

# NUCA MYKONOS

EXCLUSIVE COCOONING

## BREAKFAST MENU

### **BREAKFAST BASKET**

An individual basket with fine pastries and traditional spreads. Includes mini chocolate and butter croissants, fresh daily bread, cultured butter, thyme honey, seasonal jams and hazelnut chocolate praline.

## TOASTS

### **TURKEY & GRAVIERA TOAST (BROWN BREAD)**

Light and balanced toast with smoked turkey and graviera cheese, served on toasted brown bread.

### **GRAVIERA & TOMATO TOAST (MULTIGRAIN BREAD)**

Simple and tasty option with graviera cheese and fresh tomato, on healthy multigrain bread.

### **HAM & GRAVIERA TOAST (WHITE BREAD)**

Classic combination of ham and melted graviera cheese, on fluffy white toast bread – a timeless taste.

## FLAVOURS OF GREECE

### **BREAD WITH OLIVE OIL, OREGANO & FETA**

Slices of rustic bread with extra virgin olive oil, Greek oregano and feta.  
Simple, pure and delightful.

### **KAGIANAS WITH TOMATO & FETA**

Traditional Greek scrambled eggs cooked with tomato and feta.  
A classic homemade dish full of vibrant flavour.

## BAGELS & SAVORY TOASTS

### **BAGEL WITH CREAM CHEESE, GRAVIERA, TOMATO & LETTUCE**

Soft bagel filled with smooth cream cheese, thinly sliced graviera, smoked turkey, fresh tomato and crunchy lettuce.

### **BAGEL WITH CREAM CHEESE, SMOKED SALMON, CUCUMBER & LETTUCE**

A classic combo: premium smoked salmon, thinly sliced cucumber, fresh lettuce and cream cheese in a warm bagel.

FOR OUR DISHES WE USE: OLIVE OIL & SUNFLOWER OIL. WE RECYCLE ALL OUR OILS \*FROZEN

\* NON GUEST CHARGES PER PERSON 40€

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## EGGS & CREATIONS

### **BUILD-YOUR-OWN OMELETTE**

Create your own omelette just the way you like it. Choose from fine cheeses, fresh vegetables, and premium proteins.

#### **YOUR CHOICES:**

**VEGETABLES:** Tomato, Peppers, Mushrooms, Onion

**CHEESES:** Feta, Graviera, Mozzarella

**PROTEINS:** Turkey, Bacon, Smoked Salmon

### **CROQUE MADAME**

Classic French sandwich with ham, melted cheese and velvety béchamel, oven-toasted and topped with a fried egg.

### **CROQUE MONSIEUR**

French baked sandwich with ham, melted cheese and creamy béchamel, grilled to golden crispness.

### **SCRAMBLED EGGS WITH FRESH ANTHOTYRO & TOMATO TARTARE**

Fluffy scrambled eggs paired with cool Cretan anthotyro and delicate fresh tomato tartare.

### **SCRAMBLED EGGS WITH SMOKED SALMON & AVOCADO SLICES**

Light scrambled eggs complemented by fine slices of smoked salmon and ripe avocado.

### **AVOCADO TOAST WITH SUNNY-SIDE-UP EGGS**

Mashed avocado with olive oil & tomato on crispy bread, topped with two fried eggs. A wholesome, modern breakfast with clean flavours.

### **ENGLISH BREAKFAST WITH A GREEK TWIST**

Classic English inspiration: sunny-side-up eggs, traditional Mykonos sausage, bacon, grilled tomato & mushrooms, all on toasted bread.

### **FRIED EGGS WITH BLACK TRUFFLE SHAVINGS**

Two eggs on crispy bread, enhanced with premium black truffle. A simple yet luxurious delight.

### **FRIED EGGS WITH BACON**

Two eggs on toasted bread with crispy bacon – a classic, filling favourite.

### **GREEK OMELETTE WITH FETA, TOMATO & OLIVES**

An omelette made with Greek ingredients — feta, ripe tomato and black olives. Rich, aromatic and authentic.

## PIES

### **TRADITIONAL CHEESE PIE (STRIFTI)**

Handmade, spiral-shaped phyllo pie filled with feta and other Greek cheeses.

### **SPINACH PIE WITH FETA & HERBS (STRIFTI)**

Classic Greek recipe with spinach, feta and fresh herbs in crispy phyllo dough.

## SWEET OPTIONS

### **PANCAKES WITH SYRUP OR HONEY & SEASONAL FRUIT**

Fluffy pancakes served with pure honey or maple syrup and fresh seasonal fruits. A sweet and hearty treat.

### **FRUIT SALAD**

Fresh seasonal fruit

### **YOGURT & GRANOLA BOWL (gluten-free)**

Myconian yogurt with granola, toasted nuts, fresh seasonal fruits and honey

### **PEANUT BUTTER TOAST (gluten-free)**

Whole wheat toast with peanut butter, banana, cinnamon honey and chia