

• GALINI cafe

# The most important meal of the day

Our breakfast is served from 8:00 – 16:00

## GALINI 25€

Filter coffee or tea, freshly squeezed orange juice, omelette with bacon and feta cheese, marmalades, honey, butter, bread, homemade cookies.

## GOOD MORNING 19€

Filter coffee or tea, freshly squeezed orange juice, savory pancake with cheese, ham fougente, cherry tomatoes and fried egg.

## CONTINENTAL 19€

Filter coffee or tea, freshly squeezed orange juice, Greek yogurt with walnuts, honey, marmalades, bread, butter, homemade cookies.

## YFIEINO 21€

Filter coffee or tea, freshly squeezed orange juice, freshly-cut fruit salad, Greek yogurt with homemade granola, sesame spread and honey.

## VEGAN 20€

Filter coffee or tea, freshly squeezed orange juice, three-colour quinoa with dried fruits, nuts, banana, agave and oat milk.

## BOOST 19€

Filter coffee or tea, freshly squeezed orange juice, two slices of bread with peanut butter, banana, strawberry, walnuts and almonds.

## BREAKFAST COCKTAILS

### BELLINI 11€

Prosecco, creme de peche, peach juice

### KIR ROYALE 11€

Prosecco, creme de cassis, blueberry

### MIMOZA 11€

Prosecco, grand marnier, orange juice

### BLOODY MARY 11€

Vodka, tomato juice, lemon juice, spices

## COFFEES

Make vegan your coffee or tea with almond milk / oat milk / coconut milk / soya milk +1€

Greek traditional coffee single or double	3€ / 4€
Espresso single or double	3€ / 4€
Espresso Macchiato	4€
Americano	4€
Filter coffee	4€
Frappe instant coffee	4€
Capuccino single or double	5€ / 6€
Capuccino with whipped cream	6€
Flat White	5€
Mocca	6€
Latte	5€
Cold brew espresso	6€
Espresso Freddo	4€
Cappuccino Freddo	5€
Frappe with ice cream	8€
Affogato with ice cream	7€

## SPECIAL COFFEES

Baileys   Espresso with Baileys	9€
Irish   Espresso with Jameson whiskey and whipped cream	10€

## BEVERAGES

They can be served hot or iced

Matcha latte   Matcha tea with oat milk	7€
Unicorn latte   Blue spirulina, oat milk, maple syrup	7€
Golden latte   Oat milk, ginger, turmeric, black pepper, coconut oil, cinnamon	7€
Holy Ginger   Ginger, lemon, honey	5€
Chocolate with fresh milk	5€
Pot of tea in a variety of flavors	4€
Greek organic hot herbal teas	
Detox   schisandra, starlings, turmeric, stevia	5€
Harmony   honeysuckle, rose, licorice, guithania	5€
Energy   ginkgo, rosemary, licorice, cardamom, ganoderma	5€
Digestion   chamomile, fennel seeds, carob, licorice, ginger	5€
Iced tea Bfresh without sugar in different flavors	
Lemon and ginger	5€
Pink grapefruit	5€
Sour cherry and bitter almond	5€

## EGGS

8:00 to 16:00

Poached eggs are served with English muffin and the rest of them with bread.

