



À LA CARTE

Breakfast Menu



We created a rich
à la carte breakfast menu
especially for our guests,
combining local Mykonian
ingredients and Mediterranean
& international flavors.

COFFEES 7/1\\\\///\\\\\///\\\\\///\\\\\///

ESPRESSO

GREEK COFFEE

DOUBLE GREEK COFFEE

FRAPPE

NESCAFE

ESPRESSO MACCHIATO

AMERICANO

DOUBLE ESPRESSO

FILTER COFFEE

CAPPUCCINO

FREDDO ESPRESSO

FREDDO CAPPUCCINO

DOUBLE CAPPUCCINO

DOUBLE AMERICANO.

FREDDO CAPPUCINO

DOUBLE



TEA |///|\\\|//|\\\|//|\\\|//|\\\|//|

ENGLISH BREAKFAST REDBERRY

EARL GREY LEMONGR A SS

CHAMOMILE GINGER HOT / COLD

SENCHA GREEN TEA MATCHA TEA

FULL FAT MILK ALMOND MILK
LOW FAT MILK SOYA MILK
GOAT MILK OAT MILK

HEALTHY & DETOX ///\\\///\\\\///

TROPICAL SUNSET STRAWBERRY FANTASY

PINEAPPLE, PASSION FRUIT, STRAWBERRY, BANANA, LEMON JUICE MANGO

RED PARADISE
CARIBEAN DREAM GOJI BERRY, GING

CARIBEAN DREAM GOJI BERRY, GINGER, CARROT, SEEDS POPPY, BLUEBERRY, VANILLA,

PINEAPPLE JUICE HONEY

ORANGE MIX JUICE

GREEN APPLE, CARROT, ORANGE

CELERY, CUCUMBER, SPINACH

APPLE

PINEAPPLE

CRANBERRY



STARTERS 'I\\\|//|\\\|//|\\\|//|\\\|//|

HOUSE COMBO BREAD & SPREADS

WHITE SOURDOUGH BREAD, WHOLE WHEAT SOURDOUGH BREAD, KOULOURI BUN WITH SESAME SEEDS, TOASTED MILK BREAD, BUTTER, THYME HONEY & HOMEMADE FRUITS MARMALADE.

BREAD CHOICES [per piece]

WHITE SOURDOUGH BREAD / WHOLE WHEAT SOURDOUGH BREAD / KOULOURI BUN WITH SESAME SEEDS / TOASTED MILK BREAD

TOAST SANDWICH

TOASTED MILK BREAD WITH SMOKED HAM & CHEESE.

YOGURT CHOICES

MYKONIAN YOGURT / GREEK YOGURT LOW FAT / COCONUT YOGURT

SPREAD CHOICES

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

HOMEMADE MARMALADES

HOMEMADE SWEETS

HOUSE SPOON SWEETS

SOUR CHERRY / GRAPE WITH FRESH VANILLA BEANS / STRAWBERRY WITH ALMONDS

CEREALS

CORN FLAKES / CHOCO CORN FLAKES / CORN FLAKES GLUTEN FREE / GRANOLA / QUAKER / MUESLI

PORRIDGE

AS YOU PREFER

UNSALTED NUTS

WALNUTS / ALMONDS / MACADAMIA NUTS / CASHEW / PISTACHIO / EUPHORIA MIX

DRY FRUITS

SUNDRIED FIG / CRANBERRIES / GOJI BERRIES

FRUITS

SEASONAL FOOD PLATTER



PASTRY [per piece]

CROISSANT / CHOCOLATE PRALINE CROISSANT / PISTACHIO PRALINE CROISSANT

TRADITIONAL SWEETS [per piece]

SWEET PASTRY 'LIHNARAKI' / RICE PUDDING / ALMOND COOKIES / SEMOLINA HALVA WITH RAISINS & BUTTERSCOTCH

CEREAL BARS [per piece]

PEANUT BUTTER GRANOLA BAR / DARK CHOCOLATE GRANOLA BAR

PANCAKES WITH FRUITS

PANCAKES WITH FRUITS, GREEK YOGURT & MAPLE SYRUP.

PANCAKES WITH CHOCOLATE PRALINE

PANCAKES WITH BANANA & CHOCOLATE PRALINE SPREAD.

PASTRY [per piece]

MINI CROISSANT WITH PROSCIUTTO & CHEESE / SAUSAGE ROLL

TRADITIONAL SAVORY PASTRY [per piece]

"HORTOPITA" PIE WITH GREENS & HERBS / MANOURI CHEESE PIE.

GREEK CHEESE PLATTER

CHEESE SELECTION, KOULOURI BUN WITH SESAME.

GREEK COLD CUTS

SELECTION OF GREEK COLD CUTS & MULTIGRAIN BREADSTICKS.



BOILED EGGS

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

SUNNY SIDE EGGS

TWO FRIED EGGS, COUNTRY ROASTED BREAD & GREENS.

CRISPY FRIED EGG

TWO CRISPY FRIED EGGS ON COUNTRY ROASTED BREAD.

OMELETTE

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

EGG WHITE OMELETTE

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

SCRAMBLED EGGS

SCRAMBLED EGGS ON ROASTED SLICES COUNTRY BREAD SERVED WITH ROASTED CHERRY TOMATO & BASIL OIL.

AVOCADO TOAST WITH POACHED EGG

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

VEGAN AVOCADO TOAST

WHOLE WHEAT BREAD, AVOCADO & ROASTED CHERRY TOMATO.

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.



"SFAKIANI"

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

TSOUREKI FRENCH TOAST

TRADITIONAL SWEET BREAD SOAKED IN CRÈME ANGLAISE, WHIPPED CREAM WITH WHITE CHOCOLATE & FRESH BERRIES.

SWEET DOUGH WITH YEAST DEEP FRIED IN OIL WITH HONEY SWEET DOUGH DEEP WITH YEAST FRIED IN OIL, SERVED WITH THYME HONEY, WALNUTS & CINNAMON POWDER

MYKONIAN TOMATO SALAD

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

FRIED EGGS WITH POTATOES

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

MYKONIAN EGGS

ROASTED COUNTRY BREAD, SCRAMBLED EGGS WITH TOMATOES, OLIVE OIL, MYKONIAN KOPANISTI & LOUZA.

COUNTRY EGGS

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

CHERRY TOMATOES / CUCUMBER / BABY SPINACH
AVOCADO
SAUTÉED MUSHROOMS / WHITE ONION /
RED BELL PEPPERS
FETA CHEESE / XINOTIRO CHEESE / "ANTHOTYRO"
UNSALTED CHEE SE / MYKONIAN "KOPANISTI" /
GRAVIERA / CREAM CHEESE
SMOKED HAM / SMOKED CHICKEN BRE A ST /
MYKONIAN "LOUZA" /TURKEY BACON / PORK BACON
FINELLY CUT SALMON GRAVLAX
MYKONIAN SAUSAGE

PLEASE INFORM US OF ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS & WE WILL BE HAPPY TO ACCOMMODATE YOU.

*MENU ITEMS WITH ASTERISK ARE FROZEN FOOD PRODUCTS.