

# Breakfast Menu

Served 7:30 – 11:00

Kindly note, that our room service breakfast is not included in the room rate and will be charged to your room bill upon your order.

## Cavo Olympos

16,00 / person

Basket with a variety of freshly baked pastries

Bread accompaniments: Butter, honey, jams & tahini

Traditional “bougatsa” with cream and cheese

Cake and biscuits of the day

Greek yogurt with honey and walnuts

Bowl with cherry tomatoes, cucumber, oregano, and “Koronis” extra virgin olive oil

Omelet with Kalamon & green olives, feta cheese, cherry tomatoes, and Florina red sweet peppers

**Choice of Cereals:** corn flakes, oat flakes, plain granola, chocolate muesli

**Choice of Milk:** full fat, low fat, almond, soy, oat

**Choice of Juice:** fresh orange, grapefruit, cranberry, peach

**Choice of Beverage:** espresso, cappuccino, latte, chocolate, tea

## Continental

16,00 / person

Basket with a variety of freshly baked pastries and croissants

Bread accompaniments: Butter, jams, honey & hazelnut praline

Selection of cheeses and cold cuts

Greek yogurt

Freshly cut seasonal fruits

Mixed green salad leaves with balsamic dressing

Continental omelet with turkey, cheese, mushrooms, and peppers

**Choice of Cereals:** corn flakes, oat flakes, plain granola, chocolate muesli

**Choice of Milk:** full fat, low fat, almond, soy, oat

**Choice of Juice:** fresh orange, grapefruit, cranberry, peach

**Choice of Beverage:** espresso, cappuccino, latte, chocolate, tea

## Vegan & Wellness

16,00 / person

Basket with a variety of freshly baked pastries and muffins

Bread accompaniments: Margarine, jams, tahini & maple syrup

Greek pie

Oat pudding with almond milk

Freshly cut seasonal fruits

Green salad with cherry tomatoes, olives, and “Koronis” extra virgin olive oil

Grilled mushrooms with vegan sausage, tofu cheese, and grilled cherry tomatoes

**Choice of Cereals:** corn flakes, oat flakes, plain granola, chocolate muesli

**Choice of Milk:** almond, soy, oat, chocolate soy milk

**Choice of Juice:** fresh orange, grapefruit, cranberry, peach

**Choice of Beverage:** espresso, cappuccino, latte, tea

# Menu

Served 11:00 – 23:00

## Sandwiches & Burgers

Club sandwich with chicken, bacon, gouda, tomato, lettuce, smoked bacon infused mayonnaise and french fries	18,00
Club sandwich with smoked salmon, avocado, cucumber, cream cheese, served with a green salad	19,00
Beef burger with cheddar, tomato, caramelized onion, green leaves, BBQ-mayo sauce and country style potatoes	19,00
Plant-based burger with grilled tomato, vegan cheese, pickled cucumber, vegan truffle mayonnaise and country style potatoes	19,00

## Appetizers & Salads

Crispy panko-crusted shrimps, roasted tomato sauce infused with basil, fresh herb powder	18,50
Forest mushrooms with Olympus truffle and garlic, smoked Metsovone graviera cheese, fresh thyme	17,00
Potato gnocchi with spinach and graviera cream, crispy bacon, baby spinach leaves	16,50
Greek salad with Cretan cherry tomatoes, cucumber, feta mousse, Kalamata olives, onion, peppers, carob rusks and Koronis extra virgin olive oil	16,50
Green salad with grilled peaches, goat cheese, hazelnuts, basil and balsamic dressing	16,00
Quinoa with grilled vegetables, onion, cranberries, mint and tahini-lemon dressing	15,50

## Pasta & Risotto

Penne with a variety of mushrooms, garlic, fresh thyme and truffle oil	20,50
Spaghetti aglio e olio with basil pesto, garlic and toasted pine nuts	19,50
Linguine with shrimps, tomato sauce with basil and garlic, & roasted cherry tomatoes	23,50
Skioufixta with chicken fillets, mushroom cream, bacon and graviera cheese	20,50

## Meat & Fish

Crispy crusted chicken fillets with potato purée and mushroom sauce	21,50
Pork souvlaki with country style potatoes, marinated onion, pita bread and tzatziki	22,00
Boneless beef steaks with grilled vegetables and homemade gravy	25,00
Sea bass fillet with sautéed spinach and Mediterranean fish sauce with fennel, saffron and lemon-butter	27,00

## Desserts

Chocolate lava cake with raspberry sauce	13.00
Traditional orange pie with bergamot coulis	12.00
Cheesecake with wild cherries	12.50
Freshly cut seasonal fruits with mint	10.00

## Late Night (served 23:00 - 07:30)

Cheese & cold cuts platter	13,00
Strained Greek yogurt with honey and walnuts	9.00
Fresh seasonal fruits	9.00