**Queen** | two poached eggs with shrimps No.1, black caviar and sauce hollandaise 25€

**Royale** | two poached eggs with Scottish smoked salmon and sauce hollandaise 15€

**Benedict** | two poached eggs with bacon and sauce hollandaise 13€

**Florentine** | two poached eggs with spinach sauté and sauce hollandaise 13€

**Avocado on toast** | smashed avocado, celery, sweet chilli flakes and salt blossom  10€

Add two poached eggs +5€

**Traditional** | two fried eggs with French fries and sausage 12€

**Hot** | two poached eggs on Greek yogurt with chilli oil and chilli peppers 13€

**Pesto** | fried quail eggs on basil pesto with cream cheese and smashed avocado 16€

**Quail eggs** | «en cocotte» with pecorino, spinach and truffle oil 15€

**Santorini** | scrambled eggs in tomato sauce, feta cheese and fresh herbs 12€

**White omelette** | eggs white and fresh herbs 9€

**Fluffy omelette** | with three eggs 9€

**Sunny side up eggs** 9€

**Scrambled eggs** 9€

### Charge for extra ingredients

Tomato, green pepper, green onion, fresh mushrooms, zucchini 1€

Bacon, ham fouantre, turkey fouantre, feta cheese, edam, goat cheese, Ithaca gruyere 2€

Scottish smoked salmon, avocado, black truffle paste 3€

## FRESH JUICES

Orange   Fresh orange juice	6.5€
Banana   Oat milk, banana, peanut butter, hemp seeds	9€
Avocado   Avocado, apple, kale, spinach, lime juice	9€
Beetroot   Beetroot, apple, orange, ginger, carrot, spearmint, poppy seeds	9€
Carrot   Orange, carrot, apple, ginger, linseed	9€
Mixed   Seasonal fruits, linseed	10€

## MINERAL A & SPARKLING WATER

Natural mineral water 500ml	1€
Sparkling mineral water 250ml	3€
Mastiqua 330ml   Sparkling water with Greek mastiha	4€

## SOFT DRINKS 330ml

Coca-Cola, Coca-Cola Zero, Orange-flavored sparkling soft drink, Soda, Tonic	4€
Three Cents 200ml	
Ginger Beer	4.5€
Pink Grapefruit Soda	4.5€
Gentlemen's Soda (bergamot-mandarin)	4.5€

## SUPERFOOD BOWLS

Acai   Acai berries, berries, banana, oat milk, chia seeds, homemade granola and fruits	14€
Mermaid Nice Cream   Banana, oat milk, peanut butter, date, blue spirulina, coconut flakes and fruits	15€
Fruit Salad   Variety of seasonal fresh fruits with chia seeds	10€
Porridge Overnight   Warm oat milk, oats, banana, dark chocolate drops, peanut butter and coconut flakes	13€

## GREEK YOGURT

Greek yogurt with homemade granola, strawberries and honey	13€
Greek yogurt with honey and walnuts	8€
Greek yogurt with seasonal fruits and honey	12€
Coconut yogurt with mango, banana, homemade granola and chia seeds 	13€

## TOAST

<b>Classic</b>   Ham fountre, edam, tomato, lettuce	6€
<b>Club</b>   Ham fountre, edam, bacon, boiled egg, tomato, lettuce and mayonnaise, served with french fries	15€

## FRESH SANDWICHES

<b>Yellow</b>   Boiled egg, turkey fountre, avocado, lettuce, mayonnaise	10€
<b>Red</b>   Feta cheese, cucumber, olive paste, olive oil, oregano 	9€
<b>Blue</b>   Ham fountre, roquefort, cucumber, mayonnaise	10€
<b>Pink</b>   Scottish smoked salmon, cream cheese, kale, lime zest	11€
<b>Croque Madame</b>   Ham fountre, edam, béchamel, pecorino, fried egg (preparation time 15')	15€

## PANCAKES

Savoury pancakes with ham fountre, edam, cherry tomatoes and fried egg	12€
Pancakes with maple syrup or nutella or honey	9€
Pancakes with peanut butter, banana, poppy seeds and peanuts	11€
Pancakes with fresh fruits and honey	13€
Red Velvet pancakes with cream cheese, strawberries and homemade strawberry sauce	13€
French toast with cinnamon and maple syrup	10€
Add an extra fruit of your preference	+2€
Add a small fruit salad	+5€

## DUTCH BABY PANCAKES

preparation time 15'

Fluffy pancake with bacon, maple syrup and powdered sugar	13€
Fluffy pancake with scrambled eggs, goat cheese, cherry tomatoes and fresh herbs	16€
Fluffy pancake with lemon curd, blueberries and powdered sugar	14€

