

BRUNCH MENU

served family style
selections per course confirmed in advance
coffee & tea included

70/PP

PSOMÍ
koulouri - brunch cookies

HORIÁTIKI
heirloom tomato - cucumber - red onion
P.D.O. feta - olive tapenade - oregano (GF)

FRITTATA
mushrooms - peppers - onions
feta - vlachotyri (GF)

PESTRÓFA
cold smoked trout - feta dip
soft boiled egg - arugula - capers - pita

DAKOS
sourdough - scrambled eggs - tirokafteri
chives - chilies

BAKLAVA PANCAKES
yogurt - walnut + pistachio
wild blueberries - baklava syrup

MENU ENHANCEMENTS

SALATA

BRÓKOLO
garlic roasted broccoli - graviera
chili - grilled lemon (GF)
+7/pp

PIÁTA

SPANAKOPITA FLORENTINE
spinach - feta - scallions - phyllo
poached eggs - hollandaise - honey
+10/pp

BIFTEKI SLIDERS
seasoned beef patty - tzatziki - cucumber
pickled onions - graviera - koulouri bun
+12/pp

SIDES

PATATES
crispy potato - herbs - feta
+8/pp

LOUKANIKO
grilled orange + fennel scented sausage (GF)
+8/pp

GLYKA

GIAOURTI
pressed yogurt - granola - berries
seasonal fruit jam - honey - sage
+6/pp