

HEALTHY BOWLS

Greek Yoghurt

choice of
fresh berries | toasted granola | organic honey

VG | L

Greek Yoghurt Oats

oats | Greek yoghurt | figs
walnuts | cinammon powder | organic honey

L

Creamy low-fat Yoghurt

topped with pieces of
honeycomb & chia seeds

VG | L

Organic Kefir Oats

oats | organic kefir
pecan nuts | fresh berries | maple syrup

VG | L

Organic Tahini Oats

oats | organic tahini
fresh peach | almond milk | carob syrup

VG | L

Aegean Blue Bowl

açai powder blended with Greek yoghurt
blueberries | peach | toasted granola

VG | L

Or get the day starting with ...

Fresh Fruits Bowl

V

CLASSIC CHOICES

Cheese Pie

Greek cheese pie with crispy sourdough
filled with a mix of local cheeses

VG | L | G

Smoked Salmon

premium smoked salmon | fresh lemon

Charcuterie & Cheese Platter

selection of cured meats & cheeses
served with local rusks, dried fruits & fresh grapes

L | G

Sautéed Mushrooms

oregano | hint of lemon | fresh chives

V

Crispy Bacon

golden crunchy bacon strips

G

Traditional Mykonos Sausage

sautéed in organic extra virgin olive oil

G

EGG DELIGHTS

Greek Style Eggs Benedict

toasted sourdough bread
Greek prosciutto | hollandaise sauce

L | G

Greek Omelette

tomato | onion | green pepper | olives
feta cheese | oregano | organic extra virgin olive oil

L | G

Poached Eggs

toasted sourdough bread
sautéed spinach | organic extra virgin olive oil

G

Eggs any style

omelette | poached | scrambled
fried | boiled

L

Eggs Kagiana

fluffy scrambled eggs | fresh tomato
oregano | feta cheese | drizzle of organic extra virgin olive oil

L | G

Organic Avocado

poached eggs | sliced sourdough bread
smashed organic avocado

G

BAKERY & SWEET TREATS

Homemade Bougatsa

traditional Greek custard pie
in golden brown crispy phyllo
cinnamon | vanilla | confectioner's sugar

VG | G | L

Greek Halva

traditional Greek dessert
with semolina toasted in oil
cinnamon | raisins | toasted almonds

V | G

Rice Pudding

beloved Greek dessert
with rice slowly simmered in fresh milk
biscuit crumble | fresh berries

G | L

Homemade French Butter Croissant

VG | L | G

Hazelnut Gianduja Chocolate Croissant

VG | L | G

Signature Cinnamon Bun

VG | L | G

Homemade Cake

flavour of the day

L | G

Baker's Basket

freshly baked sourdough breads
presented at your table with
handmade preserves, butter & organic honey

VG | L | G

Crunchy Tart

topped with seasonal fruits

VG | L | G

JUICE & SMOOTHIE BAR

Enjoy some of our superfood veggie
or fruity classic juices and smoothies
to cleanse, nourish and revitalize
your body. Ask our team for their
recommendations.

COFFEE & TEA SELECTION

For a more refreshing experience,
our coffee & tea are also served chilled and over ice.

Coffee

Americano

Latte

Cappuccino

Espresso

Tea & more

Lemonade

Golden Latte

Greek Herbs Tea

Greek Mountain Tea

Organic

SIGNATURE GREEK COFFEE

Greek coffee is brewed with sugar
depending on personal preference.
For a more authentic experience,
your coffee is served with a spoonful
of vanilla fondant submerged in a
glass of iced water.

V : VEGAN | VG : VEGETARIAN | L : CONTAINS LACTOSE | G : CONTAINS GLUTEN | F : FROZEN INGREDIENTS

If you have any food allergies or intolerances, please inform our staff before placing your order.

We proudly offer fresh, locally sourced fish options and a selection of premium local tea and coffee. Thank you for supporting our local flavours.

Responsible for the market law inspection: Theodosia Kakoutis.

COOZEEST

BREAKFAST

SERVED WITH A SIDE OF SEA BREEZE

We invite you to indulge in a delightful spread of traditional Greek breakfast delicacies and regional treats. Our breakfast, or “proino” as we know it in Greece, reflects the rich cultural heritage of the Cyclades and our passion for local, fresh ingredients that are sourced from local farmers and suppliers, thoughtfully chosen from the bountiful Aegean Archipelagos.