

COFFEES

Cold coffees

Freddo espresso	5,00€
Freddo cappuccino	5,50€
Iced latte	5,50€
Nescafé frappe	5,00€
Nescafé frappe Bailey's	7,50€
Nescafé frappe icecream	8,00€

*additional flavours 0,50€

Hot coffees

Espresso	4,00€
Espresso double	4,50€
Cappuccino	5,00€
Cappuccino double	5,50€
Cappuccino latte	5,50€
Filter coffee	4,50€
Nescafé	4,00€
Greek coffee	4,00€
Double Greek coffee	4,50€
Irish Coffee	7,00€

*additional flavours 0,50€

BEVERAGES

Chocolate cold / hot	5,00€
Chocolate viennois	6,00€
Tea	4,50€
Ice tea	5,00€
Homemade beverages (lemon, mandarin, sour cherry)	10,00€
Milkshake	10,00€
Milkshake with fresh fruits	12,00€

* additional flavours 0,50€

FRESH JUICES

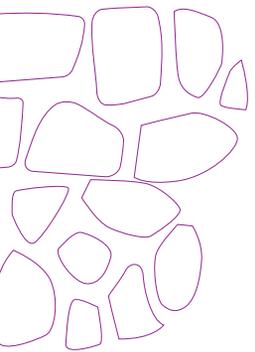
Fresh orange juice	8,00€
Fresh mixed juice	11,00€

SMOOTHIES

Super protein	12,00€
Caribbean dream	12,00€
Strawberry fantasy	12,00€
Forest melody	12,00€
Tropical sunset	12,00€

REFRESHMENTS / WATER

Refreshments 250ml	6,00€
Red bull	8,00€
Sparkling water 330ml	6,00€
Sparkling water 0,75lt	9,00€
Still water 1lt	5,00€
Still water imported 1lt	7,00€



EGGS AND OMELETS

Fried Eggs

With crispy bacon, cherry tomatoes and fresh green salad served with bread

9,50€

Eggs Benedict

With ham, Hollandaise cream served with bread

12,00€

Poached Eggs

With avocado cream, smoked salmon and roe served with bread

15,00€

Scrambled eggs

With salmon, avocado cream and fresh green salad served with bread

12,00€

Omelet with egg whites

cottage cheese and green salad

13,00€

Omelet with bacon

'Graviera' Greek cheese, mushrooms, tomato and green salad

14,00€

Omelet with traditional Greek sausage

tomato, cream cheese and bread

14,00€

Omelet with ham

gouda cheese, green salad and bread

12,00€

Omelet with mushrooms

'Graviera' Greek cheese, colored peppers and bread

13,00€

SANDWICHES- BURGER

Club sandwich with chicken fillet

bacon, egg, tomato and lettuce. Served with fried potatoes

12,00€

Classic Angus Beef Burger

with cheddar cheese, tomato, lettuce, grilled onion and BBQ sauce

29,00€

Toast

Formed bread with turkey or ham, gouda cheese, tomato and fried potatoes

9,00€

BRUNCH



PANCAKES

Savory Pancake with crispy bacon

maple syrup and oriental spices

Sweet Pancake with hazelnut praline

banana and biscuits

Sweet Pancake with raspberry marmalade

cream cheese and biscuits

12,00€

10,00€

12,00€

GREEK YOGHURT BOWLS FRUIT SALADS

Greek Yoghurt with honey

Greek Yoghurt with fresh mixed fruits and honey

Greek Yoghurt with granola, mixed fruits and honey

Fruit salad

Fruit salad with ice-cream

9,00€

11,00€

13,00€

10,00€

13,00€

SWEETS

Mousse with Myconian yoghurt

granola, cacao nibs, red fruits and maple syrup

Parfait praline

with caramelized hazelnuts

Mascarpone cream

with marinated strawberries

Greek traditional oven pan sweet

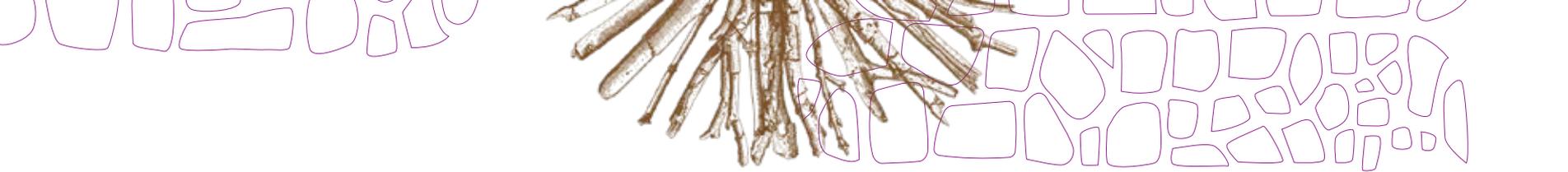
11,00€

11,00€

11,00€

11,00€

**If you have any food allergies, please make your server aware when ordering*



SALADS

Greek Salad

with carob rusks, tomatoes, cucumber, colored peppers, onions, soft feta cheese and fresh oregano

Santorini's cherry tomatoes salad

with basil, pine cone seeds, sour cream cheese and carob balsamic vinaigrette

Couscous salad

with aromatic herbs, cucumber, sweet red pepper and vinaigrette by tomato vinegar

