

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 Olimpo

16,00 / person

Bakery basket with bread and toast served with butter, jam and honey
Freshly baked croissants and Traditional “Bougatsa” (Custard Pie)
Savory baked delights (from the oven)
Greek salad
Marble cake and cookies
Eggs cooked to order: Fried, Boiled, Scrambled, Poached or Omelette of your choice
Choice of cereals: Corn flakes, Oat flakes, Granola Bites, Muesli with Chocolate
Choice of milk: Full fat, Low fat, Almond, Soy, Oat
Choice of juices: Fresh Orange, Peach, Grapefruit, Cranberry
Choice between: Coffee, Tea, Hot Chocolate

Continental

16,00 / person

Bakery basket with bread and toast served with butter, jam and honey
Freshly baked croissants
Assortment of cheese and cold cuts
Strained Greek yoghurt
Green salad
Freshly cut seasonal fruits
Eggs cooked to order: Fried, Boiled, Scrambled, Poached or Omelette of your choice
Choice of cereals: Corn flakes, Oat flakes, Granola Bites, Muesli with Chocolate
Choice of milk: Full fat, Low fat, Almond, Soy, Oat
Choice of juices: Fresh Orange, Peach, Grapefruit, Cranberry
Choice between: Coffee, Tea, Hot Chocolate

Vegan

16,00 / person

Bakery basket with bread and toast served with margarine, jam, honey and sesame spread
Vegan marble cake or cookies
Freshly cut seasonal fruits
Green salad with cherry tomatoes
Vegan Chia Pudding
Roast mushrooms with vegan sausage, roast tomato and Tofu Cheese
Choice of cereals: Corn flakes, Oat flakes, Granola Bites, Muesli with Chocolate
Choice of milk: Almond, Soy, Oat, Soy with chocolate flavor
Choice of juices: Fresh Orange, Peach, Grapefruit, Cranberry
Choice between: Coffee, Tea, Hot Cocoa

Menu

Served 11:00 – 23:00

Sandwiches & Burgers

Club sandwich with chicken fillets, Gouda, tomato, bacon, lettuce, mayo and French fries	17,50
Club sandwich with smoked salmon, cream cheese, avocado, cucumber served with a green salad	18,50
Bao buns (2pcs) with shrimp tempura and sweet & sour mayonnaise	16,00
Beef burger with cheddar, tomato, onions, iceberg, tartare sauce and country style fries	17,50
Plant-based burger with cornichon, tomato, baby arugula, vegan truffle mayonnaise, vegan cheese and French fries	16,50

Appetizers & Salads

Assortment of cheese and cold cuts (2 persons)	19,50
Forest mushrooms with Mt. Olympus truffles, smoked Metsovone cheese and fresh thyme	17,50
Parisian Gnocchi with basil, Anevato cheese, Aegina pistachios and cherry tomatoes confit	17,00
Greek salad with tomato, cucumber, olives, feta cheese, capers, onions, barley rusk and extra virgin olive oil	14,00
Caesar salad with chicken fillets, bacon, parmesan, crispy croutons and Caesar dressing	16,50
Mesclun salad with cherry tomatoes, peppers, mushrooms and balsamic vinaigrette	15,00

Pasta & Risotto

Spaghetti Aglio e Olio with garlic, olive oil, chili and parmesan	17,50
Linguini with shrimps, cherry tomatoes, fresh basil and lime	22,00
Pappardelle with chicken, bacon and parmesan cream	19,00
Mushroom risotto with Mt. Olympus truffle oil and parmesan	18,50

Meat & Fish

Free range Chicken fillet with mashed potatoes and mushroom sauce	23,50
Inside skirt steak with celeriac cream, roast celeriac and demi-glace sauce	34,50
Sea bass fillet with lemon risotto and chives oil	28,50

Desserts

Chocolate lava cake	13,00
Tart with vanilla cream and fresh forest fruits	11,50
Strained Greek yogurt with honey and walnuts	7,50
Freshly cut seasonal fruits	8,50

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

Club sandwich with cheese, turkey and mayonnaise served cold with potato chips	11,50
Fresh seasonal fruits	8,50
Strained Greek yogurt with honey and walnuts	7,50

