BRUNCH MENU

Freshly Squeezed Juices

Use your imagination and satisfy your thirst

Choose any 2:

pomegranate, pineapple, kiwi, orange, carrot, apple, blood grapefruit, seasonal berries

Why don't you try our suggested combos?

apple + carrot Kiwi + orange pomegranate + berries blood grapefruit + orange

€5.00

Over the rainbow

Colorful Smoothies to bright up your day

Yellow Turmeric Ginger
Yellow squash, kumquats, ginger, orange, turmeric, hemp seed

€6.50

Purple Sage {8} €6.50 Blackberries, apple, pineapple, sage, walnuts

Goji Carrot Lime €6.50 Carrots, banana, goji berries, orange, lime

Power of Green €6.50 Spinach, cucumber, zucchini, pineapple,

Don't You think is time for a Cocktail?

Prosecco Royale

Prosecco, blueberries, lemon juice, crème de cassis, spring of thyme

Coco Fizz

fennel, lime

Prosecco, coconut rum, coconut water, lime juice

Bloody Grapefruit Spritz
Prosecco, blood grapefruit juice, aperol

€8.00

Start Ups

Yogurt Delight {7, 8} €5.50
Greek Yogurt with seasonal fruits, honey
and walnuts or granola

Stay True to Tradition {7,8} €5.50 Fresh Anari cheese with choice of carob syrup and pumpkin seeds or topped with Cyprus delights

Grapefruit Au Gratin (8) €4.00 Blood grapefruit gratinated with agave syrup and almonds

Spread It $\{1,7\}$ \in 6.50 Chicken liver pate served in the jar, accompanied with fruits of the forest jam and toasties

Do it like a Frenchie {1, 3, 7} €5.50 3 freshly oven baked croissants, served with orange and raspberry jams

Pancakes

American short-stack Pancakes {1, 3, 7} €6.50 Served with maple syrup

English style Pancakes {1, 3, 7} €6.00 Served with lemon and brown sugar

Make your own (8): €7.00

Choose your style, English or American, top it up (choice of 3): honey, maple or carob syrup, walnuts, hazelnuts, strawberries, seasonal berries



LOUNGE, BAR, RESTAURANT

Don't Forget Your Egg Basket

Have it Your Way {3,7} Choose any 3 and create your own omelet: tomatoes, mushrooms, spring onion, bacon, halloumi or edam cheese	€8.00	Eggs Benedict {1, 3, 10} Eggs Benedict served on brown bread toasties with prosciutto, hollandaise sauce and seasons refreshing side salad	€8.00
Keep it Light {3} Omelet made off egg whites and finely cut seasonal mixed vegetables cooked in virgin olive oil	€8.00	Twisted French Toast {1, 3, 4} Brown French toast topped with smoked salmo and poached egg, served with mixed greens and avocado	€12.50 on

Fill up your Tummy

Well Being' Sandwich {1, 8, 11} Sandwich with multi seeds bread, spread with humus, roasted vegetables, arugula and olives served with sweet potato chips €11.00

Three is better than Two {4,7}

€12.00

€7.50

Trio of corn and rice crackers topped with: Smoked salmon and cream cheese {4,7} Avocado mouse and aromatic prawns {2} Smoked seabream and eggplant puree {4}

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€12.00
€12.00
€22.00
€13.50
€11.50

Healthy Sins

Carrot Cake {1, 3, 7, 8} Homemade carrot cake topped with frosting served with carrot syrup and yogurt ice cream	€6.50
Quinoa Banana Muffin {3} Quinoa, banana and coconut muffin served on fruity di Bosco sauce	€5.50
Waffles	

Hazelnut praline, bananas, biscuit crumble, dark chocolate sauce and vanilla ice cream	
White Chocolate and Strawberries Waffle {1, 3, 7} White chocolate praline, strawberries, vanilla ice cream and Frutti di Bosco sauce	€7.50

Hazelnut Praline Waffle {1, 3, 7, 8}

ALLERGENS

- (1) Cereals containing gluten
- (2) Crustaceans (seafood in shell, e.g. crabs, shrimps, lobsters) and their products
- (3) Eggs and products based on
- (4) Fish and products based on fish
- Peanuts (groundnuts) and products based on peanuts
- (6) Soybeans and products based on soy
- (7) Milk and products based on milk
- (8) Nuts (e.g. Almonds, hazelnuts, walnuts, cashews)
- Celery and products based on celery
- (10) Mustard and products based on mustard
- (11) Sesame seeds and products based on sesame seeds
- (12) Sulphur dioxide (SO2) and sulphites
- (13) Lupine and products based on lupine
- (14) Mollusks and products based on mollusks.