Fresh Green Salad

with grilled sweet potatoes, avocado, cashews and truffle vinaigrette

13,00€

16,00€

15,00€

17,00€

PASTA

Rigatoni pasta with tomato sauce

fresh basil, cherry tomatoes and mozzarella cheese

Pappardelle pasta with simmered brisket

parmesan cream, olive powder and mushrooms

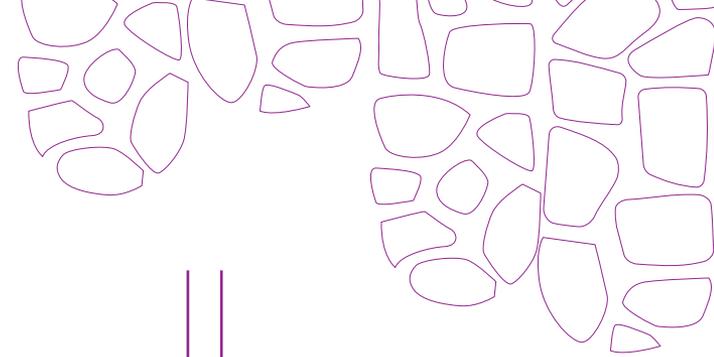
Garganelli pasta with beef ragout

and aromatic herbs

19,00€

27,00€

24,00€



LUNCH MENU

APPETIZERS

Grilled Haloumi cheese

with grilled lettuce, spearmint vinaigrette and mustard caviar

16,00€

Tempura Shrimps

glazed with sweet&sour sauce and crispy seaweed salad

25,00€

Grilled Scallops

with Myconian louza ham , parmesan cheese and chili

21,00€

Sea Bass Ceviche

marinated with fresh tomato, basil, chili and colored tomatoes

24,00€

Tuna Tartare

marinated with yuzu and soy sauce, crispy bruschetta and wasabi

24,00€

Beef Black Angus Carpaccio

with baby rocket, aged balsamic vinegar, 24months old parmesan cheese and extra virgin olive oil

25,00€

Beef Black Angus Tartare

with horseradish mayonnaise and mustard pickled seeds,
served with bread

25,00€

Mini Lamb and Beef Kebab

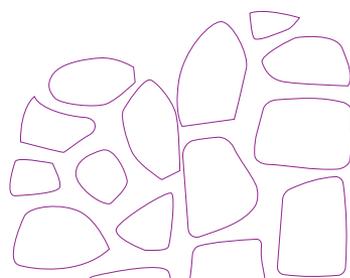
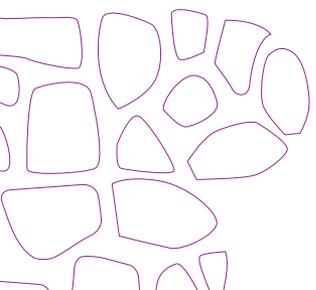
with grilled tomato, spicy yoghurt with tandoori, verde sauce and tortilla

24,00€

Meat Balls with spicy tomato sauce

tabbouleh salad and cream cheese with herbs

19,00€





MAIN COURSES

Greek Chicken Skewer *350grams*
marinated with mustard and ginger

25,00€

Dark Meat Chicken *450grams*
glazed with Peruvian marinade

30,00€

Iberico Pork Secreto *300grams*

40,00€

Greek Lamp Skewer *350grams*
marinated with oriental spices and yogurt

30,00€

Lamb knuckle *450grams*
with mavrodaphne sauce and mashed potatoes and celery

30,00€

Rib-eye Uruguay origin *300grams*

47,00€

Black Angus Fillet Spain origin *300grams*

52,00€

T-bone Black Angus Spain origin *1000grams*

95,00€

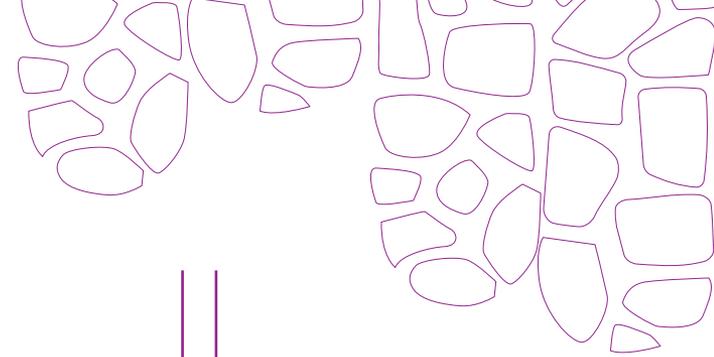
Tomahawk Black Angus american origin *1200grams*

140,00€

With each main course we offer you one side dish of your choice for free.

LUNCH MENU





SIDE DISHES

Fresh fried potatoes	6,00€
Baby grilled potatoes with rosemary	6,00€
Grilled lettuce with mustard pickled seeds	6,00€
Grilled Broccoli with Caesar sauce	6,00€

SPIRITS

Ouzo	9,00€
Draft beer 400ml	9,00€
Bottle beer 330ml	9,00€
Simple drink	14,00€
Special drink	16,00€
Cocktails	17,00€

