

## **Mr. E**

Mr. E, the culinary incarnation of the hotel's philosophy, is a place where the authentic culture of the island is translated into a refined sense of taste.

More than a place, Mr. E is a feeling rather than a person. A "who" more than a "what", he embodies the spirit of the island through a relaxed atmosphere and food that feels both familiar and expressive.

In the mornings, the philosophy of Chef Yiannis Kioroglou shapes a breakfast experience guided by seasonality, locality, and a deep respect for the ingredient. Rooted in Greek culinary identity, the menu brings together local flavors and a Mediterranean approach, defined by simplicity, balance, and clarity.

At Mr. E, the morning unfolds with ease, generous, vibrant, and unmistakably of the island.

# **FRESH JUICES / SMOOTHIES**

## **Green Tonic**

Cucumber, celery, kale

## **Stress Down**

Apple, ginger, strawberries

## **Power Shake**

Banana, strawberries, vanilla milk

## **Avo Smooth**

Avocado, banana, vanilla protein milk

## **Fresh Orange Juice**

## **Fresh Pink Grapefruit Juice**

# **BREAKFAST BOWLS**

## **Energy Breakfast Bowl**

Yogurt, oats, tahini, almonds, cranberries, thyme honey,  
apple, pistachios  
(GF, V)

## **Red Simplicity Bowl**

Yogurt, berries, red fruit juice, vanilla, almonds, ginger,  
fresh mint, chia seeds  
(VT)

## **Power Bowl**

Yogurt, blueberries, almond flakes, pumpkin seeds,  
granola, peanut butter  
(VT)

## **Oatmeal Porridge**

Choice of: honey, cinnamon, walnuts, red berry sauce  
(DF, VG, V)

\*Choose your preferred yogurt

## **Fresh Seasonal Fruit Platter**

(VG)

# **SWEET CORNER**

## **French Toast**

Maple syrup, powdered sugar  
(V)

## **Pancakes**

Blueberries, honey, caramelized nuts  
(V)

## **Waffles**

Maple syrup or praline  
(V)

## **Crêpes**

Maple syrup or praline  
(V)

## **Cake of the day**

(V)

## **Toppings**

Chocolate chips, berries, banana, coconut flakes, grapes, praline

# **SAVORY**

## **Breadbasket**

Butter and chocolate croissants, tsoureki (sweet brioche bread),  
sesame koulouri, bread, honey, jam, butter

## **Brioche Toast**

Metsovo cheese, pastrami, truffle cream cheese

## **Open-Face Rye Bread**

Sour cream, gravlax salmon, arugula, pickled cucumber,  
citrus dressing

## **Tart or Pie of the Day**

## **Selection of Greek Cold Cuts**

## **Selection of Greek Cheeses**

## **EGGS OUR WAY**

### **Parian Shakshouka**

Florina pepper cream, fried eggs, feta cheese, goat cheese, coriander  
(GF)

### **Flat Avocado Croissant**

Croissant, poached eggs, hollandaise sauce, avocado mousse,  
graviera cheese  
(V)

### **Greek Truffle Scrambled Eggs**

(V)

### **Eggs Florentine**

Poached eggs, kale, English muffin, and hollandaise sauce  
(VT)

### **Mykonian Omelette**

Louza (cured pork), potato, fresh oregano  
(GF)

### **Bianca Omelette**

Egg whites, herbs, Parian cheese  
(VT, GF)

### **Country-Style Omelette**

Mushrooms, sausage, onions, peppers  
(GF)

## **WARM AND COLD BEVERAGES**

Freshly Brewed Coffee  
Espresso  
Cappuccino  
Greek Coffee  
Instant Hot or Cold Coffee

## **TEA SELECTION**

Chamomile  
Greek Mountain Tea

## **Hot or Cold Chocolate Beverage**

SD: Signature Dish, DF: Dairy-Free, GF: Gluten-Free, VG: Vegan, VT: Vegetarian

Embracing a sustainable culture, our menu is created with locally and sustainably sourced produce. The olive oil used in our fare is organic and collected in Epidaurus, Peloponnese, our vegetables are bio and garnered locally, while all our fish originate from the region of the Cyclades.

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications.  
We welcome inquiries from customers that wish to know whether any dishes contain particular ingredients.  
Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.