

 GALINI cafe



[www.hotelgalini.gr](http://www.hotelgalini.gr)

# The most important meal of the day

*Our breakfast served from 8:00 - 11:00*

## BREAKFAST

### **GALINI** 27€

Filter coffee or tea, fresh orange juice, omelet with bacon and feta cheese, jams, honey, butter, fresh bread, homemade cookies.

### **KALIMERA** 22€

Filter coffee or tea, fresh orange juice, savory pancake with edam cheese, fougente ham, cherry tomatoes, fried egg and mustard mayonnaise.

### **CONTINENTAL** 21€

Filter coffee or tea, fresh orange juice, yoghurt with walnuts, pumpkin seeds and honey, jams, fresh bread, butter, homemade cookies.

### **HEALTHY** 24€

Filter coffee or tea, fresh orange juice, freshly-cut fruit salad, yoghurt with homemade granola, tahini and honey.

### **VEGAN** 24€

Filter coffee or tea, fresh orange juice, porridge with dark chocolate granola, berries and peanut butter.

### **DYNAMIC** 23€

Filter coffee or tea, fresh orange juice, two slices of fresh bread with almond butter, banana, strawberry, walnuts and almonds.

## BREAKFAST COCKTAILS

### **BELLINI** 12€

Prosecco, crème de peche, peach juice.

### **KIR ROYALE** 12€

Prosecco, crème de cassis, blueberry.

### **MIMOZA** 12€

Prosecco, Grand Marnier, orange juice.

### **BLOODY MARY** 12€

Vodka, tomato juice, lemon juice, spices.

### **TEA SANGRIA** 12€

Prosecco, Greek herbs, blueberry, peach slices, fresh spearmint.

### **ESPRESSO MARTINI** 14€

Grey Goose vodka, espresso, coffee liqueur.

## BRUNCH *Our brunch served from 8:00 - 16:00*

### ALL ABOUT EGGS

**QUEEN** 28€  
Poached eggs with jumbo shrimps, salmon roe and hollandaise sauce.

**ROYALE** 17€  
Poached eggs with smoked Scottish salmon and hollandaise sauce.

**BENEDICT** 15€  
Poached eggs with fouantre ham and hollandaise sauce.

**FLORENTINE** 15€  
Poached eggs with sautéed spinach and hollandaise sauce.  
*The above dishes are served with English muffin.*

**TRUFFLE** 20€  
Poached eggs with black truffle paste, cream cheese and forest mushrooms.

**AVOCADO** Avocado mash, celery, sweet chili, and fleur de sel (sea salt). 11€  
*Supplement of two poached eggs.6€*

**TRADITIONAL** 14€  
Fried eggs with fried-like potatoes and country sausage.

**HOT** 14€  
Poached eggs in yoghurt, chili oil, chili peppers and hot pepper flakes.

**PESTO** 18€  
fried eggs with homemade basil pesto, cream cheese and mashed avocado.18€

**SANTORINI** 14€  
"Kayanas" (Greek style scrambled eggs) with feta cheese and fresh herbs.

*The above dishes are served with slices of fresh bread.*

**CROISSANT** 16€  
Poached egg, prosciutto, Greek graviera cheese and hollandaise sauce.

### OMELETS

**WHITE** 14€  
Egg whites, asparagus and fresh herbs.

**FLUFFY** 11€  
With three eggs.

**EGGS** 11€  
Fried or scrambled.

#### EXTRA INGREDIENTS:

Tomato / green pepper / spring onion / fresh mushrooms /zucchini. 2€

Bacon / fouantre ham / fouantre turkey ham / country sausage. 3€

Feta / edam / goat cheese / graviera cheese. 3€

Smoked Scottish salmon / avocado / black truffle paste. 4€

## CLASSIC PANCAKES

Savory, with fouantre ham, edam cheese, cherry tomatoes, mustard mayonnaise and fried egg 14€

With maple syrup or Nutella or honey. 11€

With peanut butter, banana, poppy seeds, peanuts. 14€

With fresh fruit and honey. 15€

### RED VELVET

With cream cheese, strawberries, homemade strawberry sauce. 16€

One extra fruit of your choice. 2€

Small fruit salad. 6€

## DUTCH BABY PANCAKES

preparation time 15'

With bacon, maple syrup, icing sugar. 15€

With scrambled eggs, goat cheese, cherry tomatoes, fresh herbs. 1 18€

With lemon cream, blueberries, icing sugar. 16€

## SUPERFOOD BOWLS

ACAI Berries, fresh fruit, chia seeds, homemade granola, almond butter. 16€

MERMAID NICE CREAM Peanut butter, dates, blue spirulina, coconut flakes, and banana. 17€

PORRIDGE Oat milk, banana, almond butter, coconut flakes, and dark chocolate granola. 15€

