

## FROM OUR BAKERY

### **Bread Basket**

Plain croissants, chocolate croissants, butter, honey, jam  
(VT)

### **Breakfast Cereals**

Granola, grain-free granola, fruit muesli, corn flakes,  
chocolate corn flakes  
(DF, VT, VG)

### **Seeds, Nuts & Dried Fruits Selection**

Walnuts, almonds, cashews, pumpkin seeds,  
dried figs, dates, apricots, prunes  
(DF, GF, VT, VG)

### **Dairy**

#### **Milk:**

0%, 1.5%, 3.5%  
(GF, VT)

#### **Dairy-Free Milk:**

Soy, almond, oat, coconut  
(DF, GF, VT, VG)

#### **Yogurt Selection:**

Greek, 0%, 5%, coconut, almond (  
GF, VT, VG)

## PLATTERS

### **Seasonal Fruits**

(DF, GF, VT, VG)

### **Seasonal Vegetable Crudités**

(DF, GF, VT, VG)

### **Greek Cheeses & Cold Cuts**

Smoked turkey, boiled ham, Syros salami,  
Mykonos louza, Naxos graviera cheese, kaseri cheese,  
manouri cheese

### **Smoked Fish & Pickles**

(DF, GF)

## HEALTHY & SUPERFOOD BOWLS

### **Yogurt Bowl<sup>SD</sup>**

Greek yogurt, strawberry compote,  
granola with pumpkin seeds & dark chocolate  
(VT, GF)

### **Bowl of Chocolate Delight**

Greek or almond yogurt, chocolate granola,  
fig, peanut butter, chocolate, hazelnuts  
(VT, GF)

### **Açaí Bowl**

Açaí berries, almond milk, banana, kiwi,  
toasted almonds, mint  
(DF, GF, VT, VG)

### **Overnight Oats**

Almond milk, whole sesame tahini, grape molasses,  
dried figs, chia seeds, cinnamon  
(DF, GF, VT, VG)

## EGGS

### **Kayanas<sup>SD</sup>**

Sourdough bread, cherry tomatoes, courgette, feta, olives  
(VT)

### **Oven-Baked Eggs**

Spinach, fresh herbs, feta, potato, olive oil  
(GF)

### **Avocado Royale**

Sourdough bread, poached eggs, avocado, s  
moked salmon, Hollandaise sauce

### **Greek Morning Croque<sup>SD</sup>**

Cretan apaki, graviera béchamel, fried egg,  
fresh Greek herbs

### **Scrambled Egg Whites**

Egg white scramble, sourdough bread,  
Katiki cheese, mushrooms, spinach  
(VT)

### **Eggs of Your Choice**

Poached – Boiled – Scrambled – Fried – Omelette

### **Suggested Garnishes**

Smoked turkey, ham, bacon, graviera cheese, feta,  
cherry tomatoes, mushrooms, avocado

## **SAVORY**

### **Pie of the Day**

#### **Eggy Bread**

Cherry tomatoes, anothyro cheese,  
soft-boiled eggs, chili oil, Greek oregano  
(VT)

## **SWEET**

### **Cake of the Day**

(VT)

#### **Buckwheat Pancakes<sup>SD</sup>**

Seasonal fruit, chestnut honey, cottage cheese  
(VT)

#### **Tsoureki<sup>SD</sup>**

Greek brioche, mastiha cream, caramelized almonds,  
orange & thyme jam  
(VG)

## **WARM AND COLD BEVERAGES**

### **Freshly Brewed Coffee**

**Espresso**

**Cappuccino**

**Latte**

**Instant Coffee**

**Chocolate (Hot or Cold)**

## **JUICES**

**Fresh Orange Juice**

**Fresh Grapefruit Juice**

**Apple**

**Pineapple**

**Cranberry**

## **TEA SELECTION**

**English Breakfast**

**Green Tea**

**Earl Grey**

**Chamomile**

**Greek Mountain Tea**

## **SMOOTHIES**

**Coffee-Curcuma Smoothie**

Coffee, banana, turmeric, coconut, linseed, cocoa

**Green Tonic**

Cucumber, kale, celery, green apple, tonic

**Power Shake**

Banana, strawberry, milk

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

Embracing a sustainable culture, our menu is created with locally and sustainably sourced produce. The olive oil used in our fare is organic and collected in Epidaurus, Peloponnese, our vegetables are bio and garnered locally, while all our fish originate from the region of the Cyclades. Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications. We welcome inquiries 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.