Coffees & Chocolates

Espresso, Americano, Greek Coffee	3,50
Double Espresso, Cappuccino, Double Greek Coffee	4,50
Double Cappuccino	5,50
Instant Coffee, Filter Coffee	4,50
Frappe	4,50
Freddo Espresso	5,50
Freddo Cappuccino	5,50
Chocolate hot/iced	5,00

Juices

Fresh Orange	5,50
Homemade Lemonade (extra flavor: strawberry, ginger, lychee, mango)	5,50

Milkshakes

Vanilla, Chocolate, Strawberry	8,50
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Iced Tea

Peach, Lemon, Green, Blueberry	5,00
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Beers

Mythos (Lager), Mythos Radler, Kaiser (Pilsner)	6,00
Corona, Lola Fresh (IPA), Paulaner (Weiss)	6,50

Cocktails

Aperol Spritz (Aperol, Sparkling Wine, Soda Water)	12,00
Daquiri (White Rum, Fresh Lime Juice, Sugar Syrup)	
Mojito (White Rum, Lime, Raw Cane Sugar, Mint, Soda Water)	
Mai Tai (White Rum, Dark Rum, Orgeat Syrup, Fresh Lime Juice)	
Margarita (Tequila Silver, Triple Sec, Fresh Lime Juice, Agave Syrup, Salt)	
Pina Colada (White Rum, Batida de Coco, Malibu, Coconut Purée, Pineapple Juice)	

Gin

Gordon's	9,50
Tanqueray, Bombay Sapphire	10,00
Hendricks, Plymouth	13,50

Rum

Bacardi Blanca, Negra	10,00
Havana Club 7 years	12,00
Zacapa 23 anos	17,00

Vodka

Smirnoff Red, Stolichnaya, Absolut	9,50
Belvedere	13,00
Grey Goose, Beluga	14,00

Tequila

Jose Cuervo Silver, Reposado	10,00
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Liqueur

Amaretto, Baileys, Kahlua, Malibu, Tia Maria	9,00
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Whiskey

Johnnie Walker Red, Cutty Sark, Dewar's, Haig, Jameson	9,50
Johnnie Walker Black, Chivas 12, Dimple 12	11,50
Cardhu 12, Glenfiddich 12	12,00
Lagavulin 16	17,50
Bushmills, Tullamore	10,50
Four Roses, Jack Daniels	10,50

Champagnes

Moët & Chandon 750ml	145,00
Moët & Chandon Rosé 750ml	155,00

Sparkling Wines

Tselepos Winery, "Amalia Brut" 750ml	42,00
Ktima Kir-Yianni, "Akakies" Rose 750ml	42,00
L' Antica Quercia, Prosecco 750ml	44,00
Angeli Moscato d' Asti 750ml	39,00

White Wines

Château Nico Lazaridi Sauvignon Blanc-Assyrtiko-Malagousia, P.G.I. Drama	34,50
Ktima Gerovassiliou Malagousia-Assyrtiko, P.G.I. Epanomi	41,00
Ktima Biblia Chora Sauvignon Blanc-Assyrtiko, P.G.I. Pangeon	42,00
Konstantara Wines Sauvignon Blanc, P.G.I. Chalkidiki	34,00
Boutari Winery Chardonnay, P.G.I. Arkadia	37,00
Domaine Skouras “Akres” Moschofilero-Roditis, P.G.I. Peloponnese	26,00

Rose Wines

Argyrakis Wines “Ati” Syrah, Veria	29,00
Domaine Costa Lazaridi Merlot-Grenache, P.G.I. Drama	38,00
Thymiopoulos “Rose de Xinomavro” Xinomavro, P.D.O. Naousa	36,00
Ktima Biblia Chora Syrah, P.G.I. Pangeon	38,50

Red Wines

Kitrvs Winery Syrah, P.G.I. Pieria	39,00
Boutari Winery Cabernet Sauvignon, P.G.I. Arkadia	37,00
Konstantara Wines Merlot, P.G.I. Chalkidiki	34,00
Ktima Biblia Chora Merlot-Cabernet Sauvignon-Agiorgitiko, P.G.I. Pangeon	42,00
Domaine Skouras “Akres” Agiorgitiko-Cabernet Sauvignon, P.G.I. Peloponnese	26,00