



BREAKFAST

SEASON 2026

Local farm eggs, thyme honey from Tinos, olive oil from Mani, local cheeses, fresh herbs, and seasonal fruit, come together in a breakfast inspired by and sourced from the Cyclades and the Greek mainland.

Health and Vitality

Yogurt Bowl V N GF	€14
Thick Greek yogurt, toasted pistachios, Tinos honey, bee pollen	
Stone Fruit and Granola V N GF	€16
Thick Greek yogurt, house-made olive oil granola, roasted stone fruit, Tinos honey	
Açaí Bowl V N GF	€16
Thick Greek yogurt, house-made olive oil granola, banana, fresh berries	
Overnight Oats V GF	€10
Banana, brownie, Tinos honey or Strawberries, pistachios, chia, Tinos honey (N)	
Avocado Toast V	€18
Smashed avocado, marinated cherry tomatoes, dukkah, olive oil, sourdough	
Aegean Breakfast F GF	€18
Selection of Greek cheese, tomato, cucumber, and cured salmon	
Koulouri V	€14
Traditional sesame bread ring with feta, cherry tomatoes, olives	
Tostaki V	€12
Toasted sourdough, Cretan graviera cheese Add-on: turkey / ham / tomatoes	
Fruit Platter V GF	€15

Farm Eggs

Eggs Kagianas v	€ 16
Traditional Mykonian scrambled eggs, slow-cooked with San Marzano tomato, barrel-aged feta, grilled sourdough	
Green Eggs v	€ 18
Farm eggs baked in herb sauce with vlita greens, dill, spring onion, crumbled katiki cheese	
Eggs Benedict Mykonos	€ 18
Poached eggs with Mykonian pork and lemon-caper hollandaise, on toasted tsoureki	
Omelet with Wild Greens v GF	€ 16
Egg white omelet, foraged horta, anthotyro, fresh herbs, lemon oil	
Omelet with Siglino GF	€ 18
Smoked pork from Mani, fresh tomato, green peppers, fresh herbs	
Farm Eggs Your Way v GF	€ 16
Served plain or with your choice of: mushrooms / peppers / onions / spinach / cheese / ham	

Sweet Morning

Bougatsa v	€ 12
Warm semolina custard in hand-pulled filo, dusted with cinnamon, served with vanilla ice cream	
French Toast à la Grecque v	€ 18
Thick-cut tsoureki, caramelized, with sour cherry spoon sweet, served with Greek kaimaki ice cream	
Rizogalo v GF	€ 12
Traditional rice pudding with cinnamon	
Pancakes v	€ 14
Fluffy ricotta pancakes, dry figs, walnuts, petimezi	

Dietary

V Vegetarian
N Contains nuts

GF Gluten free
F Fish

Allergies

Kindly inform your server of any allergies or dietary requirements.

Pricing

All prices are in euro and include VAT.

CALI MYKONOS
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calimykonos.com