



Brunch Menu





Every Sunday at the Poseidonion Grand Hotel is a special day shared sitting around the table with loved ones. Brunch, the popular international custom that combines breakfast with lunch, takes on a Greek character and is transformed at our own Sunday table.

Diners can enjoy a relaxed and pleasant mood in a friendly environment overlooking the Argosaronic, with fresh raw ingredients, creative flavours and a table big enough to seat all of Poseidonion's friends. We recommend the Greek version of the brunch menu, with suggestions that embody the taste of our own Sundays, as well as special touches on popular choices that make them totally unique.

Fresh eggs, vegetables, herbs from our bostani and authentic ingredients from all over Greece play a leading role in the dishes, from the appetizers and salads to the omelettes and pasta, while the Sunday celebration continues with main dishes and desserts that perfectly complement the most special day of the week.

Bread (per person)

- 2,5 -

✓ Eggs < ✓ </p>

Eggs scrambled

tomato sauce, cherry tomatoes, feta cheese, prosciutto

- 9 -

smoked salmon, avocado, katiki Domokou cheese, baby spinach

- 11 -

fresh truffle, mushroom ragout, graviera cheese

- 13 -

Oven omelette

fried potatoes, village sausage, graviera cheese

- 11 -

Eggs Benedict

smoked salmon

- 14 -

prosciutto

- 12 -

Croque moussakas

mince, aubergine, zucchini, potato, graviera cheese

- 14 -

+ fried egg

- 15 -

Croque wild greens pie

seasonal greens, herbs, anthotyro cheese

- 12 -

+ fried egg

- 13 -

Lettuce salad

crab, graviera cheese, avocado, sourdough bread, caesar vinaigrette - 26 -

Pasta salad

multi-coloured pasta, tuna tartare, corn, peppers, olives, boiled egg, yoghurt - 16 -

Tomato salad

anthotyro cheese, basil, propyra bread from Spetses, sun-dried tomato vinaigrette - 14 -

Mesclun

anthotyro cheese, cherry tomatoes, almonds, honey vinaigrette
- 15 -



\sim Appetisers \sim

Beef 'soutzoukakia' tartare

tomato, rock samphire, black garlic, potato chips, graviera cheese - 22 -

Octopus 'dakos'

seasonal greens, baked avocado, rusks from Trachia, tomato - 24 -

Peinirli

meatballs in tomato sauce, kasseri cheese, scrambled eggs -16 - feta cheese, tomato, onion, peppers, olives, fried egg -12 -

Selection of Greek cheeses

- 18 -

\backsim Burgers \sim

Burger with roasted potatoes

beef burger, feta, roasted potato puree, tomato, lettuce, mustard - 20 -

Tuna à la Spetsiota

tomato jam, creamed avocado, spinach

✓ Pasta

Smashed courgette balls

whole wheat makarounes, zucchini, mint, lemon, feta cheese, garlic

- 14 -

Spaghetti with mince

rigatoni, 4 parts beef, 2 parts pork, myzithra cheese - 23 -

Octopus Mac 'n' Cheese

octopus, macaroni, graviera cheese, feta cheese

- 24 -

✓ Main Courses

Turkey burgers

roasted baby vegetables, guacamole

- 19 -

Fried pork with rice

pork schnitzel, rice noodles, cabbage, kefalotyri cheese

- 26 -

Beef tagliata

fried potatoes, feta cheese 'tzatziki'

- 34 -

Sea bass in greaseproof paper

seasonal vegetables, chickpeas, spinach

✓ Desserts

Chocolate log with vanilla ice cream

-9-

'Bougatsa' with cream

-8-

Donuts

milk chocolate, caramelised hazelnuts

-8-

vanilla cream, strawberry jam

-8-

kaimaki ice cream, sour cherry preserve

-9-

All prices are in euros (€)
Prices include all charges & taxes
Registered manager: Stamatios Marmarinos

THE CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS
NOT BEEN RECEIVED (RECEIPT OR INVOICE)

THE ESTABLISHMENT MUST BE EQUIPPED WITH PRINTED FORMS, PLACED IN A SPECIFIED LOCATION NEXT TO THE
EXIT, FOR THE REPORTING OF ANY COMPLAINTS WHATSOEVER.

CET ÉTABLISSEMENT DE COMMERCE EST TENU DE DISPOSER DES FORMULAIRES PLACÉS DANS UN PRESENTOIR SE
TROUVANT À CÔTÉ DE LA SORTIE AFIN QUE TOUTE RÉCLAMATION PUISSE Y ETRE INSCRITE.

DAS GESCHÄFT IST VERPFLICHTET, IN EINEM SPEZIELLEN FACH NEBEN DEM
AUSGANG FORMULARE ZUR VERFUGUNG ZU STELLEN, AUF DENEN JEGLICHE BESCHWERDEN
FESTGEHALITENWERDEN KONNEN.

