

From Our Bakery

Bread Basket

Raisin croissants, plain croissants, chocolate croissants, butter, honey, jam

Cereals

Granola, grain-free granola, fruit muesli, corn flakes

(DF, VT, VG)

Seeds and Nuts

Sunflower seeds, walnuts, pistachios, almonds, coconut flakes, chia seeds, cashews, pumpkin seeds, pecans, Brazilian nuts

(DF, GF, VT, VG)

Dried Fruits

Goji berries, mangos, apricots, dates, pineapple, figs, prunes, cherries, cranberries

(DF, GF, VT, VG)

Dairy

Milk: 0%, 1,5%, full-fat

(GF, VT)

Dairy-Free Milk: soy, almond, oat, coconut

(DF, GF, VT, VG)

Yogurt: Greek, almond, coconut, 0%, full-fat

(GF, VT, VG)

Platters

Seasonal Fruits Carpaccio

(DF, GF, VT, VG)

Healthy Vegetables Salad

(DF, GF, VT, VG)

Selection of Greek Cheeses and Cold Cuts

Prosciutto cotto, Mykonos salami, Naxos louza, Cretan gruyere, ladotiri, anthotiro

Selection of Homemade Gravlax Salmon^{SD}

Pepper corns, beetroot flavor, lemon-dill flavor

(DF, GF)

Healthy and Superfood Bowl

Red Morning^{SD}

Greek yogurt, red fruits coulis, berries, grain-free granola, sunflower seeds

(GF, VT)

Acai Bowl

Acai berries, almond milk, strawberries, flax seeds, coconut flakes

(GF, DF, VT, VG)

Blue Bowl

Greek yogurt, agave syrup, blueberry puree, fresh red fruits, granola, toasted almond

(GF, VT)

Banana Split

Coconut yogurt, hazelnut butter, poppy seed, cacao nibs, banana

(GF, DF, VT, VG)

Hemp Seeds

Almond milk, oatmeal, cashews, tahini, kiwi, peach coulis

(DF, GF, VT, VG)

Dried Fruits

Greek yogurt, fruit muesli, dried figs, cherries, apricots, pineapple

(VT)

* Choose your preferred yogurt

Eggs Our Way

Greek kayianas, Santorini cherry tomatoes, feta cheese, Kalamata olives^{SD}

(GF, VT)

Egg white omelete, Santorini sun-dried tomatoes, mushrooms, bell peppers

(DF, GF, VT)

Corn bread, poached eggs, smoked salmon, hollandaise sauce

Sourdough bread, avocado spread, fresh red chili, poached eggs

(VT)

Eggs Your Way

Poached – boiled – scrambled – fried – omelet

Suggested Garnishes

Prosciutto cotto, Mykonos Salami, Naxos louza, Cretan gruyere, ladotiri, anothiro, Santorini cherry tomatoes, oyster mushrooms, Kalamata olives, bacon, paprika breakfast potatoes, beef sausage, fresh onions

Savory

Pie of the Day

Porridge

Cottage cheese, tahini, cherry tomatoes

(VT)

Croque Madame^{SD}

Sourdough bread, Greek smoked duck, Cretan gruyere, bechamel, fried eggs

Sfakiani

Sweet cheese pie, anothyro cheese, wildflower honey

(VT)

Koulouri

Greek prosciutto cotto, katiki cheese mousse, baby rucola

(VT)

Sweet

Creme Brulee Vanilla Madagascar

(GF, VT)

Caramelised Grapefruit, Greek Yogurt^{SD}

(GF, VT)

Buckwheat Pancakes

Seasonal fruits, cinnamon, maple syrup

(VT)

Brioche French Toast

Chocolate praline, strawberries

(VT)

Waffles

Crispy bacon, maple syrup

Warm and Cold Beverages

Freshly brewed coffee

Espresso

Cappuccino

Greek coffee

Instant hot or cold coffee

Tea selection

Chamomile

Greek mountain tea

Hot or cold chocolate

Smoothies and Juices

Fresh orange juice

Fresh pink grapefruit juice

Raspberries, strawberries, pineapple, coconut milk,
agave nectar, chia seeds

Almond milk, cereal-infused low-fat milk, banana, mango,
cacao nibs, chocolate, peanut butter

Mango, white peach, yogurt, Greek honey, saffron, cumin,
ginger, Aegina pistachios

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