

# MINTHIS

## BREAKFAST AND BRUNCH MENU

Served until 12:00hrs

### Old Time Classics

- Fried Eggs** (E)(G)(D)(U) 8  
Served with white bread, crispy bacon, baked tomatoes, Minthis breakfast sauce
- Omelette** (E) 9  
Make your own choice (ham, cheese, tomato, onion, fresh herbs, mushrooms, bacon)  
Served with a side salad
- Scrambled Eggs** (E)(G)(D) 10  
Served with a white bread, cured ham, grilled asparagus, Minthis breakfast sauce
- Benedict Eggs** (E)(G)(D) 10  
Poached eggs, multigrain loaf, local ham, sauteed spinach, Hollandaise sauce

### Mediterranean

- Avocado Toastie** (G) 12  
Multigrain loaf, chunky guacamole, roasted tomatoes, micro leaves  
Add on: Grilled bacon x2 pieces 2€ | Egg of your choice x2 pieces 1 euro | Siracha sauce 1€
- Cypriot** (E)(G)(D)(N) 12  
Village sour dough bread, grilled Lountza and Halloumi, pistachio pesto, topped with scrambled eggs
- Shakshuka** (E)(D)(N) 13  
Oven baked eggs cooked in a pepper and red onion ragout, melted Mozzarella, Fetta crumble Pork Chiomeri, and toasted pine nuts
- Smoked Salmon** (F)(G)(D)(E) 14  
Poached eggs on multigrain bread, baby spinach, smoked salmon and Hollandaise sauce

### Alternatives

- Fruits** (V) 18  
Selection of local and imported seasonal fruits
- Porridge** (G)(V) 8  
Coconut milk porridge, seasonal fruits, passion fruit condiment, dehydrate coconut flakes and chia seeds
- Yoghurt** (D)(K)(P)(N)(Y)(V) 8  
Greek strained yoghurt with homemade power food granola, local honey and seasonal fruits
- Tiramisu Pancakes** (E)(G)(D) 9  
American style pancakes, Mascarpone cream, coffee sauce, carob crumble and cocoa powder

Some of the dishes in our menu contain certain allergens and are clearly indicated with the below abbreviations.

(G) Gluten (N) Nuts (V) Suitable for Vegetarians (D) Dairy (E) Egg  
(P) Peanuts (C) Celery (F) Fish (M) Molluscs (S) Sulphur Dioxide  
(L) Lupino (Y) Soy (U) Mustard (K) Sesame (B) Seafood