FRUIT SALAD Freshly cut seasonal fruits with chia seeds. 12€

## GREEK YOGHURT

With homemade granola, strawberries and honey. 15€

With honey and walnuts. 9€

With seasonal fruits, honey and pumpkin seeds. 14€

Coconut yoghurt with mango, banana, homemade granola and chia seeds. 15€

Oat yoghurt with fig, walnuts, dragon fruit and almond flakes. 16€

## FRENCH TOAST

With brioche, cinnamon and maple syrup. 12€

With brioche, Nutella, banana and vanilla cream. 14€

Add a fruit of your choice. 2€

Small fruit salad. 6€

## SANDWICHES

**YELLOW** Boiled egg, fouantre turkey ham, avocado, lettuce, mayonnaise. 12€

**RED** Feta cheese, tomato, cucumber, olive paste, olive oil, oregano. 10€

**PINK** Smoked Scottish salmon, cream cheese, lolla lettuce, lemon zest. 14€

**VEGAN** Chickpea hummus, avocado, baby spinach, beetroot, spearmint. 14€

**CROQUE MADAME** 17€

Fouantre ham, edam cheese, bechamel, pecorino and fried egg (15')

**CLUB SANDWICH** 17€

Fouantre ham, edam cheese, bacon, boiled egg, tomato, lettuce and mayonnaise. Served with fried-like potatoes.

## BUDDHA BOWLS & SALADS

**RAINBOW BOWL** 20€

Rice, zucchini, cucumber, blueberries, avocado, beetroot, black sesame seeds, chickpea hummus, baby spinach, cherry tomatoes, tortilla\*, ginger sauce, smoked paprika.

**WHOLESOME BOWL** Tri-color organic quinoa, baby spinach, tortilla\*, 20€

avocado, spring onion, olives, cucumber, carrot, mushrooms, boiled egg, lime sauce, toasted sesame seeds.

**SALMON BOWL** Brown rice, smoked Scottish salmon, tortilla\*, corn, 24€

avocado, capers, spring onion, dill, broccoli, cucumber, cream cheese, lemon sauce, black sesame seeds.

**POWER BOWL** Gluten free rice noodles, shrimp No 1, avocado, 26€

cherry tomatoes, baby spinach, spring onion, spearmint, sweet potato, ginger sauce, hemp seeds, tortilla\*

**GREEK SALAD WITH SANTORINI FLAVOURS** 16€

Cherry tomatoes, cucumber, feta cheese, green pepper, spring onion, caper berries, caper leaves, olive paste, oregano from Greek mountains.

\*Whole grain tortilla with flaxseed.

## BRUSCHETTE (6 pieces)

**AVOCADO** Avocado mash, shrimps, chili oil, black sesame seeds, radish. 18€

**TOMATO** Tomato, feta cheese, olive paste, fresh herbs, olive oil. 11€

**SALMON** Scottish salmon, cream cheese, lemon zest, dill. 16€

**HUMMUS** Chickpea hummus, olives, onion, capers. 14€

**GREEK VARIETY** Topped with tzatziki, eggplant spread, 14€  
olive paste, cherry tomatoes.

## COLD & HOT PLATES

### BURGERS

20€

preparation time 15'

Fluffy brioche, 100% ground angus beef burger, lettuce, tomato, caramelized onions, goat cheese, cucumber pickle, mustard mayonnaise and bacon. Served with fried-like potatoes.

### PEYNIRLI PINSA ROMANA

100% fresh ground beef, kasseri cheese, fresh mozzarella, cherry tomatoes. 15€

Fresh tomato sauce, feta cheese, onion, olives, green pepper. 15€

Fresh tomato sauce, bacon, kasseri cheese, green pepper, cherry tomatoes. 15€

### FOCACCIA PINSA ROMANA

Prosciutto, fresh mozzarella, basil pesto and cherry tomatoes. 18€

Fresh tomato sauce, grilled eggplant, feta cheese, Florina pepper and rocket leaves. 17€

Greek graviera cheese, zucchini, fresh mozzarella, garlic, cherry tomatoes and fresh herbs. 17€

Enjoy them with a fried egg, too 3€

PINSA ROMANA: Dough made from a mixture of flour (wheat, soy, rice), natural sourdough and a minimum amount of olive oil.

