

BRUNCH

08:00-13:00

Kayanás 9

Scrambled eggs with fresh tomato, fresh oregano, crumbled feta cheese and Naxian Zamboni (traditional cured ham) served on rustic sourdough bread

Poached Eggs 8.5

Rustic bread with guacamole, pickled cucumber and onion chips

Naxian Shakshuka 9.5

Double-fermented bread with spicy tomato sauce, eggplant tartare and grated xinotyro cheese (local sour cheese).

Rice Pudding (Rizogalo) 6.5

Infused with prickly pear, ginger and cinnamon

French Toast 8

“Bougatsa” cream, caramelized fig with fresh thyme

COFFEE

Espresso/double 3/4

Freddo Espresso 4.5

Greek Coffee/Double 3/4

Furtado 4

Mokka 5

TEA

English breakfast 4.5

Matcha Tea 5.5

Seasonal Iced Tea 5

Chamomile 4

Mountain Iced Tea 5.5

BITES

08:00-19:00

Carre sandwich 8

Gouda, Naxian Zamboni, tomato, lettuce, and bacon mayo. Served with a fresh green salad

Rustic Panini 8.5

Caramelized tomato, olive pâté, crispy onion, pickled cucumber, colorful peppers, crumbled feta and early-harvest olive oil (agourelaio)

Fried Burrito 10

Chili con carne, pickled jalapeños, Naxian cheeses, and baby corn

SWEETS

Churros 8

Cinnamon and sugar, salted caramel syrup, and chocolate brownie ice cream

PROVIO ice cream 4

Salted caramel / chocolate brownie / sheep’s milk yogurt with honey and walnuts

Κορμός σοκολάτας 8.5

Salted caramel ice cream and slow-cooked falernum syrup

Seasonal Fruit Salad 7.5

SIPS

Coca Cola/zero - Sprite - Fanta Lemon/Orange 4

Handcrafted Lemonade 7

Red berry blossom soda 7

Superboost Detox Shot 8

Ginger, pomegranate, honey

ΦΡΟΙΤΙΛΙΑ

We use Extra Virgin Olive Oil.

Not all ingredients are listed on the menu.
Please inform our staff of any allergies or intolerances – allergen information
is available upon request.

All prices are in Euro (€).
Responsible for market inspection: Dimitrios Molyndris