

BREAKFAST/BRUNCH

SERVED UNTIL 2 PM ON SATURDAYS AND SUNDAYS.

STRAPATSADA

13.5

Scrambled eggs cooked with tomato, shallot, garlic & oregano.
Topped with feta cheese & served with warm pitta bread.

GREEK AVOCADO ON TOAST

13.8

Crushed avocado spread over toasted bread with crumbled feta,
cherry tomatoes, egg, and chopped Kalamata olives.

CLASSIC

14.8

Fried eggs, Cumberland sausage, streaky bacon, sautéed mushrooms,
roasted tomato, baked beans, butter, and toast.

VEGETARIAN

14.8

Scrambled eggs, beetroot, hummus, flat mushroom, crushed avocado,
hash brown, roasted spinach, and tomato.

PATATES ME AVGA

14

With beef sausage

Crispy, golden fried cubed potatoes and beef sausage mixed with
scrambled eggs. Served with Kalamata olives, feta, and a slice of pita.

SPANAKOPITA

12.9

A savoury pie filled with mixture of fresh spinach, feta, mizithra, onion,
and fragrant herbs. Served with mixed salad, tzatziki & kalamata olives.

SANTORINI

12.9

Vegetarian pie with traditional phyllo filled with olives, tomatoes, vegetables
and herbs. Served with mixed salad, tzatziki & kalamata olives.

BENEDICT

12.9

Two poached free-range egg, streaky bacon & hollandaise, served on toasted brioche.

FLORENTINE

11.5

Two poached free-range egg, spinach & hollandaise, served on toasted brioche.

ROYAL

13.8

Two poached free-range egg, smoked salmon & hollandaise, served on toasted brioche.

SCRAMBLED EGGS WITH SMOKED SALMON

13.4

OMELETTE WITH SOURDOUGH & SALAD

8.95

PASTRIES

PLAIN CROISSANT

3.5

ALMOND CROISSANT

3.85

PAIN AU CHOCOLAT

3.85

CHOCOLATE CROISSANT

3.5

PAIN AUX RAISINS

3.85

EXTRAS

Eggs 2 | Streaky bacon 2.5 | Cumberland sausage 2.5 | Spiced beef sausage 3 | Smoked salmon 4.5 | Baked beans 2
Olives 2.5 | Feta cheese 2.5 | Crushed avocado 3.5 | Hash brown 2.5 | Pita bread 2.75 | Ham 3.5 | Grilled mushroom 1.5
Toast 1.5 | Butter 1



Please inform a member of staff, if you have any allergies or intolerances before you order.

Unfortunately, we can not guarantee that any product is 100% free from any allergen due to risk of cross contamination in our kitchen.





COFFEE

Espresso	Single/double	2.9/3.2
Macchiato		3.2
Americano		3.4
Cappuccino/Flat White		3.9
Latte		3.9
Cortado		3.7
Hot Chocolate/Mocha		4.5
Greek Coffee		4.5
Greek Mastic Coffee		4.9
Freddo Espresso (Greek iced coffee)		3.5
Freddo Cappuccino		3.9
Dairy free almond, oat, coconut, soya or decaf Syrups; Vanilla, caramel or hazelnut		0.75 0.75

SMOOTHIE

Island Treat	6.2
Pineapple, passion fruit, mango.	
Spirulina Sky	6.9
Pineapple, blue spirulina, coconut, banana & lime .	
Green Fushion	6.2
Banana, pineapple, kale, ginger, lime.	

TEA

Black Tea

Breakfast/ Earl Grey	2.9
Ginger and Lemon	3

Herbal Tea

Peppermint OR Chamomile	2.9
Japanese Sencha Green	3.2
Premium Jasmin Green	3.9

Greek Super Herbs

%100 wildcrafted, loose leaf, caffeine free

Chios Mastic Gum (Mastic, mahlebi, chamomile)	5.4
Santorini (Lavender, greek mountain, chamomile)	5.2
Crete (Creton dittany, sage, tribulus)	5.2

Berry Burst	6.5
Banana, strawberry, cherry, blueberry, lime, acai.	
Sweet Summer	6.5
Dragon fruit, mango, papaya, pineapple, lime.	

CREATE OWN YOUR JUICE (Mixed of Any Three)

5.9

ORANGE - APPLE - CARROT - LEMON - GINGER