

Greek breakfast

EGGS

“Kayana” scrambled eggs with confit tomato, Cycladic oregano and kalamata olives served with toasted country style Greek bread

BREAD OPTIONS

Basket with Brioche bread, toasted bread, French baguette, Greek style loaf, multigrain bread, rye bread, Dinkel bread

SALAD

Greek salad with feta cheese, cherry tomato, cucumber spring onion and extra virgin olive oil

FRESH FRUITS

Greek Yoghurt with freshly cuts fruits and Greek honey

SWEET BAKERY OPTIONS

“Bougatsa” with semolina cream, Cinnamon and powdered sugar

CEREAL OPTIONS

- Corn flakes
- Choco flakes
- Granola

Accompanied with Milk or Yoghurt

MILK OPTIONS

- Full fat or
- Low fat or
- Almond milk or
- Coconut milk or
- Soy milk

FRESH JUICE OPTIONS

- Freshly squeezed Orange juice
- Freshly squeezed grapefruit juice
- Freshly squeezed apple juice

SMOOTHIES OPTIONS

- Detox lemonade with basil and mint
- Detox smoothie with green apple, kiwi, ginger, and spinach
- Energy smoothie with strawberries, pineapple, banana, Greek yoghurt, and Chia seeds

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Healthy breakfast

EGGS

Green omellete with spinach, spring onion, asparagus and feta cheese served with toasted bread

BREAD OPTIONS

Basket with Brioche bread, toasted bread, French baguette, Greek style loaf, multigrain bread, rye bread, Dinkel bread

SALAD

Quinoa salad with smoked salmon, avocado and cherry tomatoes (red & yellow)

FRESH FRUITS

Greek Yogurt bowl with berries, oats, and dried coconut
Platter with freshly cut fruits

SWEET BAKERY

Homemade Flapjack & cereal bar with raisins and black choco drops

CEREAL OPTIONS

- Granola
- Oats

MILK OPTIONS

- Full fat or
- Low fat or
- Almond milk or
- Coconut milk or
- Soy milk

DETOX & SMOOTHIES

- Detox lemonade with basil and mint or
- Detox smoothie with green apple, kiwi, ginger and spinach
- Energy smoothie with strawberries, pineapple, banana, Greek yoghurt, and Chia seeds

Classic breakfast

EGGS

Two organic fresh eggs

- Scrambled or
- sunny side up or
- Omelette served with toasted bread

BREAD OPTIONS

Basket with Brioche bread, toasted bread, French baguette, Greek style loaf, multigrain bread, rye bread, Dinkel bread

FRESHLY CUT FRUITS

Freshly cut fruit plate

SWEET BAKERY OPTIONS

- Pancakes with maple syrup or
- French toast with sweet preserves

SWEET BAKERY

- Pancakes with maple syrup or
- French toast with sweet preserves

CEREAL OPTIONS

- Corn flakes
- Choco flakes
- Granola

Accompanied with Milk or Yoghurt

MILK OPTIONS

- Full fat or
- Low fat or
- Almond milk or
- Coconut milk or
- Soy milk

FRESH JUICE OPTIONS

- Freshly squeezed Orange juice
- Freshly squeezed grapefruit juice
- Freshly squeezed apple juice

DETOX & SMOOTHIES

- Detox lemonade with basil and mint or
- Detox smoothie with green apple, kiwi, ginger, and spinach
- Energy smoothie with strawberries, pineapple, banana, Greek yoghurt, and Chia seeds

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Mini Bar

SOFT BEVERAGES

Lux orange gas	4.50€
Lux orange no gas	4.50€
Lux lemonade	4.50€
Coca Cola	4.50€
Coca Cola zero	4.50€

BEERS

Blue Island	6.00€
Eza Lager	6.00€

SPIRITS

Tanqueray gin	8.00€
Grey Goose vodka	8.00€
Macallan scotch whisky	8.00€
Skinos masticha	8.00€

WATER

Mineral still water	3.50€
Masticha soda water	4.50€

SNACKS

Salty Bar Mix 90gr	6.50€
smoked almond, pistachio crumb, cashew, peanuts	
Unsalted Bar Mix 90gr	6.50€
white almond, hazelnut, cashew, roasted chickpeas	
Corn chips 40gr	3.00€
Vegetable Snacks 40gr	4.00€
Local delicacy Pastel	4.00€
Energy Bar Mix 90gr	7.00€
raw white almond, pistachio crumb, walnut kernels, blond dried grapes black dried grapes with sugar, sunflower seeds, cranberry	
Healthy Raw Bars	8.50€
<i>package of 2 pieces</i> cranberry, quinoa, Aronia without sugar	
Chocolate Bars	7.50€
<i>package of 2 pieces</i> bitter chocolate with almonds & Salted caramel chocolate	

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In room dining options

We are truly passionate about the way we choose, cook and serve our food. That is why we created a simple yet authentic Menu that combines fresh local ingredients and the finest herbs and spices with our creativity to serve you something more than food on a plate. You are more than welcome to ask our team to customize the below dishes according to your dietary requirements.

APPETIZERS & SALADS

Eggs 9.00€
Two organic fresh eggs Scrambled **or** Sunny side up **or** Omelette served with toasted bread
Accompanied with fresh green leaves

Greek spread trilogy 14.00€
Local Santorinian fava cream with lemon juice, traditional "tzatziki" with Greek yoghurt and dill, traditional Greek cheese spread with extra virgin olive oil and oregano served with warm pita bread

Quinoa superfood salad 17.00€
Marinated quinoa salad with extra virgin olive oil and Xerez vinegar, parsley, linseed, goji berries, carrots, cucumber, and local cherry tomatoes.

