



 €30  2h

Select one main dish or two bites
& ENJOY UNLIMITED DRINKING
from our selected drinks menu.



B O T T O M L E S S

B R U N C H

M E N U

BOTTOMLESS BRUNCH MENU

Select 1 main dish or 2 bites & enjoy unlimited drinking from our selected drinks menu.

€30 2h

ORGANIC EGGS

EGGS BENEDICT

Hollandaise sauce served with mixed salad. Option add: Virginia Ham

FRENCH OMELETTE - served with mixed salad

i | Mushroom & spinach   ii | Ham & cheese    

BREAKFAST BURRITO - served with mixed salad

i | Spinach, mushroom, feta omelette   

ii | Ham, cheese & tomato omelette   

SHAKSHUKA

Fresh tomato sauce & poached eggs, served with toasted ciabatta

ENGLISH BREAKFAST

Fried eggs, bacon, sausage, mushrooms, vine tomatoes, toast

CYPRUS BREAKFAST

Fried eggs, grilled halloumi, lountza, tomatoes, cucumber, potato fries

SANDWICHED

TOASTIES - served with potato fries & mixed salad

i | cheese & tomato   ii | cheese, ham, tomato   iii | halloumi, lountza, tomato  

TOASTED MULTIGRAIN - served with baby rucola & sun-dried tomatoes

i | poached eggs on smashed avocado & feta    ii | baked salmon on scrambled eggs pink peppercorns    

CIABATTA - served with mixed salad

i | Portobello & button mushrooms, garlic, truffle oil, celery, beetroot, herbed lemon & feta    

ii | Grilled chicken, bacon bits, romaine lettuce, caesar dressing, parmesan flakes    

iii | Buffalo mozzarella, pesto, sun dried tomatoes & baby rucola with truffle oil    

BRIOCHE - served with potato fries & mixed salad

i | Fried egg, bacon, cheese    

ii | Fried egg, grilled halloumi, lountza    

BURGER - served with potato fries & mixed salad

OUSIA BEEF BURGER

100% fresh angus beef, charcoal grilled, topped with cheddar, bacon, caramelised onions

CHICKEN PANKO BURGER

Encrusted chicken fillet with panko breadcrumbs, cheddar cheese, tomato, gherkins, lettuce, chefs' sauce

SALAD & BOWLS

CAESAR SALAD

juicy chicken fillet, tossed lettuce, bacon bits, toasted croutons, parmesan flakes & caesar dressing. ***replace chicken with prawns**

MUSHROOM & BEETROOT SALAD

Fresh portobello & button mushrooms, sauteed with garlic, truffle, celery, beetroot, lemon herbed dressing

QUINOA HEALTHY SALAD BOWL

Quinoa, dry figs & apricots, pomegranate seeds, chevre cheese, almond flakes, mixed peppers, mixed leaves - fruity vinaigrette

PAJKO CHICKEN SALAD

chicken fillet coated with the chef's panko recipe, crunchy exterior with a tender succulent bite, mixed leaves, vine tomatoes, parmesan flakes & perfectly partnered with a honey-balsamic dressing

HALLOUMI & ORANGE SALAD

Toasted sesame halloumi, fresh orange segments, seasonal fruit, mixed leaves, dressed with orange & grape vinaigrette

BUFFALO MOZZARELLA SALAD

Fresh buffalo mozzarella, baby rocca & frisee, sundried & cherry tomatoes, elegantly completed with sweet aged balsamic vinaigrette

BOTTOMLESS
BRUNCH
MENU

PASTA & RISOTTO

PASTA AL PESTO

fresh hand-made basil blend, vine tomatoes & a hint of cream to bind this beautifully simple dish. **Add chicken fillet to your pasta**

PASTA AL POLLO

juicy tender strips of chicken fillet, delicately sauteed with garlic, mushrooms, vine tomatoes & a hint of cream for that perfect harmony

AVOCADO & COCONUT RISOTTO

avocado & coconut risotto delicately mixed into arborio risotto creating an out of this world creaminess, garden peas folded in adding a natural sweetness & finished with roasted pistachios

MAINS

LEMON & THYME CHICKEN

chicken fillet, grilled over the charcoal finished with fresh lemon & thyme, served with mash potato & mixed salad

PORK SOUVLAKI

prime selected cuts of pork cubed & grilled over charcoal, served with pitta, potato fries, Greek salad & tzatziki

BITES SELECT 2 BITES

CRETAN DAKOS

crunchy rusk, grated fresh tomato, organic olive oil, Greek feta & wild oregano

FALAFEL

delicious & fluffy, falafel prepared the traditional way, served hot with tahini & salad

MIDDLE EASTERN DIPS

i | Muhammara ii | Baba ganoush iii | Hummus

TOASTED SESAME HALLOUMI

halloumi coated with sesame seeds, sauteed for that crispy exterior, served with sweet grape molasses

POTATO FRIES

PASTA ALLA CARBONARA

bacon, parmesan, garlic, a hint of cream all tossed together to create this incredible classic italian dish

PASTA E FUNGHI

fresh mushrooms, cream, parmesan, herbs

PASTA AL POMODORO

fresh hand-made tomato sauce

MUSHROOM RISOTTO

fresh mushrooms sauteed into arborio risotto & finished with our own homemade vegetable stock, white wine, garlic, butter & parmesan
Add chicken fillet to your risotto

FALAFEL, QUINOA & ROASTED VEGETABLES

handmade fluffy falafels, organic quinoa fused with beetroot, lemon & coriander & roasted vegetables finished with a pomegranate & tahini sauce

CRISPY CAULIFLOWER FLORETS

cauliflower florets encrusted with zataar, coated with tahini infused with orange & sumac

MAMA'S CHICKEN LIVER PATE

chicken liver sauteed in butter, garlic, shallots, bacon, brandy, cream, blended smooth to spread with roasted pistachios - served with cherry jam & rusks

CRISPY PANKO CHICKEN

chicken fillet strips, coated by chef's panko recipe, fried to a crisp & tender bite - served with a honey-mayo sauce

PORK SOUVLAKI

2 skewers pork souvlaki served on Greek pitta

SELECTED DRINKS

SCREWDRIVER

vodka & orange Juice

MIMOSA

prosecco & fresh orange juice

JUNIPER FLOWER

gin, prosecco, elderflower, lime

ALL BEVEARAGES

KEO DRAFT

WHITE SANGRIA

WINE