

A LA CARTE BREAKFAST

Selection of cereals

Homemade granola, muesli, porridge (DF, VG, VT)

Corn flakes, choco flakes (DF, VG, VT)

Selection of seeds and nuts

sunflower, walnut, pistachio, almond, coconut, chia, pecan, cashew, pumpkin

(DF, GF, VG, VT)

Selection of dried fruits

goji berries, mango, apricots, dates, pineapple, figs, prunes, cherries, cranberries

(DF, GF, VG, VT)

Platters

Seasonal fruit carpaccio (DF, GF, VG, VT)

Selection of raw vegetables

mint yoghurt dip (GF, VG, VT)

Selection of Greek cheese and cold cuts

Mykonos louza, Naxos zaboni, Chios mastelo, Santorini chloro, Naxos gruyere,
Tinos kasseri

From our bakery

Bread basket

butter, honey, homemade jam, croissants plain, praline

Dairy

Milk: 0%, 1,5%, full fat (GF, VT)

Dairy free milk: soy, almond, oat, coconut (DF, GF, VG, VT)

Yoghurt: 0%, full fat, Greek (GF, VT)

Healthy and superfood bowl

Acai bowl

acai berry, Greek yoghurt, berries, chia seeds, coconut flakes, sliced almonds,
fresh mint (GF, VT)

Caramelized banana split

coconut yoghurt, fresh berries, cacao nibs, grain-free granola (DF, GF, VG, VT)

Hemp seeds

oatmeal, cashews, peanut butter, kiwi (GF, VG, VT)

Yuca

peach, Brazil nuts, Greek yoghurt (GF, VT)

Goji berry

pear, coconut flakes, coconut yoghurt, chia seeds, chocolate tahini (DF, GF, VG, VT)

Raw vegetable spaghetti

tofu, sesame, cashews, soy sauce (DF, GF, VG, VT)

Eggs our way

Greek kayianas, Santorini cherry tomatoes, feta cheese (GF, VT)

Egg whites and avocado omelette (GF, VT)

Spinach and feta wrap (GF, VT)

Eggs your way

Poached – boiled – scrambled – pan fried – omelette

Suggested garnishes

Santorini chloro, Santorini cherry tomatoes, Mykonos louza, oyster mushrooms,
Kalamata olives, Florina red pepper

Savoury

Pie of the day (VT)

Koulouri

sesame, turmeric, Andros malahto cheese, coriander leaves, smoked salmon (VT)

Avocado toast

fresh red chilli, poached eggs (DF, VT)

Tiganopsomo

served with honey (VT)

Croque-Monsieur

with Naxos gruyere

Sweet

Buckwheat pancakes

cinnamon, seasonal fruits (VT)

Greek yoghurt

wheat berries, honey, dried fig, cranberries, sunflower, pumpkin seeds (VT)

Rice pudding (GF, VT)

Warm and cold beverages

Freshly brewed coffee

Espresso

Cappuccino

Greek coffee

Instant hot or cold coffee

Selection of tea

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, yoghurt, Greek honey, saffron, cumin,
ginger, Aegina pistachio

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 enquiries 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.