

Continental Basket for 2 persons 20€

Local bread, multigrain bread roll, zea bread, Thessaloniki sesame ring, butter croissant, chocolate croissant, cake of the day, myzithropitakia (traditional cheese pastries), pie of the day.

Served with local delicacies:
honey, jams, praline, butter, tahini

According to dietary preferences:
gluten-free bread, vegan croissant, vegan butter
V | GL | NU | SS | EG | DA

Eggs

Eggs your way 5€

boiled, fried, poached, omelette

With choice of side: +4€

bacon, grilled tomato, mushrooms, feta cheese

V | EG | DA

Fruitalia baked omelette 10€

with sausages and potatoes.

EG | DA | SD

Strapatsada (Greek scrambled eggs) 11€

with fresh tomato sauce, feta cheese, oregano.

V | EG | DA

Parian scrambled eggs with cherry tomatoes, 15€

Parian graviera cheese, green salad.

V | EG | DA

Eggs Florentine on a brioche bun with spinach 17€

and hollandaise sauce.

V | EG | DA | GL | SS

Cold – Savory Dishes

Avocado toast with tomato confit, 12€

lime and a poached egg.

+ egg +3€

V | CHOICE OF GF BREAD

Greek vegetable plate with tomatoes, olives, 10€

cucumber, green pepper, olive oil and oregano.

VE

Cheese platter with Parian graviera, 16€

xinomyzithra cheese, feta cheese.

V | DA

Cold cuts platter with smoked turkey, 18€

smoked ham, bresaola.

SD | GL

Toast with Parian graviera cheese, smoked 8€

turkey or ham, tomato.

SD | DA

Smoked Salmon 16€

FI | SD

Sweet Preparations

Pancakes with honey or hazelnut praline 12€

and nuts.

V | DA | GL | NU | EG

French toast made with tsourekhi (Greek brioche) 14€

with honey and cinnamon cream.

DA | GL | NU | SS | NU

Chocolate brownie with walnuts. 12€

V | EG | DA | NU | GL

Gluten-free chocolate brownie. 12€

V | EG | DA | NU

Healthy Choices

Protein bowl with goat yogurt, oats, 16€

banana, tahini, plant-based protein, dried figs,

pumpkin seeds.

V | DA | NU

Greek yogurt your way 12€

3.5% - 2% fat, goat yogurt,

vegan yogurt, lactose-free yogurt

With granola, muesli, fruits, nuts, seeds.

GL | DA | NU

Seasonal fruits, cut or whole. 12€

V | VE

Milk Choices

Cow's milk 3.5% - 2% fat, almond milk, 1€

oat milk, coconut milk, rice milk, soy* milk,

lactose-free milk

DA | NU | GL | SO*

Choice

Selection of various cereals, dried fruits and nuts

Fresh Juices

Energy Boost 14€

with pineapple, lemon, mango, ginger, turmeric.

V | VE

Vitality 14€

with pineapple, strawberries, red apple, orange.

V | VE

Protection 14€

with pomegranate, red apple, lime, bitter almond, sumac.

V | VE

Please let our team know if you have any food allergies or dietary requirements when choosing your menu.

All taxes are included. Consumer is not obliged to pay

if the notice of payment has not been received

(receipt-invoice). Responsible for the market control:

George Ntelakos

Key of Allergens in Dishes: (GL) Gluten, (CE) Celery, (CR) Crustacean, (EG) Eggs, (FI) Fish, (LU) Lupin, (DA) Dairy, (SH) Shellfish, (MU) Mustard, (NU) Nuts, (PE) Peanuts, (SS) Sesame Seeds, (SO) Soya, (SD) Sulphur Dioxide, (VE) Vegan, (V) Vegetarian, (MO) mollusks