic skillet dish of pan-fried pork or chicken, deglazed with wine or lemon juice. Often served in tavernas as a meze or quick dish with bread on the side.



MPIFTEKI

Greek-style beef patties, often stuffed with feta or kasseri cheese. Grilled and juicy, they're a backyard barbecue favorite and served with salad or fries.



GIOUVARELAKIA

Tender meatballs made with rice and simmered in broth, finished with avgolemono (egg-lemon) sauce. Soft, creamy, and comforting – a dish often associated with childhood.



FETA ME MELI

A surprising Greek appetizer where salty feta is wrapped in crispy phyllo, baked or fried, and drizzled with honey and sesame. Sweet meets salty in this rich, golden bite – often served warm as a meze or a modern taverna favorite.



MANESTRA

Orzo pasta simmered in tomato sauce, often served as a side to stews or enjoyed on its own with grated cheese. It's simple, satisfying, and popular in home kitchens.



GALAKTABOUREKO

A custard dessert wrapped in phyllo dough, baked and soaked in syrup. Served during holidays and celebrations, it's creamy, sweet, and fragrant.





LOUKOUMADES

Golden fried dough balls drizzled with honey and cinnamon. A favorite street snack and dessert often found at festivals and fairs.



BAKLAVA

A rich dessert made with layers of phyllo dough, chopped nuts, and sweet syrup. Originally from Turkish cuisine, baklava became a beloved treat in Greece too – often made with cinnamon and finished with honey. Served during holidays or after meals.



REVANI

A moist semolina cake flavored with orange zest or vanilla and soaked in syrup. Light and airy, it's a beloved dessert across the country.



BOUGATSA

A flaky pastry filled with semolina custard, cheese, or minced meat. Usually eaten warm for breakfast, topped with sugar and cinnamon. Popular in northern Greece – especially Thessaloniki.



KOURABIEDES

Shortbread cookies coated in powdered sugar. Buttery and delicate, they're a holiday staple often made with almonds.





RIZAGOLA

Greek rice pudding, flavored with cinnamon and vanilla. Creamy, comforting, and usually served cold in little bowls.



OUZO

Anise-flavored aperitif and cultural icon. Typically diluted with water and served with small plates (meze). Best enjoyed slowly, by the sea.



GREEK COFFEE

Brewed in a small pot (briki) with finely ground coffee. Unfiltered and served with foam on top – sipped slowly in good company.



TSIPOURO

A strong distilled spirit made from grape pomace. Served in small glasses, it's a favorite in northern Greece and pairs with bold meze.



RETSINA

A traditional white wine flavored with pine resin. It's an acquired taste but loved for its strong connection to ancient winemaking practices.

CULTURAL PRODUCTS



BOOK NOW



**Click this button to see the details
and book the experiences directly**



**Click the button to return to
the first page.**



GREEK COFFEE SET

Used by Greeks to pass time, relax, or focus. You'll often see older men flipping them in cafés – rhythmic and calming.



EVIL EYE

A popular charm believed to protect against bad luck. Seen in shops, jewelry, and homes – deeply rooted in regional belief.



OLIVE OIL

A cornerstone of Greek cuisine and economy. Used in everything from food to skincare – fresh, fragrant, and golden.



KOMBOLOI

Worry beads are used by Greeks to pass time, relax, or focus. You'll often see older men flipping them in cafés – rhythmic and calming.



BACKGAMMON

A beloved Greek café tradition. Played loudly, passionately, and often for hours. You'll see locals – young and old – clicking dice and moving pieces over coffee or ouzo. More than a game, it's a social ritual rooted in the Eastern Mediterranean.



LOUKOUMI

Known as lokum in Turkish, loukoumi is a chewy, rose-scented sweet dusted with powdered sugar. It's often served with Greek coffee or offered to guests as a gesture of hospitality. Originally Ottoman, but proudly embraced in Greek island culture – especially in Syros.



MASTIC DROPS

Made from the natural resin of the mastic tree, grown almost only on the island of Chios. These aromatic drops are used in sweets, drinks, and even medicine



HONEY

Greek honey is thick, golden, and deeply tied to local life. Collected from wild thyme, pine, and herbs in the mountains and islands, it's used in desserts like baklava, loukoumades, and yogurt toppings.



CHEESE

Cheese is at the heart of Greek cuisine – from salty feta to sharp graviera. Feta, made from sheep's or goat's milk, is the most iconic and is found on nearly every table, crumbled over salads or baked in pies.



OLIVES

More than food – olives are a way of life in Greece. From Kalamata to green Halkidiki varieties, they're eaten at breakfast, served with every meal, and turned into world-famous oil.

NEED HELP?

We've created the ultimate platform to connect you with unique places and people — offering only the most handpicked, top-rated experiences and services, all in one place

Digital Concierge

[DISCOVER NOW](#)

Your personal city concierge — complete with a curated city guide, top-rated experiences, must-see map pins, and all the travel services you need in one place

Our Services

[DISCOVER NOW](#)

Work with the most trusted agencies wherever you go — and with a local travel expert by your side. You enjoy, we'll take care of the rest

Discover Athens

[DISCOVER NOW](#)

Discover the best experiences in Athens and turn your trip into an unforgettable memory



About Us



Earthissimo is a travel & hospitality startup born in Istanbul, created by a team that has helped over 20,000 travelers discover the best of each city.

Our mission is simple: to help you explore, experience, and enjoy—without the hassle. We work only with top-rated local agencies, making it easy to book all kinds of experiences, tickets, and travel services in one place.

We also offer exclusive digital city guidebooks that highlight the very best each destination has to offer, helping you travel smarter and deeper.

For anything you need on your journey—we're here for you.

If you enjoyed this guidebook, we'd truly appreciate your support with a quick review. It means the world to us.

Leave a Review





Thank You