

BREAKFAST À LA CARTE

Selection of fruits

assortment of seasonal fruits

Selection of cereals

corn flakes, choco flakes, four cereal muesli, all bran, homemade granola, buckwheat flakes
**gluten*

Seeds and nuts

pumpkin seeds, sunflower seeds, chia seeds, almonds, walnuts
**treenuts*

Dried fruits

plums, cherries, dates, cranberries, goji berry, walnuts, acai berry

Selection of Greek and international cheese

feta, anthotyro, manouri, gruyere, goat cheese, Philadelphia, edam, emmental, tofu, vegan cheddar
**milk & dairy products, gluten, soya*

Selection of Greek cold cuts

pastrami, baked turkey, baked ham from Drama, Tinos louza, salami from Lefkada, bacon from Olympus Mountain, 'Tzoumagias' sausages

From our bakery

Bread basket

butter, honey, jam, butter croissant, chocolate croissant
**peanuts, treenuts, milk & dairy products, gluten, sesame seeds*

Mini muffins

chocolate, vanilla
**peanuts, treenuts, milk & dairy products, gluten, sesame seeds, eggs*

Superfood bowls

Acai bowl

coconut yogurt, chia seeds, coconut flakes, sunflower seeds, banana (VG)

Cranberry oatmeal bowl

gluten free oats, yogurt, almond butter, cannabis seeds, kiwi (VT)
**treenuts, milk & dairy products*

Coconut flaxseed bowl

almond milk, cashew butter, almonds, banana (VG)
**treenuts*

Teff spinach bowl

pumpkin seeds, cannabis oil, raisins (VG)

Dairy

Milk: 1,5%, full fat, soy, almond, coconut, cannabis
**milk & dairy products, soya, tree nuts*

Yogurt: 0%, 2%, full fat, soy, coconut
**milk & dairy products, soya*

Protein dishes (eggs)

Boiled, scrambled, poached, sunny side up

Served with two garnishes of your choice:
cheese, ham, bacon, 'Tzoumagias' sausages, tomato, mushrooms,
sautéed spinach, asparagus, avocado

Poached eggs

on toasted bread, avocado, smoked salmon
**milk & dairy products, eggs, fish, gluten*

Greek omelette

feta cheese, tomato, green peppers, fresh onion
**milk & dairy products, eggs*

Egg white omelette

spinach, fresh tomato, anothyro cheese
**milk & dairy products, eggs*

Sweet and savory dishes

Gluten free pancakes

maple syrup, banoffee, chocolate or honey (VT)
**milk & dairy products, eggs*

Sweet crepes

Chocolate, banana (VT)
**milk & dairy products, eggs, gluten, tree nuts*

Savory crepes

chicken, 'louza' from Tinos island, gruyere from Crete
**milk & dairy products, eggs, gluten*

Warm and cold beverages

Freshly brewed coffee, organic cold brew coffee, tea, herbal tea, chocolate

Fresh fruit and vegetables juices

Orange
Green apple with ginger and lime
Kiwi with kale and matcha green tea
Pineapple with grapefruit and raw maca
Mango with carrot, turmeric and pepper

Smoothies

Almond milk, raw cacao powder, banana, raw cacao nibs (VG)
**treenuts*

Coconut yogurt and coconut milk, acai berry, chia seeds (VG)

Yogurt, strawberries, basil (VT)
**milk & dairy products*

GREEK BREAKFAST

Bread basket

fresh butter, homemade jam, thyme honey
**milk & dairy products, gluten, sesame seeds*

Carob rusks

organic olive oil from Kalamata, sea salt, oregano (VG)
**gluten*

Cherry tomatoes

capers, Kalamata olives (VG)
**gluten*

Traditional Greek Cheese

feta cheese, manouri cheese, anthotyro cheese, gruyere from Crete
**milk & dairy products*

Traditional Greek cold cuts

apaki, pastrami from Drama, louza from Tinos, 'Tzoumagias' sausages

'Bougatsa'

homemade pastry phyllo cream pie (VT)
**milk & dairy products, eggs, gluten*

Greek pancakes

cinnamon, honey (VT)
**milk & dairy products, eggs*

Omelette

greens, cherry tomatoes (VT)
**eggs*

Sunny side up eggs

with potatoes (VT)
**eggs*

'Strapatsada'

scrambled eggs with fresh tomato (VT)
**eggs*

Rice pudding (VT)

**milk & dairy products, eggs, gluten*

Traditional yogurt

fresh fruits, honey (VT)

**milk & dairy products*

Dried fruits

figs, raisins, cherries, walnuts

Organic whole grain tahini

**sesame seeds*

Beverages

Greek coffee, hot/cold chocolate, hot/cold milk

Fresh fruits & vegetables juice, homemade lemonade

Greek wild herbs

Mountain tea, verbena, chamomile, sage

* allergens, VG: vegan, VT: vegetarian

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.