



## BREAKFAST

### GREEK "KALESMA" BASKET

Greek Honey, Homemade Jams, Greek organic Yogurt, fresh Greek cheeses, Butter Croissant, Chocolate Croissant, cheese and spinach pies, country bread and rusks from the Cycladic islands

### FRESH FRUIT BASKET

A wide selection of fresh seasonal fruit and berries, house made nut butters, chia seeds, low fat yogurt and fresh cheese

### FRESH JUICES

Fresh squeezed orange or grapefruit

Kale & apple

Beet, apple & ginger

Pineapple & basil

### HEALTHY START

Organic yogurt and granola

Acai smoothie bowl with organic yogurt, flax seeds, organic granola, fruit and nuts

Mediterranean Quinoa bowl, cherry tomatoes, avocado, sweet potato, beets, egg, arugula, hummus, olives, roasted eggplant, olive oil, lemon and pomegranate

Avocado toast with poached eggs, Country Bread, yam and peanut butter spread, crushed Avocado, Warm Spinach, Heirloom Tomato Confit

Vegan breakfast wrap, Quinoa, Vegetables, Whipped Hummus, mushroom

### SAVORY

Soft scramble organic eggs, chives, crème fraiche, avocado, toast

2 organic eggs any style, sweet sausage, bacon, toast, sweet potato fries

Ham and cheese omelet smoked ham, gruyere cheese, sweet potato fries

Egg white omelet, baby spinach, cottage cheese and roast pumpkin

Egg white omelet, avocado, smoked salmon, goat cheese and fresh herbs

"Kayianas" Eggs poached in tomato sauce with pepper, onion, cilantro and goat's cheese

Slow braised chopped beef with tomato and spices, grated graviera cheese and poached egg on toast

### SWEET CHOICES

Croissant French Toast with caramelized banana, rum raisin cream, peanut butter, maple syrup, berries

Almond Milk "Bougatsa", sweet almond cream wrapped in phyllo (V)

Lemon, myzithra cheese and buttermilk pancakes with honey and truffles

Greek mountain tea syrup and butter

Layered Pancakes, berries, peanut and almond butter, vanilla cream, fig jam, crème Anglaise

Anthotyro toast with Local honey, fruit and house made jams