#### WE PROUDLY SERVE NESPRESSO COFFEE BLENDS. Please select the coffee of your choice and write the quantity.

Filter Coffee	_	Frappé (Greek lced Coffee)	NO SUGAR MEDIUM SWEET
Americano	INDIA RISTRETTO BRAZIL	Freddo Espresso	
Espresso Single	INDIA RISTRETTO BRAZIL		INDIA RISTRETTO BRAZIL
Espresso Double	INDIA RISTRETTO BRAZIL	Freddo Cappuccino	NO SUGAR MEDIUM SWEET
Caffè Latte	INDIA RISTRETTO BRAZIL	lced Latte	
Cappuccino	INDIA RISTRETTO BRAZIL	_	INDIA RISTRETTO BRAZIL
Cappuccino Double	INDIA RISTRETTO BRAZIL		NO SUGAR MEDIUM SWEET
Hot Chocolate	_	Double Greek Coffee	NO SUGAR MEDIUM SWEET
Cold Chocolate	_		
India Intensity 10 This intense bodied Espresso is of Arabica and Robusta from S India. Its sustained but quick roasting l its strong character, bringing o and spicy notes of cloves, per nutmeg.	Southern A selection of the and East African A edly blended with per and roasted separately	O A best Latin American re rabicas is sophisticat-di a touch of Robusta Ar	pure Arabica coffee, a delicate blend of d and yellow Bourbon beans with a stinctive note of toasted grain. n elegantly balanced satiny sweet wour with a note of toasted grain.
ON THE SIDE         hot whole milk       cream       hot skimmed milk       cinnamon       sweetener         cold whole milk       soya milk       cold skimmed milk       hot water       coconut sugar         almond milk			
S	MOOTHIES & WE	ELLBEING DRII	VKS
Vitamin Serum Oranges, carrots, ginger, turmeric & black pepper	Berry's Love Strawberries, raspberries, banana & chia seeds		Lava Blood Beetroot, ginger, water, lemon & kale
<b>Exotic</b> Yoghurt, grapefruit, pineapple, kiwi, apple& honey	Oat milk, granola, chocolate & banana	Sunshine Yoghurt, walnuts, hone & strawberry	y Fantasy Almond milk, banana, strawberry, muesli, cinnamon& honey,
TEA SELECTION & INFUSIONS			
	Treat yourself to some of the fir Most enchanti	nest teas to be foundKusmi ng tea selection.	Tea.
English brookfact (organic	:)		organic) with moroccan spearmint
	.)		If Gall IIC) with moroccan spearmint
Aquarosa (organic)			c herbal tea) caffeine free
Flavored Blend of Hibiscus, Black Berr	ies, Fruits & Herbs	Chamomile (organic)	
Anastasia (organic)		Lemon iced tea	
Earl grey with pinch of lemon & orange blossom		Peach iced tea	
ON THE SIDE			

slices of lemon	soya milk	sweetener
whole milk		coconut sugar

### SET MENU

#### Guest 2

- Healthy breakfast Bircher muesli, Truffle eggs (toasted sourdough bread, scrambled eggs & avocado), Seasonal fruit salad
  - Kids menu Sugar free marmalade selection, Sunny side up eggs, Pankake with Greek yogurt & seasonal fruits

### Greek Breakfast

Greek salad (tomatoes, cucumber, onion, peppers, olives, capers & barley cookies), Mediterranean scrambled eggs with fresh tomato "kagianas", Green leaves salad, Orange pie

Gluten Free Breakfast Gluten free bread, Gluten free toast with in house smoked salmon, Sourdough bread with scrambled eggs & summer truffle slices, Green leaves salad, Rice pudding "rizogalo" with vanilla & cinnamon flavor

#### Vegetarian Breakfast

Toast Bread with Avocado, Lime, chili & fresh coriander "Sfougato", Traditional Aegean Omelet with Zucchini and potatoes Green leaves salad, Pancakes with Sour cherries & yoghurt

REE	RANGE	EGGS

Mediterranean scrambled Eggs With Fresh tomato "Kagianas"	Mediterranean scrambled Eggs With Fresh tomato "Kagianas"
Eggs Benedict	Eggs Benedict
Eggs Royal	🗌 Eggs Royal
Eggs Florentine	Eggs Florentine
Sunny side up pan seared	Sunny side up pan seared
□ Boiled Eggs □ 10'min □ 5'min □ 3'min	□ Boiled Eggs □ 10'min □ 5'min □ 3'min
"Sfougato" Traditional Aegean omelette with Zucchini and potatoes	"Sfougato" Traditional Aegean omelette with Zucchini and potatoes
Truffle Eggs     Greek Fresh Summer truffles, potatoes	Truffle Eggs Greek Fresh Summer truffles, potatoes
<ul> <li>Scrabble eggs</li> <li>Omelette</li> <li>Egg white omelette</li> </ul>	<ul> <li>Scrabble eggs</li> <li>Omelette</li> <li>Egg white omelette</li> </ul>
Choice of filling:	Choice of filling:
☐ feta cheese     ☐ tomatoes     ☐ zucchini       ☐ edam cheese     ☐ onions     ☐ ketchup       ☐ ham     ☐ peppers     ☐ mustrad       ☐ bacon     ☐ mustrooms     ☐ chili	☐ feta cheese     ☐ tomatoes     ☐ zucchini       ☐ edam cheese     ☐ onions     ☐ ketchup       ☐ ham     ☐ peppers     ☐ mustarc       ☐ bacon     ☐ mustrooms     ☐ chili