## FRESH HOMEMADE PASTA

Homemade swirl pasta with fresh tomato sauce, feta cheese, olives and fresh herbs. 16€

Tagliatelle with shrimps No. 1, bottarga powder, parmesan, lemon zest. 24€

Tagliatelle with 100% fresh minced beef, parmesan. 19€

### SOUP OF THE DAY

9€

## DESSERTS

|   |     |
|---|-----|
| APPLE PIE With caramel sauce.   | 12€ |
| CHOCOLATE MOSAIC With petit- beurre biscuits.                           | 9€  |
| BAKLAVA With Aegina pistachio.  | 9€  |
| BANOFFEE Fudge caramel, fresh banana, chocolate flakes, oatmeal cookie. | 12€ |
| PAVLOVA Lemon cream, strawberries and lemon zest.                       | 14€ |

## SWEET CREPES

|   |     |
|---|-----|
| NUTELLA Nutella, banana, oatmeal cookie.                                | 14€ |
| WHITE White chocolate, strawberries, oatmeal biscuit, strawberry sauce. | 14€ |
| Our desserts are also served with ice cream of your choice.             | 3€  |

## ICE CREAMS

Topped with toasted almonds or caramel or chocolate or strawberry syrup.

### VANILLA / CHOCOLATE

1 scoop 5€ / 2 scoops 8€ / 3 scoops 11€

## FRESH JUICES & SMOOTHIES

|   |     |
|---|-----|
| ORANGE Natural orange juice.                                      | 7€  |
| MIXED Seasonal fruits, flaxseed.                                  | 11€ |
| BANANA Banana, oat milk, peanut butter, hemp seeds.               | 12€ |
| BEETROOT Beetroot, apple, carrot, ginger, spearmint, poppy seeds. | 11€ |
| CARROT Carrot, orange, apple, ginger, flaxseed.                   | 11€ |

## COFFEES

|   |          |
|---|----------|
| Enjoy your vegan beverages with almond or oat or coconut or soy milk. | 1€       |
| Espresso - single / double.   | 4€ / 5€  |
| Espresso macchiato.   | 5€       |
| Americano.  | 5€       |
| Cappuccino - single / double.   | 5,5/6,5€ |
| Cappuccino with whipped cream.  | 7€       |
| Flat white - hot or cold.   | 6€       |
| Mocca - hot or cold.  | 7€       |
| Latte - hot or cold.  | 6€       |
| Espresso freddo.  | 5€       |
| Cappuccino freddo.  | 6€       |
| Espresso - cold brew.   | 6€       |
| Affogato - with vanilla ice cream.                                    | 9€       |
| Filter coffee   | 5€       |
| Greek coffee in the pot ("briki") - single / double.                  | 4€/ 5€   |
| Nescafe - hot or cold.  | 5€       |
| Nescafe with ice cream.   | 9€       |
| Irish Espresso with Jameson whisky and whipped cream.                 | 11€      |

## BEVERAGES / TEA

(hot or cold)

|   |    |
|---|----|
| MATCHA LATTE Matcha tea with oat milk.                                    | 9€ |
| UNICORN LATTE Blue spirulina, oat milk, maple syrup.                      | 9€ |
| HOLY GINGER Ginger, lemon, honey.   | 7€ |
| CHOCOLATE Chocolate with fresh milk.                                      | 6€ |
| TEA A variety of different kinds of tea and Greek organic herbs (Anassa). | 5€ |
| <a href="#">B-FRESH (handmade sugar-free soft drink).</a>                 |    |
| Lemon, ginger.  | 6€ |
| Pink grapefruit.  | 6€ |



## BEERS

|   |     |
|---|-----|
| MYTHOS (lager) 0,33l                    | 7€  |
| YELLOW DONKEY (fresh) 0,33l (Santorini) | 9€  |
| BLUE MONKEY (fresh) 0,33 l (Santorini)  | 9€  |
| PAULANER (white) 0,33l                  | 7€  |
| MYTHOS (0% alcohol) 0,33l               | 7€  |
| FISHER TRADITION 0,65l                  | 14€ |

## APERITIFS

|   |     |
|---|-----|
| OUZO BABATZIM 0,2l                      | 14€ |
| TSIPOURO Aghioneri Tsitsili (aged) 0,2l | 17€ |
| BABATZIM TSIPOURO 0,2 l                 | 14€ |
| Ouzo by the glass 0,1l                  | 7€  |

## CHAMPAGNE - SPARKLING WINES

|                             |          |
|-----------------------------|----------|
| Moët & Chandon 0,2l/0,75l   | 40€/100€ |
| Moscato d'Asti 0,75l        | 35€      |
| Prosecco WHITE 0,2l / 0,75l | 19€/35€  |

## DRINKS

|   |     |
|---|-----|
| <b>CLASSICS</b>   | 10€ |
| VODKA   GIN   WHISKEY   RUM   TEQUILA   BAILEY'S   MARTINI  KAHLUA. |     |

|  |     |
|--|-----|
| <b>PREMIUMS</b>  | 14€ |
| GREY GOOSE   DIMPLE   JOHNNIE BLACK   HENDRICK'S   ZACAPA   GLENFIDDICH. |     |

