

AMANZOE BREAKFAST

The Breakfast menu at Amanzoe showcases a blend of regionally inspired Greek dishes with an emphasis on simplicity and flavor, a pursuit supported by the passion of the team, nurtured by our relationships with regional farmers, purveyors and inspired by the vision of our chefs.

"Kali Mera" Good Morning
Dimitrios Melemenis, Executive Chef

Signature Juice Blends

Vitamin C

Orange | Tangerine | Grapefruit | Lemon | Honey

Eueksia (e-ve-xee-a) "Wellness"

Orange | Carrot | Ginger

Amanzoe Classics

Elixir

Beetroot | Lemon | Carrot | Red Apple

Detox

Spinach | Green Apple | Cucumber | Celery | Lime

Designed with Your Health in Mind We aim to offer you a wide selection of fresh fruit and vegetable juices; however, seasonal availability may prevent us from having everything specific periods.

Mix and match as you please:

Apple | Kiwi | Banana | Pineapple | Beetroot | Celery | Carrot | Orange, Cucumber | Tomato | Melon | Grapefruit | Ginger | Watermelon | Strawberry | Pomegranate | Mixed Berries | Lemon

Boost your day with a Smoothie

Strawberry Cheesecake

Yoghurt | Almond Milk | Strawberries | Honey | Cookie Crumble

Very Berry

Yoghurt | Rice Milk | Mixed Berries | Honey

Coffees & Chocolate

Hot

Espresso & Double Espresso
Cappuccino
Latte
Greek Coffee & Double Greek Coffee
Instant Coffee
Filter Coffee
Chocolate & Chocolate Viennoise

Cold

Freddo Espresso & Freddo Cappuccino
Frappe
Iced Latte
Chocolate & Chocolate Viennoise

Enjoy your coffee decaffeinated, with your favorite flavored syrup or with the addition of the milk to your liking.

Organic Tea

Selection of Tea

Earl Grey | English Breakfast | Chamomile | Verveine |
Jasmine | Mint | Green Dragon

Amanzoe Herbal Infusions

Freshly Infused
Mountain Tea | Rosemary | Spearmint | Lemon | Ginger

Organic Iced Tea

Sons of Heaven

Black Tea with Caramel, Violet, Rose Petals & Orange Blossom




The Tear of Chios Island

Green Tea with Chios Mastic, Lemon, Almond & Pistachio




Red Square

Fruit Tea with Cranberry, Hibiscus & Apple

Cereals, Yoghurt & Salads

Hot Oatmeal   




Dried Fruits | Pistachio | Honey

Amanzoe Bircher Muesli   





Goat Milk & Yoghurt | Oats | Apple Juice | Berries

Homemade Raw Superfood Bar   




Corn & Oat flakes | Honey | Pistachio | Walnut | Raisins | Peanut Butter

Low-Fat Or Non-Fat Yoghurt   

Honey | Nuts | Fresh Or Dried Fruits

Seasonal Fruit Salad with Mint    

Strawberry | Kiwi | Banana | Orange | Mango | Melon | Berries

Chia Breakfast Bowl with Pineapple   

Yoghurt | Oat flakes | Cinnamon | Almond Milk | Almond flakes

Acai Berry Detox Bowl with Fresh Berries  



Coconut Milk | Granola | Toasted Hazelnut | Shredded Coconut | Pumpkin Seeds

Ancient Wheat Mix "Koliva"   



Pomegranate | Raisins | Nuts | Cinnamon

Greek Breakfast



Bio Orange Juice 

Sheep Yoghurt    

Honeycomb | Walnut

Selection of Traditional Greek Pastries  

"Tsoureki" | "Stafidopsomo" | "Lichnaraki" | Marbled Cake

Two Fried Eggs with Pork or Vegetarian Sausages  

Greek Coffee or Frappe Instant Iced Coffee

Pastries, Breads & Homemade Pies

Choice of Freshly-Baked Bread

Lallagi | Sourdough Whole Wheat | White Roll | "Koulouri"

Sweet Bakery Basket

"Tsoureki" | "Stafidopsomo" | "Lichnaraki" | Marbled Cake

Crispy Bread with "Armi" Cheese

Tomato | Basil

Freshly-baked Homemade Cinnamon Rolls

Toasted Walnuts | Honey Glaze

French Croissants

Butter or Choco-Praline

Greek "Pita" Selection

Cheese | Spinach | Chicken | Leek

Coconut Milk Rice Pudding with Mango and Raisins

Homemade Warm Apple Tart with Raisins and Cinnamon

Served with Cinnamon Crème Anglaise

Pancakes or Waffles with assorted toppings

Homemade marmalade | Greek Honey with dried nuts

Nutella cream | Maple Syrup

Cheese & Cold Cuts


Cheese platter

"Graviera" from Traheia | "Manouri" | "Kaseri" | Goat Cheese

Cold Cuts Platter

Salami from "Lefkada" | Ham | Smoked Turkey Breast

Prosciutto from "Proussos" | Beef Pastrami

 Vegetarian Options  Healthy Options  Contains nuts  Gluten free

Eggs & Specialties

Two Eggs of your Choice

Poached | Pan-fried | Scrambled | Boiled | Omelet

Egg White Omelet

Seasonal Vegetables | Low-fat Yoghurt

Poached Eggs "Benedict" with Green Asparagus

English Muffins | Ham | Hollandaise Sauce

Poached Eggs with Smoked Salmon & Avocado

Toasted Bread to your Liking | Cherry Tomatoes | Basil

"Kagianas"

Scrambled Eggs | "Feta" | Tomato | Oregano

Healthy Bowl with Sunny side up Egg

Quinoa | Avocado | Mushrooms | Cherry Tomato

Grandma's Fried Eggs

"Spanakorizo" | Crumbled Feta Cheese

Side dishes

Roasted Tomato With Oregano   

Sautéed New Potatoes with Parsley  

Hash Brown Potatoes 

Sautéed Button Mushrooms 

Sautéed Sausages
Chicken | Pork | Vegan

Crispy Bacon 

The establishment is obliged to have printed forms available in a special location near the exit for the registration of complaints.

Consumer is not obliged to pay if the notice of payment has not been received.

Market Responsible Inspector:
Yannis Mourtikas

Menu items may include traces of nuts