

AVAILABLE
10:00-13:00 DAILY

brunch

desserts

SWEET FRENCH TOAST

12.00

Toast bread soaked in milk and eggs mixture, fried in butter and served with fresh blueberries, granulated sugar, maple syrup and vanilla infused whipped cream.

PORRIDGE

12.00

Oats soaked in almond milk and cinnamon, infused with vanilla extract, topped with honey, banana, fresh berries and almond flakes.

STRAWBERRY YOGURT

11.00

A healthy way to start your day. Strained yogurt infused with fresh strawberries and strawberry puree, crunchy granola and almond flakes.

Pancakes

Base 8.50

Make your own with the selection of:

FRUITS: 1.90 each fruit

Strawberries, Raspberries, Blueberries,
Blackberries, Banana

TOPPINGS: 0.90 each topping

Maple Syrup, White Nutella, Nutella, Bueno,
Pistachio Sauce, Honey, Biscuit, Oreo Biscuit,
Hazelnuts, Pistachio.

ICE CREAM: 1.40 each scoop

Vanilla, Strawberry, Chocolate.

Marina Breeze
RESTO BAR

You are kindly requested to inform us of any allergies. All prices are inclusive of all applicable taxes.

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mains

OPEN FACED B.L.T BAGEL 13.50

Polish bagel bread topped with poppy seeds, filled up with crispy bacon, fresh tomato slices, lettuce leaves and fried egg served with truffle infused mayonnaise and twister potatoes.

SCRAMBLED EGGS 14.00

Fluffy Scrambled eggs with spring onion and tomato, on village toasted bread served with homemade sour cream enriched with chives, and cherry tomatoes.

HASH BROWN 15.50

American oven baked omelet with shredded potato and zucchini, chopped spring onion, bacon slices and crumble feta cheese served with freshly toasted bread, mint flavored yoghurt sauce and side salad.

CYPRUS BREAKFAST 16.00

Sunny fried eggs, grilled halloumi cheese, pork lountza, village pork sausage, marinated oyster mushrooms with citronaite sauce, Cypriot pitta bread, potatoes and side salad.

EGGS ROYALE 13.00

Poached eggs on freshly cooked English muffins, served with Norwegian smoked salmon, avocado and homemade hollandaise sauce. Make it three pcs 17.00

EGGS BENEDICT 12.00

Poached eggs on freshly cooked English muffins, served with fresh asparagus, crispy smoked bacon and homemade hollandaise sauce. Make it three pcs 16.00

SALMON BAGEL 16.00

Baked bagel bread topped with multigrain seeds, filled with Norwegian smoked salmon, cream cheese spread, cucumber slices, pickled capers and red onion slices, served with freshly baked baby potatoes.

STUFFED CROISSANT 13.00

French butter croissant stuffed with boiled turkey breast, scrambled eggs and creamy cheddar cheese served with side salad..

CROQUE MADAME 15.00

The classic French sandwich consisted of Virginia ham, melting edam and cheddar cheese in toast bread, topped with our cheese mixture, baked and served with a sunny side up egg over a bed of fresh salad.

MOUNTAIN TRIP 16.00

Toasted village bread topped with mashed avocado with olive oil and lemon, grilled marinated oyster mushrooms, served with scrambled egg whites and sauté spinach leaves. Suitable for vegetarians and vegans.

CAPTAIN JACK 14.00 PANCAKES

American fluffy pancakes drizzled with mouthwatering maple syrup, topped with bacon dust, crispy bacon and homemade Jack Daniels sauce.

Omelette

Base 9.00

Create the omelette of your desires with the choices of:

CHARCUTERIE: bacon, ham, turkey 1.00

CHEESE: Edam, cheddar, feta 0.80

VEGETABLES: mushroom, onion, tomato, fresh pepper, olives. 0.50

EXTRAS

Half Avocado 2.50 | Per extra egg 3.00 | Per slice of Bacon 1.50 | Asparagus (50gr) 7.00 | Per slice of smoked salmon 1.50
Half Cyprus pitta 0.50 | Per slice of Halloumi 2.50 | Per extra piece of sausage 3.00