



À LA CART BREAKFAST MENU

Due to the difficulties created by the coronavirus crisis, we found the chance to take our breakfast menu to a completely different direction, creating an à la carte breakfast menu for our unique costumers.

We combine local Myconian ingredients mixed with Mediterranean and international flavors.

DRINKS

FRESH JUICES

FRESH ORANGE JUICE / MIX FRUIT JUICE / VEGETABLE JUICE

HOMEMADE LEMONADES

HOMEMADE LEMONADES BARTENDER CHOICE FLAVORS

HOT COFFEE

GREEK COFFEE / FILTERED COFFEE / NESCAFE CLASSIC / ESPRESSO / CAPPUCCINO / VEGAN CAPPUCCINO / LATTE / MACCHIATO / AMERICANO / FLAT WHITE

COLD COFFEE

NESCAFE FRAPE / COLD BREW / ESPRESSO FREDO / CAPPUCCINO FREDO / ICED LATTE / VEGAN CAPPUCCINO FREDO / LACTO FREE CAPPUCCINO FREDO / ICED LUNGO MACCHIATO

HOT OR GOLD TEA

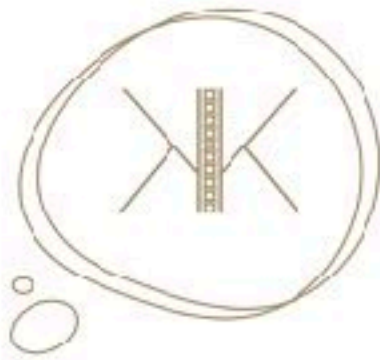
ENGLISH BREAKFAST / CHAMOMILE / SENCHA GREEN TEA / EARL GREY BLACK TEA / BERRIES / ORANGE BLOSSOM APPLE & MINT / PINK GRAPEFRUIT / WHITE PEAR / LEMONGRASS & GINGER

MILK

FULL FAT MILK / LOW FAT MILK / LACT FREE MILK / GOAT MILK

VEGAN MILK

ALMOND MILK / SOYA MILK / COCONUT MILK / OAT MILK



STARTERS

COMBO BREAD & SPREADS

BUTTER, HONEY & HOMEMADE SEASONAL FRUITS MARMELADE.

BREAD

ROASTED SLICES COUNTRY BREAD / ROASTED SLICES WHOLE WHEAT BREAD /
KOULOURI BUN WITH SESAME SEEDS / TOAST BREAD / GLUTEN FREE TOAST BRAED

TOAST

TOAST WITH SMOKED HAM & CHEESE, SERVED WITH POTATO CHIPS /
TOAST WITH SMOKED CHICKEN BREAST & CHEESE, SERVED WITH POTATO CHIPS

