



BREAKFAST

a la carte

Avocado toast
with avocado cream, sliced avocado, fresh lime, Aleppo pepper poached
egg and confit cherry tomatoes on sourdough bread

(V)
17,00€

Egg white omelette
with grilled butternut squash, baby spinach and crumbled goat cheese

(V)
16,00€

Scrambled tofu
with nutritional yeast, avocado, onion and turmeric on sourdough bread

(VG)
17,00€

Eggs benedict
with brown butter hollandaise sauce, black pork prosciutto and Naxian
graviera cheese served on a grilled English muffin.

18,00€

Oven baked omelette
with confit potatoes, graviera cheese and cured pork tenderloin

(GF)
18,00€

Easter bread bun French toast
served with cheesecake cream and red fruits coulis

(V)
19,00€

V: VEGETARIAN, GF: GLUTEN FREE, DF: DAIRY FREE, VG: VEGAN

Kindly inform us of any allergies or special dietary requirements we should be aware of:

G (gluten), S (sesame), N (nuts), Cr (crustaceans), E (eggs), F (fish), Ma (mustard), M (milk), Cr (celery)
P (peanuts), Sy (soya), Mol (molluscs), Lp (lupin beans), Sp (sulphites)

The oil used on salads is extra virgin olive oil. Greek salad contains feta cheese P.D.O. All prices are in euro currency.

All taxes are included in the prices. The consumer is not obliged to pay if the notice of payment has not been received. (Receipt-Invoice).

The restaurant is legally required to present complaint/comment forms in a special box next to exist.

Person in charge in case of market inspection: George Pitsinelis

Consulting Chef: **Soultatos Lefteris** | Executive chef: **Kokkalis Stefanos**