

BREAKFAST MENU

FRESH START

BERRY CRUNCH ACAI OVERNIGHT OATS (V)(N)

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

BANANA AND ALMONDS OVERNIGHT OATS (VG)(N)

Almond milk, oats, chia seeds, and honey

FRESH GREEK YOGURT (V)(N)

Add on: Granola, bananas, strawberries, honey, walnuts

FRESH AND CHILLED FRUIT ASSORTMENT (V)(GF)

COLD PLATES

AVOCADO TOAST

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

Add on: Two poached eggs

BREAKFAST WRAP

With grilled vegetables and a side of mixed greens

MYKONIAN KOULOURI (V)

Bread ring with cherry tomatoes, soft feta cheese, olive paste, and a side of mixed greens

EGGS

SCRAMBLED EGGS (∨)

With sourdough bread and a side of mixed greens

Add on: Mykonian sausage or smoked salmon

GREEK STYLE OMELET (V)(GF)

With fresh tomato, feta cheese, and bell peppers

KAGIANAS (V)(GF)

Traditional Greek scrambled eggs, cooked with tomato and feta cheese

EGGS BENEDICT

On fluffy brioche bread, hollandaise sauce, and a side of mixed greens

Add on: Ham or smoked salmon

EGG WHITE OMELET (V)(GF)

With anthotyro cheese, mushrooms, and spinach

FRIED EGGS (V)

Two eggs on toasted sourdough loaf and a side of mixed greens

SWEET CHOICE

PANCAKES (V)(N)

With hazelnut praline, walnuts, almonds, and banana

FRENCH TOAST (V)(N)

Sweet Greek tsoureki bread with maple syrup and red berries

RYZOGALO (V)(N)

Traditional Greek rice pudding topped with cinnamon crumble

VEGETARIAN (V) VEGAN (VG)
GLUTEN-FREE(GF) CONTAINS NUTS (N)

Please inform your server of any food aversions or intolerances.