



# Brunch Menu





Every Sunday at the Poseidonion Grand Hotel is a special day shared sitting around the table with loved ones. Brunch, the popular international custom that combines breakfast with lunch, takes on a Greek character and is transformed at our own Sunday table.

Diners can enjoy a relaxed and pleasant mood in a friendly environment overlooking the Argosaronic, with fresh raw ingredients, creative flavours and a table big enough to seat all of Poseidonion's friends. We recommend the Greek version of the brunch menu, with suggestions that embody the taste of our own Sundays, as well as special touches on popular choices that make them totally unique.

Fresh eggs, vegetables, herbs from our bostani and authentic ingredients from all over Greece play a leading role in the dishes, from the appetizers and salads to the omelettes and pasta, while the Sunday celebration continues with main dishes and desserts that perfectly complement the most special day of the week.

# Bread (per person)

- 1,5 -

# Seggs ~

# **Eggs & French Fries**

omelette with salami from Lefkada and graviera cheese - 10 -

# Scrambled Kayanas

on sourdough bread, fresh tomato, feta cheese and basil

-9-

### Scrambled

on sourdough bread, smoked salmon, avocado and anthotyro cheese  $\,$ 

- 11 -

# Eggs Sunny Side Up

with Greek sausage, tomato sauce and feta cheese

- 12 -

# Croque-Moussaka

with egg sunny side up

- 12 -

# **Benedict**

with poached eggs and prosciutto from Evrytania

- 14 -

We use only fresh eggs from our organic farm.



# ✓ Salads ∼

# Tomato Salad

with marinated cherry to matoes, anthotyro cheese and basil - 12 -

# Potato Salad

with smoked pork, spring onion, egg, green beans and mustard vinaigrette - 14 -

# 'Gemista' Salad

with tuna from Alonissos, wild rice, tomato, peppers, baby courgettes and wild seasonal greens

- 16 -

# **Mixed Greens**

with dried figs, almonds, anthotyro cheese and honey vinaigrette - 13 -



# ✓ Appetizers

# **French Fries**

with graviera cheese and oregano

- 5 -

### **Stuffed Vine Leaves**

with rice, herbs and lemon marmalade

-9-

### **Fried Cheese Pies**

with feta and anthotyro cheese, served with homemade tomato paste

-9-

### Fennel Pie

with fresh herbs and yoghurt cream

-10 -

# **Greek Sausages**

-9-

# Beef Carpaccio 'Tonnato'

with capers, pickled cucumber and tuna sauce

- 20 -

# Selection of Greek Cheese

ladotyri, metsovone, graviera, anthotyro, feta

- 16 -

# Seinirli (Greek Style Pizza)

with fresh tomato, feta cheese and oregano

- 10 -

with Bolognese, kasseri cheese and egg sunny side up

- 12 -

with prosciutto from Evrytania, graviera cheese and scrambled eggs

### Service Pasta

### 'Pastitsio'

oven baked pasta with crayfish Bolognese and salami from Lefkada

- 26 -

# Mac 'n' Cheese

with meatballs, tomato sauce, traditional pasta 'makarounes', kasseri & graviera cheese

- 18 -

### Soufflé

with rigatoni, cheese, cold cuts, peppers and mushrooms

- 14 -

# ✓ Main Dishes

# Beef Ragout 'Giouvetsi'

with orzo pasta, fresh tomato and myzithra cheese

- 24 -

# Chicken Milanese

with free-range chicken, basmati rice, saffron, vegetables and supreme sauce

- 20 -

# **Oven Baked Meat Patties**

with kasseri cheese, tomato and potato wedges

- 22 -

# Sea Bass 'à la Spetsiota'

with beluga lentils salad, grilled avocado and herbs

- 26 -



### ✓ Desserts

### **Chocolate Mosaic**

- 9 -

# 'Bougatsa'

cream filled puff pastry with cinnamon

- 9 -

#### **Pancakes**

with vanilla cream and strawberry marmalade

-8-

# Waffle

with 'kaimaki' ice cream and sour cherry sweet preserve

- 10 -

# **Greek Yoghurt with Traditional Sweet Preserve**

sour cherry, grape, carrot, quince

- 6 -

# **Ice Cream**

vanilla, chocolate, pistachio, Greek yoghurt, 'kaimaki'

- 3 / ball -

#### Sorbet

strawberry, lemon, mango

- 3 / ball -

### **Assortment of Seasonal Fruit**

- 9 -

All prices are in euros (€).

Prices include all charges & taxes.

Registered manager: Stamatios Marmarinos

THE CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS
NOT BEEN RECEIVED (RECEIPT OR INVOICE)

THE ESTABLISHMENT MUST BE EQUIPPED WITH PRINTED FORMS, PLACED IN A SPECIFIED LOCATION NEXT TO THE
EXIT, FOR THE REPORTING OF ANY COMPLAINTS WHATSOEVER.

CET ÉTABLISSEMENT DE COMMERCE EST TENU DE DISPOSER DES FORMULAIRES PLACÉS DANS UN PRESENTOIR SE
TROUVANT À CÔTÉ DE LA SORTIE AFIN QUE TOUTE RÉCLAMATION PUISSE Y ETRE INSCRITE.
DAS GESCHÄFT IST VERPFLICHTET, IN EINEM SPEZIELLEN FACH NEBEN DEM
AUSGANG FORMULARE ZUR VERFUGUNG ZU STELLEN, AUF DENEN JEGLICHE BESCHWERDEN
FESTGEHALITENWERDEN KONNEN.

