COFFEES

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

Filter Coffee

FrappéGreek Iced Coffee) No SUGAR MEDIUM SWEET

Americano	INDIA RISTRETTO BRAZIL	Freddo Espresso_	NO SUGAR MEDIUM SWEET INDIA RISTRETTO BRAZIL
Espresso Single	INDIA RISTRETTO BRAZIL	Freddo Cappuccino	
Espresso Double	INDIA RISTRETTO BRAZIL	Freddo Cappuccino	INDIA RISTRETTO BRAZIL
Caffè Latte	INDIA RISTRETTO BRAZIL	Iced Latte	
Cappuccino	INDIA RISTRETTO BRAZIL		INDIA RISTRETTO BRAZIL
	INDIA RISTRETTO BRAZIL	Single Greek Coffee	
Hot Chocolate	_	Double Greek Coffe	O SUGAR MEDIUM SWEET
Cold Chocolate	_		
India Intensity 10 This intense bodied Espresso of Arabica and Robusta from Sc India. Its sustained but quick roasting its strong character, bringing out and spicy notes of cloves, pepp nutmeg.	uthern A selection of the global section s	he best Latin American frican Arabicas is dty blended with a dty basted separately btle fruity note of this	Brazil Intensity 4 A pure Arabica coffee, a delicate blend of red and yellow Bourbon beans with a distinctive note of toasted grain. An elegantly balanced satiny sweet flavour with a note of toasted grain.
	ON TH	E SIDE	
hot whole milk			namon sweetener
cold whole milk			water coconut sugar
almond milk			
S	MOOTHIES & W	/FLLBEING DE	RINKS
· ·	-		
Fresh Oorange Juice	Fresh Grap	efruit	Vitamin Serum Orange, carrot, ginger, turmeric & black pepper
Morning Boost	Sunchina		Exotic
Almond milk, granola, bar blueberries & honey	nana, Greek yoghu	rt, mango, pineapple, , maple syrup	Coconut, pineapple, grapefruit, banana
	TEA SELECTION	ON & INFUSIO	NS
	Treat yourself to some of the Most enchar	tinest teas to be foundKu ting tea selection.	smi lea.
English breakfast (organ	ic)	Spearmint green tea	(organic)with moroccan spearmint
		Anastasia (organic)	l grey with pinch of lemon & orange blossom
Aquarosa (organic) Flavored Blend of Hibiscus, Blac	k Berries, Fruits & Herbs		nic herbal tea) caffeine fr <u>ee</u>
Anastasia (organic))
Earl grey with pinch of le	mon & orange blossom		
ON THE SIDE			
slices of lemon	sova milk		sweetener

CET MENII

MENU
Guest 2
Bakery Basket A curated selection of freshly baked delights, including hot croissant, artisan bread, biscuits, and cake. Accompanied by artisanal marmalades, butter, and honey. Available for one or two persons. Gluten-free options available for one or two persons.
ANGE EGGS
Mediterranean scrambled Eggs With Fresh tomato "Kagianas"
Eggs Benedict
Eggs Royal
Eggs Florentine
Sunny side up pan seared
Boiled Eggs 10'min 5'min 3'min
"Sfougato" Traditional Aegean omelette with Zucchini and potatoes
☐ Truffle Eggs
Greek Fresh Summer truffles, potatoes
Scrabble eggs
Omelette
Egg white omelette
Choice of filling:
ni
p edam cheese onions I ham peppers I
bacon mushrooms turkey black olives
ON TOACT WITH A DOACHED FOCC
ON TOAST WITH 2 POACHED EGGS
 Avocado, Lime, Chili, Fresh coriander Smoked salmon with horseradish mayo
& radish slices Baked beans & preserved pork
AVORY
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

Traditional Feta Cheese Pie – Tiropita
A savory Greek pastry made with layers of crisp phyllo doug

and rich feta cheese filling

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A savory Greek pastry made with layers of crisp phyllo dough

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HEALTH & DETOX BOWLS

					
Vanilla chia bowl Pates, Cacao, Brazil nuts, Hemp seeds, Fro	uit Porridge Bananas, Sultanas, Brown Sugar				
Seasonal fruit with yoghurt Pollen, Salted oats & seeds	Tahini housemade crashed sesame seeds				
Bircher Muesli Apples, Nuts, Milk, Yoghurt, Honey & orange	Peanut butter Housemade crashed peanuts				
Granola & Yoghurt Seasonal berries	Sugar free seasonal marmalades made with love & fructose				
SIDE DISHES					
Green leaves salad	Cheese Platter				
Roasted mushrooms	Selection of Greek Cheeses				
French fries	Cold cuts Platter				
Bacon	Selection of Greek Charcuterie				
Variation of Greek sausages	Seasonal Fruit Bowl				
Homemade smoked salmon	Selection of Seasonal Fruits				
Organic cornflakes	ON THE SIDE				
SWEET DELIGHTS					
Pancakes Sour cherries & yoghurt					
French brioche toast, apple compote, salted cara					
Waffles with hazelnut praline & banana					
Rice pudding "Rizogalo" Vanilla & Cinnamon Flavor					
Orange Pie					
Greek traditional crepe served with honey & walnuts					
Milk Pie – Galatopita					
A traditional Greek dessert made with creamy semolina o	custard. Baked to golden perfection.				



IN-ROOM BREAKFAST

ORDER SHEET

SUITE	BREAKFAST TIME

Floating breakfast 60€

Good morning, select your coffee & take a sip to begin your day gracefully. Enjoy a select homemade pastries, marmalades, honey, bread & butter. Choose your favourites from menu and allow us 30 minutes to deliver your order. Your special gourmet breakfast we 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 Orange Juice, Cake, Bread & Marmalades. *To contact Reception dial 0.

Καλημέρα.

Remark	(S
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