



# Bréakfast

- Acai bowl** - Organic granola with fruits, acai, peanut butter and seeds 🌿 12
- Organic muesli bowl** - Bio muesli on authentic Greek strained yoghurt with honey, blueberries, golden black Corinthian raisins and fruits 7.5

# Brúunch

- Avocado toast**- High fiber wholegrain bread, poached bio eggs, avocado, cherry tomatoes, pickles, chia seeds, linseed, sunflower seeds 10
- French toast**- Brioche served with tahini ,chocolate ,stawberries, blueberries, banana and fresh cream 10
- 3 eggs omelet**- With gouda cheese, ham or smoked turkey and mushrooms. Served with mixed salad 8.5
- Spa omelet**- Egg whites and one yolk, oats, cinnamon. Served with tahini, honey and nuts 8.5
- Eggs benedict** Poached eggs with bacon or smoked salmon on toasted bread and hollandaise sauce 9.5/11
- Croque madame**- With slices of turkey, cheese, eggs and melting Mornay sauce 9.5
- Scrambled eggs with prosciutto** - Scrambled eggs on village bread, cream cheese and herbs spread , rucola and prosciutto 10.5
- "The Stoa eyes"**- Eggs in spicy sauce with avocado, chorizo, peppers, red beans and bread 11

Extras - Salmon/Chicken 3 | Avocado/Turkey 2 | Egg/Bacon 1.5 | Bread 1

# Páncakes

- Praline** With chocolate, bueno, maltesers and biscuit flakes 9
- Healthy** - Made with whole grain flour forest fruits and golden black raisin. Served with maple syrup 9
- White** - Classic pancakes topped with white chocolate, forest fruits, and strawberry framboise 9.5
- Ruby** - Finest natural pink chocolate, blueberries and biscuit 10

# Croissánts

- Croissant** - Served with ham or turkey, cheese and tomato 6.5
- Croissant Lemon** - With lemon cream and seasonal fruits 6.5
- Croissant Pistachio** - Filled with patisserie cream and pistachio spread 7

# Soups

- Trachanas** - Aromatised by black truffle Italian oil (seasonal) 7.5
- Pumpkin** - With ginger,infused with coconut milk and aromatised by curry (seasonal) 🌿 6.5

# Stoá Spécials

- Tacos** - Chicken, cheese, vegetables, sweet and spicy sauce. Served with sour cream and guacamole 13
- Bao buns** - Chicken, vegetables and matcha mayo sauce 13
- Ciabatta** - Creamy avocado, cherry tomatoes and delicious vegan plant-based "chicken" 🌿 13
- Bagel** - Sautéed spinach, goat cheese, avocado mousse and a fried or poached egg 11.5
- The Farmer** - Ciabatta with cheese, halloumi, bacon, wine-flavoured bacon, tomato, cucumber, iceberg and sweet red pepper mayo with herbs. Served with hand cut sweet potato fries 11
- Roasted Pork Sandwich**- Slow cooked pork roast, cheese,rucola,pickles, iceberg,cherry tomatoes and honey mustard sauce on village bread. Served with French Fries 11
- Falafel**- in Arabic pita with tomato sauce, eggplant, red cabbage, iceberg, pickles & homemade tahini dressing. Served with sweet potato fries 🌿 11

# Áppetizers

- Halloumi** - Served in olive marmalade 7
- Burrata**- Deep fried burrata cheese on whole grain bread. Served with cherry tomatoes and herbal oil 11.5
- French fries** - Double fried topped with sea salt 5
- Sweet potato fries** - With sea salt 5.5

# Sálad

- Black eyed peas** - Black eyed peas (Louvi), tomato, cucumber, sun dried tomatoes, black olives, pickled onions, red pepper, feta cheese and pomegranate. Served with light olive-black dressing 8
- Power bowl** - Three coloured quinoa, beluga lentils, sweet potatoes, cherry tomatoes, cashew nuts, avocado, pomegranate, cannabis seeds topped with mustard and orange dressing 🌿 12
- Stoa** - Mixed green salad with chicken fillet, cherry tomatoes, baked halloumi, dried fruits, pignolia, caramelized hazelnut topped with aromatic vinaigrette 13.5
- Goat Cheese** - Mixed leaves, goat cheese, strawberries, dried balsamics, walnut, kataif, balsamic and fig dressing 13.5
- Shrimp**- Mixed lettuce, shrimps, avocado, cherry tomatoes, sautéed peppers, crispy tortilla, Asian mayo dressing 14

# Pásta

\*All main courses with a star include a side dish of your choice | Served From 12:00

- Skioufixta**- Served with chicken, mushroom, bacon and parmesan cream 14
- Whole grain penne**- With broccoli, cherry tomatoes, and tomato sauce 🌿 12
- Tagliatelle with smoked salmon**- Quenched with wine, zucchini and fresh herbs 15.5

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Served From 12:00

# Maíns

- \* **Chicken bifteki**- Grilled, served with romesco sauce . Served with side salad 14
- Chicken fillet** - Drenched in wine sauce, served with baby potatoes, baby vegetables and asparagus 14.5
- \* **Beef burger (200g)** - With cheddar cheese, pickles,iceberg, tomatoes, caramelized onion and served with sweet chilli mayo dressing. Served with coleslaw salad 15
- Panko Chop** - Pan fried pork chop dredged in Japanese panko crumbs Served with baby potatoes, rucola, parmesan,cherry tomatoes and Amarillo mayo 16
- Ribeye steak (300gr)** - Black angus beef, served with baby potatoes, sauce verde and baby carrots 26

# Sídes

- Quinoa** -Three colored with fresh herbs | **French Fries** - Double fried topped with sea salt | **Sweet Potato Fries** - With sea salt

# Desséerts

- Panna Cotta** - Made with coconut milk, passion fruit coulis and nuts 🌿 7
- Chocolate Tart** - Served with salted caramel and caramelized cashew nuts 6.5
- Sweet Risotto** - Madagascar Vanilla, fresh cream and ice cream 7

Resident chef: Robertos Nikolaou

\*In case of any allergies or food intolerancies please discuss with your waiter