

KALIMÉRA

SPECIALITIES

- Greek omelet tomato, Elassonas feta, kalamata olives
- Country style omelet pork sausage, onion, cheese
- Smoked salmon omelet cream cheese, dill
- Vegetarian omelet zucchini, tomato, red peppers
- Eggs Kayana tomato sauce, feta cheese, cherry tomatoes, oregano
- Poached eggs en cocotte with prosciutto cotto hollandaise sauce, fresh chives
- Poached eggs en cocotte with smoked salmon avocado, yoghurt

SAVOURY CREPES & PANCAKES

WITH A CHOICE OF

- · prosciutto cotto and local cheese
- · smoked salmon and avocado
- · feta cream, tomato and oregano

SWEET CREPES & PANCAKES

WITH A CHOICE OF

- · hazelnut praline and cookie crumble
- · maple syrup and nuts
- · summer fruits and honey

EGGS

WITH YOUR CHOICE OF EGG ACCOMPANIMENT

- Fried sunny side up | upside down
- O Poached
- Boiled5 minutes | 7 minutes | 11 minutes
- Scrambled or Omelet
 ham | cheese | tomato | onion | pepper | mushroom | sausage | bacon | herbs

EGG ACCOMPANIMENTS

Baked tomato and feta

Grilled mushrooms

Mini Greek Salad

Mixed salad leaves

Baked Beans

Smoked bacon

Pork sausage

SUPPLEMENTS

Fresh summer truffle - 7€/gr

Caviar Exquisite Baerii Malossol from Thesauri aqua farm - 32€/10gr

CEREALS

O CHOICE OF CEREALS

corn flakes | bran flakes | granola | muesli | choco pops

Served with milk

whole 3.5% | semi-skimmed 1.5% | almond | soy

GREEK YOGHURT

O CHOICE OF TOPPING

- · halkidiki thyme honey and walnuts
- · candied cherries
- · summer fruits
- · granola and chocolate flakes

CHEESE & COLD CUTS

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O ASSORTMENTS FOR ONE

Cretan graviera, Doirani's kasseri, Thessaly's manouri, Vermiou smoked kaseri

prosciutto cotto, smoked turkey, mortadella with Aegina pistachio, salami

SUMMER FRUIT SALAD

○ NOTICE

fruits are highly seasonal and therefore subject to availability

A LA CARTE CHOICES **SMOOTHIES FOOD** Kerkinis burrata cheese Chocolate 14€ 9€ cherry tomatoes, rocket salad almond milk, blueberries, banana, peanut butter **Smoked Salmon SUPPLEMENT:** 15€ add chocolate protein - 5€ capers, cucumber Strawberry 9€ **Bakery selection** 12€ peach, strawberry, Greek yoghurt with cheese pie, spinach pie and koulouri from Thessaloniki Banana 9€ banana, pineapple, ginger, honey **CHAMPAGNE & COCKTAILS JUICES** Prosecco Mimosa 10€ 9€ Detox **Bloody Mary** 12€ cucumber, celery, green apple, lemon Immune Booster 9€ **Cucumber Collins** 12€ beetroot, carrot, apple Old School Champagne Deutz (125ml) 18€ 9€ apple, orange, carrot

















ABSOLUT°ELYX

NOTES

The consumer is not obliged to pay if the notice of payment has not been received (receipt- invoice).

All prices are in euro and all taxes & VAT are included. POS Card Terminal is available. We use extra virgin olive oil in salads, marinades and seed oil or sesame oil for frying. We use PDO feta cheese in all dishes that contain it.

The store is obliged to have forms of complaint for the consumers in a special position next to the exit.

Drinking for individuals under the legal age of 18 years old is prohibited according to the Greek law.

Person responsible upon market inspection:

CHANTZIS THEMISTOKLIS

Please inform us for any allergies.

ALLERGENS

CEREALS containing gluten. CRUSTACEANS (seafood in shell, e.g. crabs, shrimps, lobsters) and their products. EGGS and products based on eggs. FISH and products based on fish. SOYBEANS and products based on soy. MILK and products based on milk. CELERY and products based on celery. MUSTARD and products based on mustard. SESAME SEEDS and products based on sesame seeds. SULPHURDIOXIDE (SO2) and sulphites. LUPINE and products based on lupine. MOLLUSKS and products based on mollusks. GROUNDNUTS (peanuts) and products based on peanuts. NUTS (e.g. almonds, hazelnuts, walnuts, cashews, etc.). NON GENETICALLY modified organisms. ATTENTION: All the products are composed of multi various ingredients and produced in similar production areas, so all dishes may include allergens.