BREAKFAST

V vegetarian | N nuts | D dairy | G gluten | S shellfish

THE GREEK FULL BREAKFAST 55



G|D

Eggs any style, veal sausage and bacon, grilled halloumi, zattar yogurt, olives tomato and feta salad, cucumber served with sourdough or pita.

THE GREEK AVOCADO TOAST 40



G|D

Thick-cut toasted sourdough with lemony smashed avocado, crumbled feta cheese, cherry tomatoes, cucumber, fresh dill, lemon zest, olive tapenade, and extra virgin olive oil drizzled. Add poached eggs, salmon or grilled halloumi.

MEDITERRANEAN SCRAMBLE BOWL 50



G|D

Creamy slow-cooked scrambled eggs with feta cheese crumbles, cherry tomatoes, kalamata olives, arugula, sliced avocado and extra virgin olive oil drizzled. Optional: grilled halloumi or smoked salmon. Served in a warm bowl with toasted sourdough or pita.

GREEK-STYLE SHAKSHUKA 40



G|D

Poached eggs in slow cooked tomato and bell pepper sauce with feta cheese crumbles, red onion, cherry tomatoes, fresh parsley, oregano and extra virgin olive oil drizzled. Served with warm pita or toasted sourdough.

HALLOUMI & AVOCADO BREAKFAST SANDWICH 40



G|D

Grilled halloumi slices with lemon smashed avocado, fried poached or scrambled eggs, cherry tomatoes, light tzatziki spread and fresh arugula served in toasted chiabatta bread or croissant.

GREEK HONEY PANCAKES (TIGANITES) 40



G|D|N

Stack of three warm fluffy golden pancakes drizzled with honey, sprinkled with crushed walnuts and a light dusting of cinnamon.

DOUBLE BAKED ALMOND CROISSANT 20



G|D|N

Twice-baked almond croissant

STRAWBERRY WHITE CHOCOLATE CROISSANT 25



G|D

Homemade strawberry jam with white chocolate whipped ganache and fresh strawberries.

PISTACHIO RASPBERRY CROISSANT 25



G|D|N

Homemade pistachio praline and raspberry jam with pistachio whipped cream with fresh rasberries.

OVERNIGHT OATS 35



N

Seasonal oats and chia seeds soaked overnight in almond milk mixed with peanut butter and topped with fresh strawberries and banana

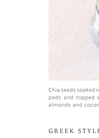
GREEK YOGURT PARFAITS 35



D

Vanilla Flavoured Greek yogurt mixed with mascarpone and lemon zest topped with fresh strawberries and blueberries.

VANILLA CHIA PUDDING 30



N

Chia seeds soaked in coconut milk and syrup mixed with vanilla pods and topped with mix berries, kiwi, pineapple, roasted almonds and coconut flakes.

GREEK STYLE OMLETTE 40



G|D

Greek omelette loaded with onions, tomatoes, bell peppers and feta cheese topped with dried oregano

BRIOCHE TOAST 35



G|D

Rich brioche French toast infused with orange zest, served with luscious mascarpone chantilly and a side of salted caramel sauce. A decadent twist on a breakfast classic.