



ASADOR

FARM TO FLAME

VG - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy
Free, EF - Egg Free, NF - Nut Free, SF - Seafood Free

Please inform the staff of any allergies or dietary requirements.
A full allergen list is available upon request.

Prices include all Taxes.

No payment is required without a valid receipt or invoice.

Guests on the all-inclusive package may enjoy the dishes
marked with the symbol ✨ at no additional charge.

BREAKFAST MENU

Served daily from 08:00 until 12:00

Omelette ✨ 12 €

Turkey, gouda, mushrooms, cherry tomatoes, green salad

GF • NF • SF

Truffle Egg White Omelette ✨ 12 €

*Mushrooms, peanut butter, rocket, truffle
oil on whole wheat bread*

V • DF • SF

Fried Eggs ✨ 12 €

Roasted tomatoes on sourdough bread with paprika and olive oil

V • DF • NF • SF

Avocado Toast ✨ 14 €

Avocado, prosciutto, ciabatta, goat cheese, rocket

EF • NF • SF

Greek Yoghurt Bowl ✨ 10 €

Yogurt topped with fresh fruits, honey or plain

V • GF • EF • NF • SF

Pancakes ✨ 12 €

With sour cherry and yoghurt or with maple syrup

V • SF

Fogatsa French Toast ✨ 14 €

Fogatsa brioche with apple compote and salted caramel

V • NF • SF

Açaï bowl ✨ 14 €

*Açaï yoghurt, granola, coconut, pineapple,
raspberry, banana, Corfiot honey*

V • EF • SF

Corfu Traditional Strapatsada ✨ 14 €

Corfiot 'Noumboulo', cherry tomatoes, onion, parsley, feta cheese

GF • NF • SF

Eggs Royale ✨ 14 €

*Poached eggs, brioche bun, smoked salmon, cream
cheese, hollandaise, mesclun salad*

NF

Eggs Benedict ✨ 16 €

Poached eggs, brioche bun, bacon, hollandaise, mesclun salad

NF • SF

Croque Madame ✨ 16 €

*Fried egg, brioche bun, chèvre cream, bacon,
Mornay sauce, mesclun salad*

NF • SF