## BRANDIES

|               |        |
|---------------|--------|
| METAXA 5*/7 * | 9€/11€ |
|---------------|--------|

## SOFT DRINKS

|   |    |
|---|----|
| COCA COLA   COCA COLA ZERO   ORANGEADE   SODA WATER   TONIC | 5€ |
|---|----|

|                                     |    |
|-------------------------------------|----|
| <b>THREE CENTS 0,2 l</b>            |    |
| GINGER BEER   PINK GRAPEFRUIT SODA. | 6€ |

|   |    |
|---|----|
| <b>MINERAL WATER   SPARKLING WATER</b>        |    |
| NATURAL MINERAL WATER 0,5 l (Aqua Carpatica ) | 2€ |

|   |    |
|---|----|
| SPARKLING MINERAL WATER 0,33l (Aqua Carpatica ) | 4€ |
|---|----|

## GALINI SIGNATURE COCKTAILS

|   |     |
|---|-----|
| GALINI COCO DREAM<br>Tequila, Blue Curacao, lemon juice, coconut cream, coconut flakes.             | 15€ |
| POMEGRANATE GINGER PALOMA<br>Tequila, pomegranate juice, grapefruit juice, lime juice, ginger beer. | 15€ |
| GINGER MARTINI Gin, Holy ginger.  | 15€ |
| BEACHBUM<br>White rum, crème d' apricot, pineapple juice, lime juice, angostura bitters.            | 15€ |
| PINK PASSION Gin, Prosecco, fresh strawberries, pink grapefruit soda, spearmint leaves.             | 15€ |
| LEMON CURD Rum, triple sec, lime, pineapple juice, lemon cream.                                     | 16€ |

## CLASSIC COCKTAILS

|   |     |
|---|-----|
| FROZEN STAWBERRY DAQUIRY Rum, Triple Sec, Fresh strawberries. | 16€ |
| MARGARITA Tequila, Triple sec, lemon juice, salt.             | 14€ |
| MOJITO Rum, brown sugar, lime, mint leaves, soda water.       | 14€ |
| COSMOPOLITAN Vodka, Cointreau, cranberry juice, lemon juice.  | 14€ |
| APEROL SPRITZ Aperol, Prosecco, soda water, orange slices.    | 13€ |
| PALOMA White tequila, pink grapefruit soda.                   | 14€ |
| NEGRONI Gin, Campari, Red Vermouth, orange slices.            | 14€ |
| ENGLISH MULE Gin, lemon juice, Ginger Beer, basil.            | 14€ |
| CLASSIC MUDSLIDE Vodka, Kahlua, Bailey's, milk froth.         | 14€ |

## MOCKTAILS

|   |     |
|---|-----|
| HOLY GINGER Ginger, lemon, honey, soda water.             | 11€ |
| VIRGIN MARY Tomato juice, lemon, celery, spices.          | 11€ |
| POMEGRANATE BOOSH Seedlip, pomegranate juice, soda water. | 13€ |

## WINES

### BY THE GLASS

|  |    |
|--|----|
| WHITE / ROSE' / RED 0,15 l - ARGYROS ESTATE, SANTORINI | 7€ |
| VINSANTO 60 ml - SWEET DESSERT WINE                    | 9€ |
| PROSECCO WHITE 125ml                                   | 9€ |
| MOSCATO D' ASTI 125ml                                  | 9€ |

### WHITE WINES 0,75l

|   |     |
|---|-----|
| SANTORINI P.D.O. (100% Assyrtiko) – GAVALAS Winery. | 40€ |
| SANTORINI P.D.O (100% Assyrtiko) – ARGYROS Estate   | 45€ |
| MALAGOUZIA - ARGYRIOU Estate                        | 29€ |
| CHARDONNAY - PAPAIOANNOU Winery.                    | 31€ |
| SAUVIGNON BLANC - ARGYRIOU Estate.                  | 29€ |

### ROSE WINES 0,75 l

|  |     |
|--|-----|
| EAN - SIGALAS Winery.  | 32€ |
| IDYLLE D'ACHINOS (Grenace, Syrah, Aghiorghitiko) Melas Estate. | 39€ |

### RED WINES 0,75 l

|  |     |
|--|-----|
| AVATON (Limnio, Mavroudi, Mavrotragano) Gerovassiliou Estate | 45€ |
| SYRAH BIO - Papaioannou Estate.                              | 35€ |
| MERLOT - Argyriou Estate.                                    | 40€ |



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Customers who have food intolerance or allergy are kindly requested to be informed by our staff about the ingredients of the dishes.

All dishes are prepared with Greek organic extra virgin olive oil.

The shrimps are frozen.

All the preparations are handmade and all the raw materials are from local or Greek producers.

The establishment is required by law to have printed complaint forms for use by the patrons.

The prices include all legal charges.  
The tip is not included in the prices.

Person in charge in case of market inspection: Labrini Roussou.

