

EGGS AND MORE

Ø Boiled Egg

4' - 6' - 8'

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Fried Eggs with extra virgin olive oil and toasted sourdough bread

Poached Eggs

2 poached eggs on toasted brioche bread **Ø**

Omelette or Scrambled Eggs

ADD INGREDIENTS gouda cheese / feta cheese / ham / turkey

mushrooms / peppers / tomato / spinach / corn / onion

Kagianas with Feta eggs with tomato, 'Metsovone' cheese,

oregano and toasted bread

0 Fried Eggs on Cretan Dakos

barley rusks, tomato and Xinomizithra cheese

with spinach and hollandaise sauce

Eggs Benedict jamon iberico or smoked salmon

> on brioche bread 0 Healthy White

0 Avocado Toast

poached egg, smashed avocado, olive oil, onion and fresh herbs

fluffy egg white omelette with fresh spinach, Anthotyro cheese and tomato

with Kefalotyri cheese, Lefkada island salami and Feta cheese bechamel

> Home-smoked Salmon with a fresh herb salad

Croque Madame a la Grecque

Ø Greek Salad

Ø Ø Super Food Salad quinoa, fresh vegetables, raisins, goji berries and nuts

tomato, cucumber, Feta cheese and peppers

'Tiganites' CHOICE OF honey / maple syrup / praline / crushed biscuit

BREAKFAST SWEETS AND MORE

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Gluten Free Chocolate Pie with caramelized almonds

> **Ø** Rizogalo

mastiha, cinnamon and milk

@ Yoghurt <u>or</u> Milk

FULL FAT OR LOW FAT soy 'milk' / almond 'milk' / coconut 'milk'

CHOICE OF cereal / dried fruit / nuts / honev

Ø Porridge FULL FAT OR LOW FAT OR WATER

soy 'milk' / almond 'milk' / coconut 'milk' CHOICE OF

cereal / dried fruit / nuts / honey

Ø Ø Fruit Salad

chopped seasonal fruits with fresh fruit juice

ALL DISHES WITH THE FOLLOWING ICONS

CAN BE ALTERED TO MATCH YOUR DIETARY NEEDS

 Ø Vegeterian Choices / Ø Vegan Choices / ⑧ Gluten Free Choices PLEASE REFER TO OUR STAFF

IN CASE OF ANY ALLERGIES OR DIETARY RESTRICTIONS AND FOR ANY ADDITIONAL PREFERENCES



