



# MYKONOS BRUNCH

*Saturdays & Sundays 12pm-3pm*  
Regular Menu Available

## BAKLAVA PANCAKES 12

Buttermilk Pancakes staked and layered with Crushed Walnuts, Cinnamon and Brown Sugar Topped with Warm Honey Syrup and Fresh Berries

## PHYLLO BAKED FETA 13

Baked Greek Barrel Aged Feta Cheese Wrapped in Phyllo Drizzled Greek Honey

## EGGS MOUSSAKA 15

Roasted Eggplant in a Tomato Garlic Sauce Topped with 2 Organic Pastrure Raised Eggs and Crumbled Greek Barrel Aged Feta Cheese

## SPANAKOPITA OMELETTE 14

Organic Pasture Raised Eggs, Spinach, Feta & Green Onion Served with Lemon Potato Home Fries, Sliced Avocado & Cherry Tomato Medley

## STEAK & EGGS 22

Filet Mignon Tips with 2 Organic Pasture Raised Eggs any Style Served with Lemon Potato Home Fries and Sliced Avocado

## HALLOUMI AVOCADO PITA 15

Scrambled Organic Pasture Raised Eggs, Sliced Avocado, Cherry Tomatoes, Grilled Halloumi Cheese, Balsamic Glaze on Open Pita Bread Served with Citrus Romain Greens & Cherry Tomatoes

## GREEK YOGURT PARFAIT 10

Greek Strained Yogurt, Fresh Berries, Greek Honey and Cinnamon Nut Crumble

## Cocktails

### Mimosa Bellini Bar 40

Prosecco Bottle with Carafes of Orange Juice, Peach Nectar, Grapefruit Juice & Fresh Fruit

### Aperol Spritz 12 ~ Tree of Four 40

Prosecco, Aperol, Club Soda, Orange Garnish

### Freddo Espresso Martini 14 ~ Tree of Four 48

Fresh Ground Espresso, Absolut Vanilla Vodka, Kahlua, Amaretto Liqueur

### Bottomless Mimosas

Enjoy 2 hours of bottomless mimosas 25

### Peter's Vitamin C

Grey Goose Vodka, Fresh Squeezed Orange Juice 14

### Tabasco Bloody Mary 14

Absolut Tabasco Vodka, Tomato Juice, Fresh Lime Juice, Worcestershire, Pinch Black Pepper, Tajin Salt Rim