

KENSHŌ

ORNOS BEACH

ROOM SERVICE

# Breakfast Room Service Menu

Available from 07:30am to 12:00am

*Full Breakfast €50 per guest*

## Coffee

Espresso € 6

Greek Coffee € 5

Double Greek Coffee € 7

Frappe € 7

Nescafe € 7

Espresso Macchiato € 6

Americano € 7

Double Espresso € 8

Filter Coffee € 8

Cappuccino € 8

Freddo Espresso € 7

Freddo Cappuccino € 8

Double Cappuccino € 9

Double Americano € 8

Double Freddo Cappuccino € 9

## **Tea**

English Breakfast € 7

Earl Grey € 7

Chamomile € 7

Green Tea Sencha € 7

Redberry € 7

Lemongrass € 7

Ginger (hot/cold) € 9

## **Chocolate**

Dark Chocolate € 8

## **Milk**

Whole Milk € 8

Low-fat Milk € 8

Almond Milk € 8

Soy Milk € 8

Oat Milk € 8

# SMOOTHIES, SHOTS & JUICES

## Smoothies € 9

Orange, mango, apple, banana, pineapple (250 ml)

Coconut, apple, banana, pineapple (250 ml)

Strawberry, raspberry, blackberry, banana (250 ml)

Spinach, kiwi, apple, banana, pear, pineapple (green) (250 ml)

## Fresh Juices

Orange € 10

Mixed apple, carrot, orange € 15

## Juices

Apple € 6

Pineapple € 6

Cranberry € 6

## Functional Shots

Immunity € 14


ginger, lime (60 ml)

Boost € 14

orange, turmeric (60 ml)

## FROM OUR BAKERY

### Bread Options



Cretan Carob Bread 

Monastic Slow-Fermented Sourdough Bread 

Sourdough Whole Wheat Bread 

Peloponnesian Raisin Bread 

White Toast Bread with Milk 

Selection of Bread with Jam, Honey, and Butter  

### Traditional Village Pie of the Day

Leek Pie from Thessaly  € 10

Cycladic Cheese Pie € 10

Epirus Spinach Pie € 10

Thessaloniki Bougatsa  € 10

## Croissants

Butter Croissant  € 10

Chocolate Croissant  € 10

Cinnamon Rolls  € 10

## CEREALS / YOGURTS / DRIED FRUITS & NUTS

### Cereals

Corn Flakes € 4

Coco Pops € 4

Oats € 4

Granola € 4

Quaker € 4

### Yogurt

Mykonos € 10

Low-fat € 10

Advanced € 10

## Dried Fruits

Evia Figs € 4

Corinthian Raisins € 4

Goji Berries € 4

## Nuts

Walnuts € 4

Almonds € 4

Aegina Pistachios € 4

Macadamia € 4

## HEALTHY CHOICES

Nutty Buddy Bowl  € 15

Acai berries, granola, peanut butter, coconut milk,  
dried cacao seeds, banana, chia seeds, goji berries

Fruity Acai Bowl  € 15

Acai berries, granola, berries, banana, pomegranate,  
chia seeds, coconut flakes