## BUDDHA BOWLS

- Rainbow bowl**  18€  
Rice, zucchini, cucumber, blueberries, avocado, beetroot, black sesame, hummus, baby spinach, cherry tomatoes, tortilla, ginger vinaigrette
- Wholesome bowl** 18€  
Three-colour quinoa, baby spinach, avocado, green onion, cucumber, carrot, mushrooms, boiled egg, tortilla, lime dressing
- Green bowl**  17€  
Baby spinach, chia seeds, basil pesto, cucumber, avocado, tortilla, kiwi, lime
- Plant Power bowl**  17€  
Groats, crunchy chickpeas, kale, avocado, beetroot, black sesame, nutritional yeast, tortilla, lemon dressing

## BRUSCHETTA (6 pieces)

- Avocado** | Smashed avocado, shrimps, chilli oil, black sesame, radish 16€
- Tomato** | Tomato, feta cheese, olive paste, fresh herbs, olive oil  9€
- Salmon** | Scottish smoked salmon, cream cheese, lemon zest, dill 13€
- Hummus** | Hummus, olives, onion, capers  11€
- Greek** | Variety of tzatziki, eggplant salad, olive paste, cherry tomatoes and fresh herbs 12€

## PEINIRLI

- Minced meat, yellow cheese, pecorino 13€
- Cherry tomatoes, bacon, yellow cheese, pepper 12€
- Cured beef, yellow cheese, tomato 13€
- Mushrooms, yellow cheese, black truffle paste 14€
- Eggplant, feta cheese, yellow cheese, tomato, fresh herbs 13€
- Enjoy it with an extra fried egg +3€

## FRESH SALADS

- Greek with Santorini's twist** 14€  
Cherry tomatoes, cucumber, feta cheese, green pepper, green onion, capers, caper leaves, spearmint, olive paste, oregano
- Quinoa**  / **Quinoa with shrimps no.1** 15€ / 22€  
Three-colour quinoa, green onion, spearmint, avocado, baby spinach, cherry tomatoes, sunflower seeds, ginger vinaigrette
- Smoked salmon** 18€  
Mixed green salad, Scottish smoked salmon, avocado, capers, green onion, dill, lemon dressing

## DESSERTS

Kanafeh with pistachios (preparation time 15')	12€
Apple pie with caramel sauce	10€
Cold chocolate dessert with biscuits	8€
Lemon pavlova with lemon curd, strawberries and lemon zest	13€
Coconut mousse with pistachios, rose flowers and rose marmalade 	12€
Our desserts are also served with ice cream of your preference	+3€

## ICE CREAM

Garnished with roasted almonds / caramel syrup / chocolate syrup / strawberry syrup

Vanilla / Chocolate

1 scoop / 2 scoops / 3 scoops

4€ / 6€ / 8€

## SWEET CREPES

Bitter

Bitter chocolate, banana, roasted hazelnuts

12€

White

White chocolate, strawberries, biscuit, strawberry sauce

12€

Delicacy

Nutella and biscuit

10€

# ALCOHOL

## By the glass

White / Rose / Red wine (150ml) - Argyros Estate Santorini	6€
Vinsanto - sweet dessert wine (60ml)	7€
Prosecco White / Rose (125ml)	8€
Moschato d'Asti (125ml)	8€
Ouzo (50ml)	6€
Cretan raki (50ml)	6€

## White wines (750ml)

Santorini (Assyrtiko) - Gavalas Winery	37€
Malagousia (BIO) - Ktima Papaioannou	25€
Atlantiss (Assyrtiko, Athiri, Aidani) - Argyros Estate	28€
9 Muses (Assyrtiko, Trebbiano, Sauvignon Blanc) - Muses Wines	25€
Sole (Vidiano) - Ktima Biblia Chora	27€
Posta (Assyrtiko, Monemvasia) - Gavalas Winery	30€
Natureo (Vegan Muscat 0% alcohol) - Torres	27€

