

BREAKFAST MENU

EGG IDEAS

Boiled Farm Egg
Soft, Medium, Hard

Poached Eggs

Greek Farm Fried Eggs

Scrambled Eggs

Fluffy Omelet Of Your Choice

Egg White Omelet Of Your Choice

"Strapatsada"

Scrambled Eggs With Fresh Tomato Sauce And Feta

Eggs Benedict

Poached Eggs On Premium Ham Topped
With Hollandaise Sauce

Eggs Royal

Poached Eggs On Thinly Sliced Smoked Salmon
Topped With Hollandaise Sauce

SWEET IDEAS

Pancakes

Served With A Selection Of Toppings
Of Your Choice

French Toast

Sweet Tsoureki Bread Lightly Caramelized
And Creme Patisserie

Porridge With Oat Milk Or Whole Milk

Banana/Almonds/Tahini/Greek Blossom Honey

GLUTEN FREE

Gluten Free Pancakes With Maple Syrup

Poached Eggs On Gluten Free Toast

OPEN SANDWICHES

Salmon Bagel Smoked

Salmon/Cream Cheese/Baby Rocket

Avocado Toast

Poached Egg On Guacamole And Brown Bread

Vegan Toast

Eggplant Spread/Avocado/Cherry Tomato/Olives

Toast On Sourdough Bread

Ham Or Turkey

FRESHLY SQUEEZED JUICES

Orange

Grapefruit

Green Juice Cucumber, Celery, Ginger

COFFEE

Espresso

Freddo Espresso

Cappuccino

Freddo Cappuccino

Americano

Iced Coffee

Latte

Iced Latte

Nescafe/Frappe

Greek Coffee

EGG TOPPINGS

Bacon, Ham, Cocktail Sausages, Graviera,
Gouda, Feta, Peppers, Mushrooms, Tomatoes,
Herbs, Spinach, Onions, Olives

MILK CHOICES

Almond, Soy, Oat

All our products are proudly Greek, fresh, and handcrafted. We source local ingredients and prepare each dish with care, honoring traditional recipes while ensuring the highest quality.