



breakfast menu



KOUROS
HOTEL & SUITES

BAKERY BASKET

Homemade white bread
white toasted bread
brown toasted bread
multi grain & seed bread
white sourdough bread
arabic bread
traditional sesame koulouri
cheese bread sticks
sesame bread sticks
croissant
pain au chocolat
mini apple strudel
cake of the day
pie of the day

SPREADS

Greek wild honey
butter
apricot jam
strawberry jam
chocolate spread
peanut butter 100%
tahini 100%
zaatar

MILK

full fat
low fat
goat milk
almond milk
soy milk
coconut milk

YOGURT

Greek full fat
Greek low fat

CEREALS

oat flakes
corn flakes
whole grain flakes
choco balls

TOPPINGS

hazelnuts
walnuts
almonds
apricots
raisins
prunes
chia seeds
sunflower seeds
pumpkin seeds

VARIETY OF SEASONAL FRUITS

selection upon
availability

CHEESE

gouda, cheddar, gruyere, mozzarella, feta cheese, low fat white cheese

COLD CUTS

ham, salami, smoked turkey, boiled chicken, mortadella

SIGNATURE EGGS

ENERGY:

fried eggs, mushrooms,
baked tomato, spinach

GREEK:

omelette with tomato, green
pepper, feta, olives & oregano

POSH:

poached eggs on white toast,
smoked salmon, baby
spinach, hollandaise sauce

SUPERFOOD:

egg white omelette on
sourdough bread with
avocado spread

GREEN (v):

tofu scrambled, tomato,
avocado spread, rice cracker,
mushrooms

LAZY:

fried eggs, bacon, sausage,
gruyere

BENEDICT:

poached eggs on white toast,
ham, hollandaise sauce

BOILED EGGS:

upon your preference

SCRAMBLED EGGS:

upon your preference

SWEET CORNER

PANCAKES:

chocolate & banana
wild honey & dried nuts
maple syrup
icing sugar & cinnamon

RICE PUDDING with cinnamon
(rizogalo)

kindly let us know regarding any allergies or special dietary requirements.

|| a supplementary 25€ charge per person (include all legal surcharges, vat etc) is added to our menu prices for room service orders and external guests || customer is not obliged to pay if the notice of payment has not been received (receipt-invoice)

|| responsible for the law: Athanasios Koutsouradis