

COCKTAILS

Aperol Spritz 12.5
Aperol, prosecco, soda water with an orange wedge

Bloody Mary 8.5
Stolichnaya vodka, tomato juice, lemon juice, tabasco, Worcestershire sauce, salt & pepper

Hugo 12.5
Prosecco, elderflower syrup, soda water with fresh mint leaves

Margaritas (*Lemon or Strawberry*) 11.5
Jose Cuervo tequila, Cointreau & lime juice

Mimosa 10.5
Prosecco with fresh orange juice

Polo Signature Gin 12.5
Gin Mare in our signature way

SMOOTHIES *35cl*

Frozen berries 10

Mango & fresh mint 10

Peach 9

Strawberry 9

Watermelon & fresh mint (*in season*) 9

FRESHLY SQUEEZE FRUIT JUICES *25cl*

Apple 6

Apple & carrot 6

Apple, celery & ginger 6

Celery, cucumber, lemon & ginger 7

Orange 6

Pineapple 9

Pomegranate 9

THE BRUNCH



ALASIA HOTEL

SIGNATURE FAVORITES

The ham & cheese	11.5
The ham & cheese with egg	12.5
Poached eggs with crab meat, English muffin and citrus hollandaise	15.5
Wild mushroom omelet with fresh truffle and chervil oil (v)	14.5
Green omelet with spinach, basil, feta, tomatoes and pine nuts (v) (GF)	11.5
Eggs casserole in tomato sauce with lountza halloumi and tomatoes confit	9.5

SUPER BOWLS

Acai bowl with coconut, granola and fruits (v) (GF)	12.5
Granola with yogurt, berries and honeycomb (v) (GF)	8.5
Chia seed pudding with granola and exotic fruits (v) (GF)	7.5
Fresh anari cheese with honey, walnuts, banana chips, cinnamon and flowers (v) (GF)	7.5

EGGS

Plain omelet (v) (GF)	8.5
Omelet with halloumi, turkey, zucchini and mint (GF)	9.8
Poached eggs with grand gourmet ham, asparagus, English muffin and hollandaise (GF)	11.5
Poached eggs with smoked salmon, spinach, English muffin and hollandaise	12.5
Scrambled eggs with pumpkin, ginger, baby corn, snowpeas and mint (v)	9.5
Bratwurst sausages (2) with sauerkraut and mustards (GF)	8.5

OVER BREAD

Avocado toast on sourdough bread with tomato tartar, tomato relish, buckwheat, chilly and radish (v)	9.5
Smoked salmon bagel with herbed cream cheese candied lemon and ginger	12.5
French baguette with prosciutto, goat cheese mousse, figs, bee pollen and balsamic fig marmalade	11.5
Wild mushrooms with poached egg and creamy leeks (v)	10.5

SIDE DISHES

Fried eggs (2) (GF)	4.5
Poached eggs (2) (GF)	4.5
Wild mushrooms with butter and chives (v) (GF)	6.5
Avocado sliced (v)	4.5
Green salad (GF) (v)	4.5

SWEETS

Pancakes with Dulcey chocolate, berries, hazelnuts, mascarpone mousse and praline crumble (v)	14
French toast with vanilla cremeux, peanut butter, caramelized bananas, maple syrup and pecans (v)	12.5
Vegan pancake with salted caramel and berries (v) (GF)	8.9

Happy to mention that all our eggs are organic . Με χαρά σας ανακοινώνουμε ότι όλα μας τα αυγά είναι βιολογικά

(v) Vegetarian (GF) Gluten Free (V) Vegan

*If you have any allergy or intolerance kindly notify our staff when placing your order . All prices are in Euros and include all taxes
Παρακαλώ όπως μας ενημερώσετε δια τυχών αλλεργίες . Όλες οι τιμές είναι σε Ευρώ και συμπεριλαμβάνουν όλους τους φόρους*