

THE
BRUNCH



ALASIA HOTEL

SIGNATURE FAVORITES

The ham and cheese	11.5
The ham and cheese with egg	12.5
Poached eggs with crab meat, English muffin and citrus hollandaise	15.5
Wild mushroom omelette with fresh truffle and chervil oil (v)	14.5
Green omelette 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 yoghurt, 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 omelette (v) (GF)	8.5
Omelette 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, snow peas 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 crèmeux, 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*

COCKTAILS

Aperol Spritz Aperol, prosecco, soda water & orange wedge	12.5
Bloody Mary Stolichnaya vodka, tomato juice, lemon juice, tabasco, Worcestershire sauce, salt & pepper	8.5
Hugo Prosecco, elderflower syrup, soda water & fresh mint leaves	12.5
Margaritas (<i>Lemon or Strawberry</i>) Jose Cuervo tequila, Cointreau & lime juice	11.5
Mimosa Prosecco with fresh orange juice	10.5
Polo Signature Gin Gin Mare in our signature way	12.5

SMOOTHIES *35cl*

Frozen berries	10
Mango & fresh mint	10
Peach	9
Strawberry	9
Watermelon & fresh mint (<i>in season</i>)	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