**Keto Breakfast**  € 18

Avocado, poached egg, smoked salmon, halloumi,  
tomato, sautéed spinach

**Porridge**   € 12

With milk or water, served with cinnamon and honey


**Fruit Salad**  € 18

**Cottage Cheese**  € 10

With mixed berries

## Spreads

Butter  € 4

Aegina Pistachio Butter  € 4

Hazelnut Praline  € 4

Peanut Butter  € 4

Homemade Jams  € 4

Mountain Honey from Arcadia, Peloponnese  € 4

Tahini  € 4

Maple Syrup  € 4



## Traditional Sweets

Spoon Sweets  € 4

Bergamot, Fig, Sour Cherry

Rice Pudding  € 12

Loukoumades   € 12

With honey, cinnamon, and nuts

## CLASSIC

Pancakes 

With butter and maple syrup € 12

With cream cheese, berries, and maple syrup € 15

With praline and strawberries € 15

Sweet French Toast 

With peach compote and fresh cream € 15

## Cheese & Charcuterie Selection

Cheese Selection 🌱 € 20

Graviera, Kasseri, Feta, Anthotyro, Cream Cheese,  
Mykonos Kopanisti

Cold Cuts Options € 20

Smoked Turkey, Ham, Evrytania Prosciutto, Black Pork  
Salami, Mykonos Louza

## Free-Range Eggs

Eggs Any Style 🌱 € 12

Boiled, Fried, Poached, Scrambled

Greek Strapatsada 🌱 € 15

With fried bread, tomato, green pepper, and feta

Egg White Frittata 🌱 € 15

With asparagus

Eggs Benedict 🌱 € 15

On brioche bread with bacon, poached egg, and  
hollandaise sauce

Salmon Benedict 🌱 € 18

On brioche bread with smoked salmon and hollandaise  
sauce

**Shakshuka**  € 18

Middle Eastern eggs in tomato sauce, peppers, onions, garlic, and spices

**Avocado on Toast**  € 18

Poached egg with avocado on fried bread with feta cheese and pumpkin seeds

## CONDIMENTS

**Vegetables**  € 12

Cherry Tomatoes, Cucumber, Red Onion, Mushrooms, Avocado, Peppers, Spinach

**Meat** € 12

Bacon, Traditional Sausages from Karditsa

**Smoked Salmon**  € 12



*Vegan*



*Vegetarian*



*Probably Vegan*



*Probably Vegetarian*

# Daytime Room Service Menu

Available from 12:30pm to 11:30pm

## APPETISERS

**Trio of Greek Dips € 22**

Tzatziki | Eggplant Salad | Fish Roe Salad “Tarama”

**Feta in Pie Crust € 21**

Served with Tomato Marmalade

**Meatballs € 23**

Black Angus Minced Meat | Tomato | Herbs

**Prawn Saganaki € 29**

Tomato Sauce | Feta

# SALADS

**Greek Salad € 19**

With Xinomizithra Cheese

**Dakos € 18**

Barley Rusks | Fresh Tomato | Herbs | Feta

**Mozzarella Salad € 19**

Mozzarella | Tomatoes | Basil

**Chicken Salad € 19**

Chicken | Lettuce | Avocado | Croutons | Tomato | San  
Michali Cheese

# SNACKS

(until 19:30)

## Country-Style Turkey Club Sandwich € 25

Turkey | Naxos Gruyere Cheese | Lettuce | Tomato

Served with French Fries

## Mozzarella Pizza € 19

Mozzarella | Tomato Sauce

## Prosciutto Pizza € 21

Prosciutto | Fresh Mushrooms | Mozzarella | Tomato Sauce

## MAIN DISHES

**Rooster in Light Tomato Sauce € 31**

Served with Traditional “Hilopites” Pasta

**Chicken Thigh Gyros € 28**

Tomato | Onion | Tzatziki | Pita Bread | French Fries

**Mini Burger Trilogy € 25**

Black Angus Beef | Tomato | Lettuce | Cheese | Pickles

**Striploin Steak € 51**

Black Angus Striploin “Tagliata” | Vegetables | Potato  
Purée

**Orzo € 38**

Orzo | Shrimps | Medley of Vegetables | Tomato | Herbs

**Linguine € 25**

With Ragu of Beef in Light Tomato Sauce



## **DESSERTS**

**Pistachio Roll with Various Textures € 22**

Served with Pistachio Ice Cream and Sea Salt

**Chocolate Cigar with Exotic Fruit Caramel € 24**

Served with Aged Tsipouro Ice Cream

**Citrus, Hibiscus, and Red Berry Cream Bar € 24**

Served with Coconut and Hibiscus Sorbet

**Light Bougatsa Cream and Madagascar Vanilla Praline  
with Hazelnut and Sea Salt € 20**

Served with Vanilla Ice Cream

## **Champagne**

### ***Montagne De Reims, Reims***

Jeeper Grand Assemblage Brut Premier Cru €120

Pommery Brut Royal €160

Pommery Brut Rosé €170

### ***Vallée de la Marne, Épernay***

Moët & Chandon Brut Imperial €180

Moët & Chandon Brut Rosé Imperial €180

## **Sparkling Wine**

### Greece

Paranga, Brut White, Kir-Yianni €55

Akakies, Brut Rosé, Kir-Yianni €55

# **Wine by the Glass**

## **White Wine (150ml)**

Greece

### **Palpo, Chardonnay, Kir-Yianni Estate €15**

*This single vineyard wine shows complex citrus and white flower brioche, toasted bread and vanilla, while the rich aromatic character and the well-structured body make up a powerful wine with a serious ageing potential. Round with dense body and flavor intensity.*

### **Samaropetra, Sauvignon Blanc, Kir-Yanni Estate €12**

*The nose is dominated by aromas of kiwi, passion fruit and citrus, typical of a green Sauvignon Blanc with a refreshing character. On the palate blossom of flowers adds structure and crispness, supporting the intense flavors and leading to a lingering, lip-smacking aftertaste.*

