

START YOUR DAY

Almond Yogurt

Almond butter, granola, red fruits
(DF, VG)

Acai Bowl

Chocolate, dates, walnuts
(DF, GF, VG)

Dairy

Milk: Full-fat, 2%, 0%, Kefir
(GF, VT)

Dairy-free Milk: Almond, soy, oat, coconut
(DF, GF, VG, VT)

Yogurt: Full-fat, Greek, 0%
(GF, VT)

Add to your yogurt an assortment of dried fruits, nuts and seeds

Porridge

Cold Oatmeal Cream

Red fruits, yogurt, 0% milk, chia seeds
(VT)

Oat Porridge

Coconut milk, dark chocolate, cinnamon
(DF, VT)

Breakfast Basket

With handmade marmelades of seasonal fruits and thyme honey

Salads

Bulgur Wheat

Grilled kale, avocado, Chios mastelo cheese, cherry tomatoes
(VT)

Brown Rice Salad

Fresh herbs and sweet potatoes
(DF, GF, VG)

Boiled Barley Salad

Fresh fruits, olive oil and lemon with a taste of bergamot
(DF, VG)

Assortment of Greek Cold Cuts and Cheeses

Smoked turkey, ham, Crete gruyere, Santorini chloro, Metsovo smoked cheese and feta

Traditional Pie or Tart of the Day

Eggs

Fried – Poached – Boiled – Scrambled – Omelet

Suggested Garnishes

Ham, turkey, sausage, bacon, prosciutto, gruyere cheese, feta cheese, mozzarella, Metsovo smoked cheese, cottage cheese, low-fat cheese, mushrooms, tomatoes, peppers, onions, spinach

Suggestions for a Creative Breakfast

Tofu Scrambled Eggs

Toasted gluten-free bread
(DF, GF, VG)

Traditional Kagianas Strapatsada

Tomatoes, courgette, gruyere, wild oregano
(VT)

Baked Brioche

Creamy scrambled eggs, smoked salmon, yogurt mayonnaise, chives

Istoria-style Benedict Eggs

Poached eggs with hollandaise mushroom ragout sauce, fresh thyme, goat cheese
(VT)

Mani Pancakes

Eggs, crispy apaki, roasted tomatoes

Desserts

Buckwheat Pancakes

Mascarpone, red fruit jam, iced berries
(VT)

Pancakes – Crepes – Waffles

Maple syrup or praline
(VT)

Tsoureki French Toast

Vanilla cream and maple syrup
(VT)

Fruit Platter

(VG)

Rice Pudding

(GF, VT)

Cream of the Day

TO DRINK

Coffee

Espresso

Cappuccino

Greek Coffee

Instant Coffee

Tea

Greek Herbs / Tea Blends

Chocolate

Cold / Hot

Fresh Juices

Orange

Orange and grapefruit

Pomegranate, beetroot, orange, banana, poppy seeds

Carrot, orange, ginger, basil

Smoothies

Acai, pistachio milk, dates, ginger

Red fruits, banana, coconut milk, mint

Smoothie of the day

DF: Dairy-Free, GF: Gluten-Free, VG: Vegan, VT: Vegetarian

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications.
We welcome enquiries from customers that wish to know whether any dishes contain particular ingredients.
Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.