

VOLTA

RESTAURANT

“Paros island has inspired me to create a menu with various Cycladic references integrated with traditional Mediterranean flavors.”

– Yiannis Kioroglou

Here at Cosme, celebrated Greek chef Yiannis Kioroglou leads the culinary journey, bringing his passion for ‘Mediterranean’ cuisine to our dining destinations.

Our team selects the freshest locally sourced ingredients and is wholeheartedly preparing each dish of this menu to showcase the generosity and laidback, yet rich traditions of Paros, Greece and the Mediterranean.

A promising epicurean experience of sharing flavors, aromas and textures is about to begin – we invite you to feel it with all your senses!

Nibbles

Cereals

Granola, grain-free granola, fruit muesli, cornflakes (Please ask our associates for kid's cereals)
(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, mango, apricot, date, pineapple, fig, prune, cherry, cranberry
(DF, GF, VG, VT)

Toppings

Maple syrup, butter, molasses, carob honey, petimezi syrup, chocolate chips, praline, coconut flakes, berries, banana

Breakfast Bowls

Morning Energy Bowl

Yogurt, oats, tahini, almonds, cranberries, thyme honey, apple, pistachio,
Choice: Greek or Almond yogurt
(VT)

Simply Red Bowl

Yogurt, berries, red fruit juice, vanilla, almonds, ginger, fresh mint, chia seeds
Choice: Greek or Almond yogurt
(GF, VT)

Exotic Beauty Bowl

Yogurt, coconut flakes, cereals, pineapple, lime, grapefruit, passion fruit, chocolate pearls
Choice: Greek or almond yogurt
(GF, VT)

Oatmeal Porridge

Honey, cinnamon, red fruit sauce
(VT)

Yogurt

Full-fat, 2%, 0%, almond, coconut

Seasonal Fresh Fruit Platter

Sweet Corner

French Toast

Maple syrup, powdered sugar
(VT)

Pancakes

Red fruits, mascarpone
(VT)

Waffles

Maple syrup or praline
(VT)

Crepes

Maple syrup or praline
(VT)

Suggested Garnishes:

Chocolate chips, berries, banana, coconut flakes, grapes, praline
(VT)

Cake of the Day

(VT)

Savoury Delights

Bread Basket

Butter and chocolate croissants, tsoureki, koulouri, honey, jam, butter)
(VT)

Cycladic Salad

Cherry tomatoes, caper, oregano, carob rusks, feta cheese, olives
(VT)

Salmon Koulouri

Smoked salmon, tsalafouti cheese, chunky guacamole, watercress

Tart or Pie of the Day

Greek Cold Cuts Platter

Greek Cheese Platter

Eggs

Kagianas from Paros

Scrambled eggs, fresh tomato, Parian cheese
(GF, VT)

Avocado Toast

Scrambled eggs, sourdough bread, chunky guacamole, cooked cherry tomatoes, coriander
(VT)

Eggs Florentine Greek style

Poached eggs, wild greens, spinach, hollandaise, bottarga

Countryside Style Eggs

Scrambled or fried eggs, Greek pork sausage, yogurt, peppers, sourdough bread

Bianca Omelet

Egg-white, cherry tomatoes, feta cheese, pine nuts, and herbs
(GF)

Cretan Omelet

Omelette, stamnagathi, staka butter, mizithra cheese, Cretan apaki

Your Style Omelet

(Plain or Egg white omelet)

Add:

Feta cheese, graviera cheese, spinach, mushrooms, herbs,
onions, sausage, peppers, tomatoes

To Drink

COFFEE

Espresso

Cappuccino

Greek Coffee

Instant Coffee

TEA

Symbeeosis Greek Herbs & Tea Blends

CHOCOLATE

Cold / Hot

SMOOTHIES / FRESH JUICES

Coffee-Turmeric Smoothie

Coffee, banana, turmeric, coconut milk, chia, cocoa powder

Figs and Pistachio Smoothie

Pistachio milk, figs, avocado, banana, rose water

Greek Smoothie

Yogurt, watermelon, mastic, red fruits

Green Smoothie

Almond milk, banana, spinach, kiwi, chia seeds

Fresh Orange Juice

Fresh Grapefruit Juice

Pomegranate, Beetroot, Orange, Banana, Poppy Seeds

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.