## **Rosé Wine (150ml)**

### **Lenga, Mavrokoudoura/Gewurztraminer, Avantis Estate €11**

*Pale salmon color with delicate aromas of pink roses, sweet grape and hints of citrus fruits. The palate is dry with moderate sense of sweetness, aromas of red small sour fruits, red pepper, spicy character and medium acidity. Pleasant and long after taste.*

## **Red Wine (150ml)**

Xinomavro, Paranga, Kir-Yanni Estate €12

*An aromatic complex wine which combines powerfully fresh fruits and notes of rose. On the palate, gentle tannins and round mouth feel, with distinctive sense of the oak barrel.*

## **Sparkling Wine by the Glass**

Paranga, Brut White, Kir-Yianni €12

Akakies, Brut Rosé, Kir-Yianni €12

# White Wine

## Greece

### Santorini, Cyclades

#### **Terra Nera, Assyrtiko, Artemis Karamolegos Winery €70**

*Light lemon color. On the nose, aromatic, with citrus fruits, lime and lemon, as well as peach, mango and citrus notes. On the mouth, rich with pleasant acidity, as there are aromas of citrus, and lemon blossoms.*

### Macedonia

#### **Palpo, Chardonnay, Kir-Yianni Estate €70**

*This single vineyard wine shows complex citrus and white flower brioche, toasted bread and vanilla, while the rich aromatic character and the well-structured body make up a powerful wine with a serious ageing potential. Round with dense body and flavor intensity.*

#### **Samaropetra, Sauvignon Blanc, Kir-Yanni Estate €55**

*The nose is dominated by aromas of kiwi, passion fruit and citrus, typical of a green Sauvignon Blanc with a refreshing character. On the palate, blossom of flowers adds structure and crispness, supporting the intense flavors and leading to a lingering, lip-smacking aftertaste.*

#### **Malagouzia, Bara, Kir-Yianni €60**

*A wine with a lemon-green color which appears wonderfully fresh on the nose, with precise aromas that are typical for the variety.*

# Rosé Wine

## Greece

### Macedonia

#### **L' Esprit Du Lac, Xinomavro, Kir-Yianni Estate €55**

*It boasts a pale salmon color with delicate orange hues and elegant aromas of rose, orange blossom, strawberry, and cherry. The palate is deliciously juicy, with a medium body and refreshing acidity.*

### Central Greece

#### **Lenga, Mavrokoudoura/Gewurztraminer, Avantis Estate €55**

*The wine displays a pale salmon color, accompanied by delicate aromas of pink roses, sweet grapes, and subtle hints of citrus fruits. On the palate, it presents a dry profile with a moderate sense of sweetness, revealing notes of red small sour fruits, red pepper, and a spicy character, all balanced by medium acidity. It concludes with a pleasant and lingering aftertaste.*

# Red Wine

## Greece

### Macedonia

#### Paranga, Xinomavro, Kir-Yianni Estate €60

*A wine of aromatic complexity, seamlessly blending intensely fresh fruits with delicate notes of rose. On the palate, it offers gentle tannins and a round mouthfeel, accompanied by a distinctive oak barrel presence.*

### Central Greece

#### Syrah, Avantis Estate Collection €190

*Opaque garnet color with ruby tints and complex bouquet of black and dried fruits, prunes, figs, blackberries, spices and vanilla, constantly developing. Very full palate with aroma of ripe black fruit, jam, pepper, sweet spices, pepper ink, coffee, chocolate and tobacco. Ripe, fine-grained tannins, powerful structure and long length.*

# Red Wine

## International Wines

### Italy

**Aliotto, Sangiovese/ Cabernet Sauvignon, Tenute Lunelli,  
Toscana IGT €60**

*It boasts a luminous ruby color, offering refined notes of morello cherries and fruit preserved in brandy on the nose. This well-structured wine is pleasantly rounded, with elegantly calibrated tannins contributing to its overall elegance.*

### USA

**Pinot Noir, Domaine Drouhin, Oregon,  
Willamette Valley €170**

*Complex and structured, this wine offers a beautiful combination of flavor, intensity, and backbone. Subtle notes of rose petal, raspberry, and dark cherries lead into layered flavors of sour cherries, cranberry, black tea, and plum. There is an extraordinary balance between the fine tannins and an energizing lift of vibrant red fruit and acidity.*



*Wishing you a wonderful wine discovery,  
Salute!*

For the benefit of our guests, a guideline  
of the alcoholic strengths of all beverages is as follows:

**Alcohol by Volume**

Champagne 12%-13%

White Wine 11%-14%

Red Wine 12%-15%

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