## Rose wines (750ml)

Idylle d'Achinos (Grenache, Syrah, Agiorgitiko) - La Tour Melas	36€
Ean (Mantilaria, Mavrotragano, Agiorgitiko) - Sigalas Winery	29€
Agiorgitiko BIO - Ktima Papaioannou	26€

## Red wines (750ml)

Avaton (Limnio, Mavroudi, Mavrotragano) - Ktima Gerovasiliou	40€
Syrah BIO - Ktima Papaioannou	30€
9 Muses (Cabernet Sauvignon, Merlot, Syrah) - Muses Wines	27€
MM (Mantilaria, Mavrotragano) - Sigalas Winery	32€

## Beers

Mythos (lager) 330ml	6€
Yellow Donkey (fresh) 330ml	8€
Paulaner (weiss) 500ml	8€
Kaiser (pilsner) 330ml	7€
Mythos (0% alcohol) 330ml	6€
Fisher Tradition 650ml	12€

## Aperitifs (200ml)

Ouzo Babatzim	12€
Tsipouro Ayioneri (aged) - Tsilili	15€
Tsipouro Babatzim	12€

## Champagne

Moet et Chandon 200ml / 750ml	35€ / 95€
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## Sparkling wines (750ml)

Moschato d'Asti	32€
Prosecco White / Rose	30€

## Classics

Vodka, Whiskey, Rum, Tequila, Baileys, Martini, Kahlua	9€
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## Premium

Grey Goose, Dimple, Johnnie Black, Hendrick's, Zacapa, Glenfiddich	13€
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## Brandies

Metaxa 5* / 7*	8€ / 10€
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## GALINI SIGNATURE COCKTAILS

<b>Galini Coco Dream</b>	15€
Tequila, Blue Curacao, lemon juice, coconut cream, coconut flakes	
<b>Beachbum</b>	14€
Λευκό Ρούμι, Creme d' apricot, pineapple juice, lime juice, angostura bitters	
<b>Mudslide</b>	14€
Vodka, Kahlua, Baileys, milk foam	
<b>Gentlemen's Choice</b>	15€
Vodka, Elderflower liquer, lemon juice, Gentlemen's soda	
<b>Pink Passion</b>	15€
Gin, Prosecco, fresh strawberries, Pink grapefruit soda, spearmint leaves	

## CLASSIC COCKTAILS

<b>Frozen Strawberry Daiquiri</b>	15€
Ρούμι, Triple sec, fresh strawberries	
<b>Margarita</b>	14€
Tequila, Triple sec, lemon juice, salt	
<b>Mojito</b>	14€
Ρούμι, brown sugar, lime, mint leaves, soda	
<b>Cosmopolitan</b>	13€
Vodka, Cointreau, cranberry juice, lemon juice	
<b>Aperol Spritz</b>	12€
Aperol, Prosecco, soda, orange slices	
<b>Paloma</b>	14€
White Tequila, Pink grapefruit soda	
<b>Negroni</b>	14€
Gin, Campari, Red vermouht, orange slices	
<b>English Mule</b>	14€
Gin, lemon juice, Ginger beer, basil	
<b>Espresso Martini</b>	14€
Vodka, Coffee liquer, espresso	
<b>Moscow Mule</b>	14€
Vodka, lime juice, Ginger beer	
<b>MOCKTAILS</b>	
<b>Watermelon Cooler</b>	11€
Watermelon, peach, lemon juice	
<b>Green Lemonade</b>	11€
Melon, spearmint, lemon juice	
<b>Tropical Juice</b>	11€
Pineapple, coconut milk, cashews	
<b>Very Berry</b>	10€
Forest fruits, soda, mastiha	

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.



Vegetarian



Vegan



Detox



GALINI

hotel • villas • cafe

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