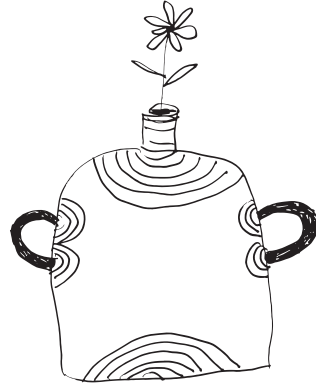


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OUR HOM BREAKFAST MENU

by Christos Pedes

Baked bread basket

Homemade pie of the day

BREAKFAST MAINS

Fried a La Grec

Eggs fried on virgin olive oil with fresh ground pepper

Cyclades Poached Eggs

Poached eggs on Monastery village bread with roka salad, Mykonian louza and roasted tomato sauce

Farmer Scramble

The all-time classic scrambled eggs with fresh chives

Our Greek Strapatsada

Greek style - scrambled eggs with tomato, feta cheese and fresh oregano

Greek Omelet

Our version of Greek omelet with cherry tomatoes, sliced Kalamata olives, feta cheese and fresh thyme

Green Fit
White steam omelet with avocado and spinach olive oil with dill

Spinach Pie Toasted Bread
Whole meal bread with spinach, vegan cheese and fresh dill

Greek Cheese Stories of the day

Mediterranean Butchers of the day

Sweets

Greek yogurt
low fat or full fat with honey & nuts

Corns & cereals,
granola, oatmeal or fruit muesli

Tzaletia from Corfu
Greek pan cake with thyme honey and Aegina nuts

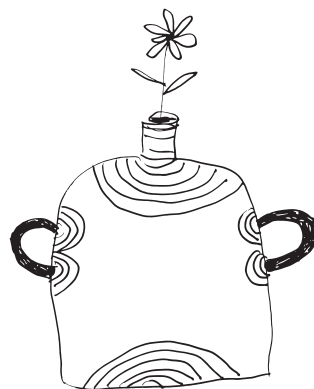
Roasted fruits
with tahini sauce, maple syrup and almond

Drinks

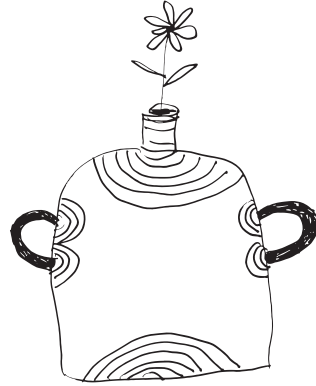
Coffee or Tea

Fresh orange juice

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All Day Menu

by Christos Pedes

hom Salads

Greek Garden Salad

Cherry tomatoes with cucumber, fresh onion, Kalamata olives, feta cheese mousse from Kalavrita and carob rusk from Santorini

Quinoa Strawberry

Quinoa salad with pesto sun dried tomato, marinated strawberries mixed seeds and katiki Domokou cheese mousse

Starters

Zucchini And Cheese Ballotine

Zucchini ballotine marinated in fresh herbs with manouri cheese from Northern Greece, grapes, pesto of pistachio and vinaigrette sauce

Mediterranean Eggplant & Shrimps

Grilled shrimps, Santorinian smoked eggplant spread with caper leaves, fresh oregano, tomato jam and vanilla oil

Santorinian Fava with Octopus

Local fava with grilled octopus, onion jam in strawberry vinegar, Santorinian cherry tomatoes, caper leaves, fresh thyme, pickled radish and chives oil

Main Dishes

Sea Bream Aegean Style

Greek sea bream with Greek wild greens, Santorinian tomatoes, local caper, eggplant mousse and red pepper sauce

Rib Eye & Apple Smith

Rib eye steak on herbs, sweet potato pure, apple smith textures and verde sauce

Organic Village Chicken

Chicken legs ballotine with baby corn, baby potatoes fresh herbs, parsley oil and Diablo aromatic sauce

Roasted Tomato pasta

Twisted pasta in roasted tomato sauce with Santorinian cheery tomatoes, fresh basil and olive oil. Served with dry mizithra of Crete

Desserts

Traditional baklava

Traditional baklava with pastry phyllo sheets, pistachio from Aegina crème, butter, cinnamon, comes with vanilla Madagascar ice cream

Profiterole

Profiterole with crunchy choux pastry balls, forest fruits, Chocolate cream texture and cream filling

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