Santorinian Salad 15.00€
Organic local cherry tomatoes, local caper leaves, carob rusk, Cycladic oregano, extra virgin olive oil and a chunk of "Chloro" cheese

Summer Green Salad 15.00€
Mixture of Mesclun baby greens marinated with citrus dressing and crispy goat cheese

WRAPS & BURGERS

Salmon open sandwich 18.00€
Multiseed bread with aromatic cream cheese, smoked salmon, cucumber flakes and dill, served with green salad with sweet balsamic vinaigrette

Chicken Club Sandwich 15.00€
Grilled chicken breast, bacon slices, tomato, iceberg and mustard mayo sauce, served with country style fried potatoes and condiments

The vegetarian Wrap 14.00€
Tortilla with hummus, spinach & rocket leaves, avocado slices, cherry tomatoes, cucumber flakes and basil leaves served with green salad with sweet balsamic vinaigrette

The Italian chicken Wrap 15.00€
Tortilla with tender grilled chicken breast, kalamata olives, red onions, tomato slices balsamic glaze, a handful of arugula, served with green salad with sweet balsamic vinaigrette

Black angus burger 26.00€
100% black angus ground beef patty, brioche bread, Cheddar cheese, tomatoes, iceburg and BBQ sauce, served with country style fried potatoes and condiments

RISSOTO & PASTA

Mushroom Rissoto 18.00€
Mushrooms ragout with dry white wine, Parmigiano Reggiano, fresh seasonal truffle, and peppers (for Vegetarian Parmigiano Reggiano may be replaced with Tofu cheese)

Pomodoro pasta 16.00€
Linguini pasta (wholemeal or white), pomodoro sauce with basil, local confit cherry tomatoes and Parmigiano Reggiano

DESSERTS & COLD CUTS

Cheese and Cold cuts 22.00€
Selection of traditional cold cuts and Greek cheese served with fruit chutney, breadsticks and dried figs

Fresh fruit Platter 17.00€
Refreshing selection of sliced fresh fruits

Chocolate moelleux 15.00€
70% dark Belgium chocolate fondant served with vanilla ice cream

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Wine list

	Bottle	Glass
<hr/> WHITE WINES <hr/>		
Domaine Sigalas Assyrtiko (19')	50€	9€
Domaine Alfa Sauvignon Blanc	36€	
Albert Richot Chablis Chardonnay	55€	
Malagouzia Gerovasilleiou estate	33€	
Vassaltis Nassitis(Assyrtiko, Athiri, Aidani)		12€
Aidani Argyrou	36€	
Cavalieros Estate Sigalas	81€	
8th art Maragkaki Vidiano		12€
<hr/> ROSE WINES <hr/>		
Costa Lazaridi Domaine Merlot 15'	35€	
Chateau d'Esclans Wispering Angels, Grenache-Mouverde-Syrah	51€	
La Tour melas, Idylle d' Achinos	21€	
<hr/> RED WINES <hr/>		
Thimiopoulos Earth & Sky Xinomauro Naoussa	35€	8€
Sigalas Maurotragano Cyclades 16'	96€	
Latour Martillac	88€	
<hr/> BUBBLE WINES <hr/>		
Moscato D'Asti Pietro Forno Λευκό	25€	6€
Prosecco Gancia DOC	14€	
Vasalti PetNat	20€	
<hr/> DESSERT WINES <hr/>		
Vinsanto Sigalas O,5ml	95€	
Vinsanto Argyros 12years old	76€	
<hr/> DISTILLATE <hr/>		
Dark Cave	55€	
Sigalas Fragkosyko	67€	
<hr/> CHAMPAGNE <hr/>		
Dom Perignon Brut 2008	450€	
Laurent Perrier Brut	81€	
Laurent Perrier Rose	162€	
Ruinart	100€	
Moet Brut	72€	
Moet Rose	90€	

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Spirits

	Bottle	Glass		Bottle	Glass
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GIN			WHISKY		
Hendricks (<i>premium</i>)	120€	14€	Haig	120€	14€
Tanqueray (<i>special</i>)	100€	12€	Jameson	120€	14€
Grace	140€	15€	Lagavulin	180€	17€
			Talisker	140€	15€
VODKA			Maker's Mark	120€	14€
Tito's	100€	12€	Chivas	120€	14€
Ruski Standard	90€	10€			
Grey Goose (<i>premium</i>)	120€	14€	LIQUER		
			Jagermeister	80€	10€
RUM			Campari	100€	12€
Havana Club 3 ano	80€	10€	Aperol	100€	12€
(<i>simple</i>)			Martini Bianco	80€	10€
Havana Club 7 ano	100€	12€	Masticha Skinos	100€	12€
(<i>special</i>)			Limonciello	100€	12€
Sailor Jerry	120€	14€	Volcan on the rocks	120€	14€
Zacapa i Diplomatico	160€	15€			
			COGNAC		
TEQUILA			Hennessy Fine	120€	14€
Cuervo White (<i>simple</i>)	80€	10€	(<i>premium</i>)		
Cuervo Yellow reposado	100€	12€	Metaxa 12*	120€	14€
(<i>special</i>)					
Don Julio White Anejo	120€	14€	COCKTAILS		
(<i>premium</i>)			Mohito		15€
			Aperol Spritz		15€
			Negroni		15€
			Bloody Mary		15€
			Margarita		15€