

FRESH START

BERRY CRUNCH BOWL (V)(N)

Greek yogurt,
almond milk,
fresh berries,
granola, coconut,
and cocoa nibs

ORGANIC GREEK YOGURT (V)(N)

Add on:
Granola, fruits,
honey, walnuts

BANANA AND ALMONDS OVERNIGHT OATS (V)(N)

Almond milk,
oats, chia seeds,
and honey

FRESH AND CHILLED FRUIT ASSORTMENT (V)(GF)

COLD PLATES

AVOCADO TOAST (V)

Sourdough bread,
guacamole,
micro greens and a
side of mixed greens

Add on:
Two poached eggs

MYKONIAN KOULOURI (V)

Stuffed with
cherry tomatoes and
local soft cheese
with a side of mixed
greens

Add on:
Smoked salmon

BREAKFAST WRAP (VG)

With a side of mixed
greens

EGGS

SHAKSHUKA (V)(GF)

Two eggs in a spicy tomato sauce with feta and coriander served in a claypot

KAGIANAS (V)(GF)

Traditional greek scrambled eggs, cooked with tomato, feta, and oregano

OMELET (V)

Three whole eggs or egg whites and a side of mixed greens with up to three of the following:

Cheese:
feta, graviera, cheddar

Cured Ham:
siglino

Vegetables:
spinach, tomatoes, onions, mushrooms, bell peppers

EGGS BENEDICT

On fluffy brioche bread with ham and hollandaise and a side of mixed greens

FRIED EGGS (V)

Two eggs with a side of mixed greens

SWEET CHOICE

RYZOGALO (V)(N)

Traditional greek rice pudding topped with cinnamon crumble

PANCAKES (V)

With choice of: chocolate chips, hazelnut praline (N), walnuts (N), bananas, strawberries, berries

VEGETARIAN (V) GLUTEN-FREE(GF) NUTS (N)

Please inform your server for any food aversions or intolerances.
All prices are in Euros (€) and include all applicable taxes.