#### ON TOAST WITH 2 POACHED EGGS

Avocado, Lime, Chili, Fresh coriander

black olives

In house smoked salmon

Guest 1

Healthy breakfast

Greek Breakfast

Gluten Free Breakfast

Vegetarian Breakfast

& cinnamon flavor

turkey

Kids menu

eggs & avocado), Seasonal fruit salad

Greek yogurt & seasonal fruits

Bircher muesli, Truffle eggs (toasted sourdough bread, scrambled

Sugar free marmalade selection, Sunny side up eggs, Pankake with

capers & barley cookies), Mediterranean scrambled eggs with fresh

Gluten free bread, Gluten free toast with in house smoked salmon,

"Sfougato", Traditional Aegean Omelet with Zucchini and potatoes

F

Sourdough bread with scrambled eggs & summer truffle slices,

Green leaves salad, Rice pudding "rizogalo" with vanilla

Toast Bread with Avocado, Lime, chili & fresh coriander

Green leaves salad. Pancakes with Sour cherries & voohurt

Greek salad (tomatoes, cucumber, onion, peppers, olives,

tomato "kagianas", Green leaves salad, Orange pie

- Baked beans & preserved pork
- Toasted sourdough bread with olive oil, ham, tomato, lettuce, fried egg, paprika
- Croque monsieur Toasted bread, ham, Gruyere cheese
- Croque madame Toasted bread, ham, Gruyere cheese & fried egg
- Salted pancake Horse radish mayo, in house smoked salmon, cucumber & dill

#### ON TOAST WITH 2 POACHED EGGS

Avocado, Lime, Chili, Fresh coriander

black olives

chili

herbs

In house smoked salmon

turkey

Baked beans & preserved pork

### SAVORY

herbs

- Toasted sourdough bread with olive oil, ham, tomato, lettuce, fried egg, paprika
- Croque monsieur Toasted bread, ham, Gruyere cheese
- Croque madame Toasted bread, ham, Gruyere cheese & fried egg
- Salted pancake Horse radish mayo, in house smoked salmon, cucumber & dill

### HEALTH & DETOX BOWLS

🗌 Vanilla chia bowl | Dates, Cacao, Brazil nuts, Hemp seeds, Fruit 📄 Porridge | Bananas, Sultanas, Brown Sugar Seasonal fruit with voghurt | Pollen, Salted oats & seeds

- Bircher Muesli | Apples, Nuts, Milk, Yoghurt, Honey & orange Peanut butter | Housemade crashed peanuts
- Granola & Yoghurt | Seasonal berries
- Tahini | housemade crashed sesame seeds
- Sugar free seasonal marmalades | made with love & fructose



### SIDE DISHES

Green leaves salad	
Roasted mushrooms	
French fries	Г
Bacon	L
Variation of Greek sausages	_
Homemade smoked salmon	L

Cheese Platter
Selection of Greek Cheeses
Cold cuts Platter
Selection of Greek Charcuterie
Seasonal Fruit Bowl
Selection of Seasonal Fruits

# **IN-ROOM BREAKFAST ORDER SHEET**

## CFRFALS

🗌 Organic cornflakes	
🗌 Organic muesli	
Organic chocolate balls	

ON THE SIDE
hot water
whole milk
soya milk
skimmed milk

SUITE	BREAKFAST TIME

Good morning, select your coffee & take a sip to begin your day gracefully. Enjoy a selection of homemade pastries, marmalades, honey, bread & butter. Choose your favourites from our menu and allow us 30 minutes to deliver your order. Your special gourmet breakfast with sea view may be served between 8am and 11am in your suite at the cost of

> 20€/adult 10€/kid 12-18yo No charge for kids 0-12 yo

Early Morning Departure Breakfast is available from 5am to 8am and includes Coffee or Tea, Orange Juice, Cake, Bread & Marmalades. \*To contact Reception dial 0.

Καλημέρα.

Remarks:

# SWEET DELIGHTS

Pancakes   Sour cherries & yoghurt	
French brioche toast, apple compote, salted carame	
Waffles with hazelnut praline & banana	
Orange Pie	