



OYSIG

BRUNCH MENU




If you have a food allergy or an intolerance to any of the items below, please speak to a member of staff.


Gluten


Soya


Mustard


Crustaceans



Milk


Sesame


Eggs


Nuts



Sulphur Dioxide



Fish



Celery


Lupin


Peanuts


Molluscs

 Vegan

 Vegan Option

 Gluten Free

 Gluten Free Options


Certified, organic ingredients
by M.I. All Organic Market



ORGANIC EGGS

EGGS BENEDICT ON TOASTED MUFFINS

2 poached eggs, Hollandaise sauce, served with side mixed leaves

Option: Add Virginia ham €1.50 - Baked salmon €4.50

€10.50

SHAKSHUKA

fresh tomato sauce & poached eggs, served with toasted ciabatta

Option: Add Feta €2.50 - Grilled halloumi €3.00 - Bacon €2.00

€10.00

gfo

v

VEGAN SHAKSHUKA

fresh tomato sauce, spinach & chickpeas served with toasted ciabatta

Option: Add Feta €2.50 - Grilled halloumi €3.00

€8.50

gf

FRENCH OMELETTE

served with mixed salad

i

Mushroom & spinach

€10.00

ii

Ham & cheese

€10.00

ENGLISH BREAKFAST

fried eggs, bacon, sausage, baked beans, vine tomatoes, toast

€10.00

gf

CYPRUS BREAKFAST

fried eggs, grilled halloumi, lountza, vine tomatoes, cucumber, potato fries

€10.00

€11.50

SALAD & BOWLS

gfo

vo

BREAKFAST BOWL

select 3 ingredients & enjoy a healthy start
(additional selections will be charged at €0.50 each)

Muesli / Greek Yoghurt / Coconut Milk / Seasonal Fruit / Nuts, Raisins & Seeds / Dry Apricot & Figs / Chia Seeds / Walnuts / Almond Flakes / Raw Honey / Fresh Blueberries

€7.50

v

PORRIDGE

oats, banana, honey

Option: Add Walnuts €1.50 - Almond Flakes €1.50

Fresh Blueberries €2.20 - Raisins €0.50

€6.50

HALLOUMI & ORANGE SALAD

toasted sesame halloumi, fresh orange segments, seasonal fruit, mixed leaves, citrus balsamic vinaigrette

€13.30

vo

gf

QUINOA HEALTHY BOWL

quinoa, dry figs & apricots, chevre cheese, mixed peppers, almond flakes, mixed leaves pomegranate seeds – fruit vinaigrette

Vegan option: replace the chevre cheese with avocado mousse

€13.80

PANCAKES

Select up to 3 items:

Nutella

White Chocolate

Almond Flakes

Biscotti

Banana

Blueberries

Option:
Add a scoop of
vanilla ice cream €2.50
Additional toppings €1.00

€8.50

SIDE DISHES

gf

POTATO FRIES

€3.50

gf

GREEK SALAD

€5.80

TOASTED WHOLEMEAL BREAD

€2.00

BRUNCH COCKTAILS

€10.00

ESPRESSO MARTINI

Vodka, Kahlua and Espresso

PALOMA SPRITZ

Tequila Blanco, fresh pink grapefruit juice, pink grapefruit soda, lime juice

LIMONCELLO & YUZU SPRITZ

Limoncello, Yuzu liqueur, fresh lime, sugar syrup, Prosecco

EARLY BLOODY MARY

Vodka, tomato juice, lemon, horseradish, Worcestershire, Tabasco, salt, pepper

PIMMS APEROL SPRITZ

Pimms, Aperol, Prosecco, lime juice

Option: With lemonade or ginger beer

PASSION-TINI

Gin, passionfruit puree, cucumber syrup, lime juice

WHITE SANGRIA

White wine, Metaxa brandy, peach puree, peach juice, lime juice

MIMOSA

Prosecco and fresh orange juice

BRUNCH DRINKS

Option: Add a flavour: caramel, hazelnut, vanilla - €0.50 | Vegan extras: oat, coconut and almond milk

HOT COFFEE & BEVERAGES

Espresso

€2.50

€3.00

Cyprus Coffee

€2.50

€3.00

Macchiato

€2.60

€3.10

Flat White

€3.50

Cappuccino

€3.50

Americano

€3.50

Café Latte

€3.50

Café Mocha

€3.80

Nescafé

€3.00

Hot Chocolate

€3.80

COLD COFFEE & BEVERAGES

Freddo Espresso

€3.00

Freddo Cappuccino

€3.50

Frappé

€3.50

Ousia Frappé

€6.00

authentic recipe made with a twist of
whipped cream & vanilla ice cream

Iced Latte

€3.50

Freddo Café Mocha

€3.80

Iced Chocolate

€3.80

ORGANIC TEA

€3.50

Breakfast

Green

Jasmine

Camomile

Peppermint

Summer Fruits

Herbal & Honey

FRESH JUICES

Orange Juice

€4.00

Apple Juice

€5.00

Orange & Carrot Juice

€5.00

Orange & Pink Grapefruit Juice

€5.00