YOGURT

GREEK MYCONIAN YOGURT / GREEK YOGURT LOW FAT / DIARY FREE YOGURT

SPREADS

THYME HONEY / CHOCOLATE PRALINE SPREAD /
PEANUT BUTTER / TAHINI / TAHINI WITH CACAO

HOMEMADE MARMALADES

SEASONAL FRUITS HOMEMADE MARMALADE

GREEK SPOON SWEETS

SOUR CHERRY / GRAPE / FIG

CEREALS

CORN FLAKES / CHOCO CORN FLAKES / CORN FLAKES GLUTEN FREE /
GRANOLA / QUAKER / MUSLI SUPER FRUIT

UNSALTED NUTS

WALNUTS / ALMONDS / MACADEMIAN /
CASIUS / PISTACCIO

DRY FRUITS

SUN DRIED FIG / GRANBERRIES / GOJI BERRIES

FRUITS

SEASONAL FRUIT PLATER



SWEETS

PASTRY

CROISSANT / CHOCOLATE CROISSANT / BEGNIER PRALINE /

TRADITIONAL SWEETS

**GREEK RICE PUDDING / MYKONIAN ALMOND COOKIES /
SEMOLINA HALVA WITH NUTS, RAISINS & CINNAMON**

CEREAL BARS

**CHOCOLATE CEREAL BARS WITH NUTS & DRIED FRUITS /
CEREAL BARS WITH DRY FRUITS, NUTS & COCONUT**

PANCAKES

**PANCAKES WITH FRUITS, GREEK YOGURT & THYME HONEY /
PANCAKES WITH BANANA & CHOCOLATE PRALINE SPREAD**

SALTY

SALTY PASTRY

MINI CROISSANT WITH PROSCIUTTO & CHEESE / SAUSAGE ROLL

SALTY TRADITIONAL PASTRY

“HORTOPITA” PIE WITH GREENS & HERBS / MANOURI CHEESE PIE

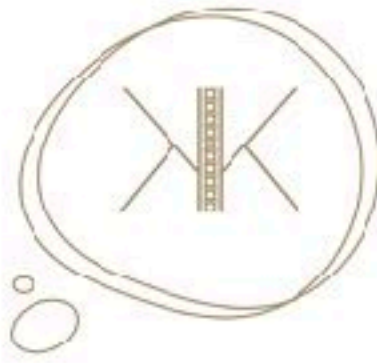
GREEK CHEESE PLATER

GREEK CHEESE SELECTION, CRETAN CAROB RUSK & GREEK OLIVES.

GREEK COLD CUTS

SELECTION OF GREEK COLD CUTS & MULTIGRAIN BREADSTICKS.





EGGS

BOILLED EGGS

MYCONIAN FREE RANGE EGGS,
ROASTED COUNTRY BREAD, GRAVIERA CHEESE.

SUNNY SIDE EGGS

TWO FRIED EGGS, COUNTRY ROASTED BREAD & GREENS.

CRISPY FRIED EGGS

TWO CRISPY FRIED EGGS ON COUNTRY ROASTED BREAD.

OMELLETE

OMELLETE, CONDIMENTS OF YOUR CHOICE ON COUNTRY BREAD SERVED
WITH ROASTED CHERRY TOMATO, SEA SALT & BASIL OIL.

EGG WHITE OMELLETE

EGG WHITE OMELLETE , CONDIMENTS OF YOUR CHOICE,
WHOLE WHEAT BREAD, SERVED WITH AVOCADO.

SCRUMBLED EGGS

SCRUMBLED EGGS ON COUNTRY BREAD SERVED WITH ROASTED CHERRY
TOMATO WITH SEA SALT & BASIL OIL.

AVOCADO TOAST WITH POACHED EGGS

ROASTED SLICES WHOLE WHEAT BREAD, AVOCADO, TWO POACHED EGGS
SERVED WITH ROASTED CHERRY TOMATO WITH SEA SALT & OLIVE OIL.

EGG BENEDICT

ROASTED ENGLISH MUFFIN, SMOKED HAM, ONE POACHED EGG,
TOPPED WITH HOLLANDAISE SAUCE.

NORWEGIAN EGG

ROASTED BRIOCHE BREAD, ONE POACHED EGG, SALMON GRAVLAX,
TOPPED WITH HOLLANDAISE SAUCE & HERBS.



OUR SUGGESTION

MYCONIAN TOMATO SALAD

CYCLADIC CHERRY TOMATOS, CUCUMBER, CRETAN RUSK, THYME, OLIVE OIL & MYCONIAN KOPANISTI CHEESE.

“SFAKIANI”

TRADITIONAL PIE STUFFED WITH “MIZITHRA” GREEK UNSALTED CHEESE, SERVED WITH THYME HONEY.

VEGAN AVOCADO TOAST

WHOLE WHEAT BREAD, AVOCADO & ROASTED CHERRY TOMATO.

CHILHOOD MEMORIES

TRAHANA WITH TOMATO, POACHED EGG, ROASTED BREAD & HERBS.

FRIED EGGS WITH POTATOS

TWO CRISPY FRIED EGGS ON ROASTED BREAD SERVED WITH POTATOS FRIES.

MYCONIAN EGGS

ROASTED COUNTRY BRAED, SCRUMBLED EGGS WITH TOMATOES, OLIVE OIL, MYCONIAN KOPANISTI & LOUZA.

COUNTRY EGG

COUNTRY BREAD TOPPED WITH GALENI CREAM CHEESE, SAUTÉED GREENS & CRISPY FRIED EGGS.





CONDIMENTS

CHERRY TOMATOES | CUCUMBER | GREEN SALAD | AVOCADO

MUSHROOMS | ZUCCHINI | BELL PEPPERS

**FETA CHEESE | XINOTIRO CHEESE | "ANTHOTYRO" UNSALTED CHEESE |
MYCONIAN "KOPANISTI" | GRAVIERA | CREAM CHEESE**

**SMOKED HAM | SMOKED CHICKEN BREAST | MYCONIAN "LOUZA" |
TURKEY BACON | PORK BACON**

FINELLY CUT SALMON GRAVLAX

MYCONIAN SAUSAGE

