

# BREAKFAST MENU

## Nibbles

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### Cereals

Granola, grain-free granola, fruit muesli, oat, cornflakes  
(DF, VG, VT)

### Seeds and Nuts

Sunflower seeds, walnuts, Aegina pistachios, almonds, coconut flakes,  
chia seeds, cashews, pumpkin seeds, pecans, Brazilian nuts  
(DF, GF, VG, VT)

### Dried Fruits

Goji berries, mango, apricot, date, pineapple, fig, prunes, cherry, cranberry  
(DF, GF, VG, VT)

### Toppings

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

## Breakfast Bowls

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### Morning Energy Bowl<sup>SD</sup>

Yogurt, oats, tahini, almonds, cranberries, thyme honey, apple,  
Aegina pistachios  
(VT)

### Red Simplicity Bowl

Yogurt, berries, red fruit juice, vanilla, almonds, ginger,  
fresh mint, chia seeds  
(VT)

### Fruit Power Bowl

Yogurt, blueberries, almond flakes, pumpkin seeds,  
granola, peanut butter  
(VT)

### Oatmeal Porridge

Honey, cinnamon, walnuts, red fruit sauce  
(VT)

### Yogurt

Full-fat, 2%, 0%, almond, coconut  
(VT)

### Seasonal Fresh Fruit Platter

(DF, GF, VG, VT)

## Sweet Corner

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### French Toast

Maple syrup, powdered sugar  
(VT)

### Pancakes

Blueberries, honey, caramelized nuts  
(VT)

### Selection of Crêpes or Waffles

Maple syrup or praline  
(VT)

### Suggested Garnishes

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

### Cake of the day

(VT)

## Savoury Delights

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### Bread Basket

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

### Open Sourdough Sandwich

Chicken, kale pesto, crème fraîche, tahini dressing

### Open Face Rustic Bread Sandwich

Sourotto cheese from Paros, marinated cherry tomatoes,  
melon, fresh basil  
(VT)

### Tart or Pie of the Day

### Greek Cold Cuts

### Greek Cheese Platter

## Eggs

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### Kagianas from Paros<sup>SD</sup>

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

### Flat Avocado Croissant

Croissant, poached eggs, hollandaise sauce, avocado  
mousse, graviera cheese  
(VT)

### Greek-Style Eggs Florentine

Poached eggs, kale, English muffin, hollandaise sauce  
(VT)

### Potato Rosti Fried Egg

Philadelphia, sage, caramelized bacon

### Bianca Omelet

Egg-white, herbs, Parian Cheese  
(GF, VT)

### Cretan Omelet<sup>SD</sup>

Omelet, wild chicory, staka butter, mizithra cheese,  
Cretan Apaki (smoked pork)

### Horiatiki Omelet

Scrambled Eggs, Greek truffle, mushrooms, sausage,  
onions, peppers  
(GF, VT)

### Your Style Omelet

(Plain or Egg-white omelette)

### Add

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

# To Drink

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## COFFEE

Espresso

Cappuccino

Greek Coffee

Instant Coffee

## TEA

Symbeeosis Greek Herbs & Tea Blends

## CHOCOLATE

Cold / Hot

## SMOOTHIES

### Coffee-Turmeric Smoothie

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

### Fig and Pistachio Smoothie

Almond milk, pistachio, fig, avocado, banana, rose water

### Greek Smoothie

Yogurt, watermelon, mastic, red fruit

### Green Smoothie

Almond milk, banana, spinach, kiwi, chia seeds

## JUICES

**Fresh Orange Juice**

**Fresh Grapefruit Juice**

SD: Signature Dish, 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.