

Classics

**Fit Omelette** (E, D) 14  
three-egg omelette with , spinach, tomato, spring onion with a side of sliced avocado and goat cheese.

**Koulouri Thessalonikis** (G, D, V) 10  
light cream cheese, sliced avocado, sundried tomatoes and lemon zest.

**Cyprus Sunrise Breakfast** (E, D, G, M) 19  
2 fried eggs, grilled halloumi and traditional "lountza" with tomatoes, onions, carob rusk, cucumber and marinated black olives, served with tzatziki.

**Bacon Bagel** (G, M, D, E) 15  
scrambled eggs, grilled bacon, melted cheese, arugula and truffle mayo, served with a fresh mixed salad.

**Gravlax Salmon Poached Eggs** (G, SE, E, D, F, M) 16  
avocado on toasted wholegrain bread with capers, red onions, dill and hollandaise, served with a fresh mixed salad.

**White Omelette** (E, D) 14  
egg white omelette with green vegetables, olive oil and lemon zest.

**Avocado on Sourdough** (G, SE, VG) 12  
sliced season avocado on sourdough bread with lemon zest and olive oil.

**Scrambled Eggs** (E, D, G, M) 16  
three scrambled eggs, topped with gruyère on homemade sweet potato bread, served with baby gem leaves and avocado cubes.

**Chicken Wrap** (G, N, D, SE, SUL) 19  
grilled chicken, cucumber, lettuce, avocado and basil pesto in a tortilla, served with baby potatoes and tahini sauce.

Oats & Bowls

**Nutty Granola Yoghurt** (N) 13  
homemade nutty granola, honey, maple syrup and greek yoghurt, topped with forest fruits and grapes.

**Açaí Crush Bowl** (N, P, VG) 16  
açaí bowl topped with coconut flakes, dark chocolate nibs, goji berries, strawberries, granola and peanut butter.

**Golden Sunrise Porridge** (N, SE, V) 12  
honey and cinnamon porridge with oat milk, caramelised banana, almond flakes and raw tahini.

Sweet Savouries

**Banana Bread** (V, D, E) 10  
homemade gluten-free banana bread with chocolate nibs, honey and whipped cream.

**Homemade Croissants** (G, D, V) 8  
served with strawberry jam and butter.

**Syrniki** (G, D, E, V) 14  
homemade oven baked syrniki made with farmer's cheese, served with forest fruits, sour cream and fresh berry coulis.

Fine Starters

**Tuna Tartare** (F, SE, G) 22  
avocado cubes with onion, lemon and sesame seeds, topped with crispy tempura and chives.

**Salmon Tostadas** (G, D, F, S, SE) 20  
soy marinated salmon on crispy tortillas with coriander, chili, onions, pickled cucumber, sesame seeds and citrus cream cheese.

**Dragon Calamari** (MO, N) 26  
quinoa, tomato, cucumber, avocado cream, cashew nuts and lemon-ginger dressing.

**Octopus with Fava** (MO, G, SUL) 27  
Grilled octopus with creamy fava, caramelized onions, fried capers and a touch of parsley.

**Beef Carpaccio** (E) 22  
sliced beef with truffle mayo and rocket garnish.

Salads

**Greek Style Salad** (G, D, SUL, V) 15  
cretan dakos, cherry tomatoes, cucumber, red onion, fried capers, grilled manouri cheese and olive dust.

**Lettuce Hearts** (N, M, S, SUL, VG) 16  
pine nuts, tomatoes, avocado, lemon zest and sweet soy-balsamic dressing.

**Tuna Steak Salad** (F, M, E, D) 38  
tuna steak, endive lettuce, roasted baby potatoes, cherry tomatoes, radish, carrot shavings, coriander and boiled egg with citrus dressing.

Risotto & Pasta

**Truffle Mushroom Risotto** (D, V) 25  
mixed mushrooms, truffle oil and parmesan.

**Champagne Prawn Risotto** (CR, D) 32  
herbs, turmeric and red saffron.

**Orzo Risotto** (G, D, CR) 28  
prawns and chorizo in tomato-bisque sauce with chili flakes and feta.

**Linguine Beef Ragu** (G, D, C) 26  
slow-cooked beef in red wine with mushrooms.

Mains

**Beef Burger** (G, D, E, SUL) 22  
7oz beef burger with truffle mayo, parmesan, iceberg lettuce, pickles and caramelized onions, served with french fries.

**Salmon Fillet** (F, S) 32  
pan-seared salmon fillet served with tricolor quinoa, mango, avocado, edamame beans, thinly sliced red onions, chilies and coriander, finished with a delicate soy and yuzu dressing.

**Grilled Chicken** (M, D) 27  
grilled lettuce hearts and baby vegetables with french vinaigrette dressing.

**Rib Eye Steak** (G, M, SUL, D) 45  
9.5oz Australian rib eye with sautéed sweet potatoes and spinach, crispy onions and mustard sauce.

