

## **Cereals**

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

(DF, VG, VT)

## **Seeds and Nuts**

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

(DF, GF, VG, VT)

## **Dried Fruits**

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

(DF, GF, VG, VT)

## **Platters**

### **Seasonal Fruit Carpaccio**

(DF, GF, VG, VT)

### **Selection of Raw Vegetables**

Basil yogurt dip

(GF, VT)

### **Selection of Homemade Gravlax Salmons**

Beetroot flavor and lemon-dill flavor

(DF, GF, VT)

### **Selection of Greek Cheeses and Cold Cuts**

Syros salami, Mykonos louza, Santorini chloro, Anafi lagaro, Andros volaki, Crete gruyere

## **From Our Bakery**

### **Bread Basket**

Butter, honey, jam, plain croissants, chocolate croissants

## **Dairy**

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

(GF, VT)

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

(DF, GF, VG, VT)

**Yogurt:** 0%, Greek, full-fat

(GF, VT)

## Healthy and Superfood Bowls

### Acai Bowl

Acai berries, Greek yogurt, red berries, chia seeds, coconut flakes, toasted sliced almonds, fresh mint

(GF, VT)

### Caramelized Banana Split

Coconut yogurt, berries, cacao nibs, grain-free granola

(DF, GF, VG, VT)

### Hemp Seeds

Almond yogurt, oatmeal, cashews, peanut butter, kiwi

(GF, VG, VT)

### Yuca

Yuca, peach, Brazil nuts, Greek yogurt

(GF, VT)

### Goji Berry

Banana, kiwi, coconut flakes, coconut yogurt, chia seeds, chocolate tahini

(DF, GF, VG, VT)

### Dried Fruits

Almond yogurt, fruit muesli, dried figs, cherries, apricots, pineapple, basil leaves

(DF, VG, VT)

## Eggs Our Way

Greek kayianas, Santorini cherry tomatoes, feta cheese, Kalamata olives, mint

(GF, VT)

Chia bread, poached eggs, smoked salmon, hollandaise sauce

(VT)

Avocado toast, fresh red chili, poached eggs

(VT)

Egg whites, black chickpeas, spinach, avocado

(GF, VT)

## Eggs Your Way

Poached – boiled – scrambled – pan-fried – omelet

### Suggested Garnishes

Santorini chloro, Crete gruyere, Santorini cherry tomatoes, Anafi lagaro, oyster mushrooms, Kalamata olives, bacon, breakfast potatoes

## Savory

### Chef's Choice of the Day

#### Koulouri

Sesame, turmeric, Andros volaki cheese, coriander leaves, Mykonos louza

(VT)

#### Tiganopsomo

Carob and tofu served with honey and black sesame

(GF, DF, VG, VT)

#### Croque À Cheval

Crete gruyere, Mykonos louza, fried egg

(GF, DF, VG, VT)

## Sweet

#### Buckwheat Pancakes

Cinnamon, seasonal fruits

(VT)

#### French Toast

Chocolate tahini, banana

(VT)

#### Rice Waffles

Seasonal fruits, maple syrup

(VT, GF)

#### Almond Milk Rice Pudding

(GF, DF, VG, VT)

## **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, VG: Vegan, VT: Vegetarian

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.