

# ATLANTIKÓS

## BREAKFAST

### STARTERS

**IRISH STEEL CUT OATMEAL 17**  
BROWN SUGAR, RAISINS, WALNUTS

**GREEK YOGURT PARFAIT 22**  
WHIPPED GREEK YOGURT, BLUEBERRIES  
HOUSE GRANOLA, HONEY, MINT

**COCONUT MANGO PARFAIT 22**  
COCONUT CHIA PUDDING, MANGO, KIWI  
HOUSE GRANOLA, MINT

**FRUIT PLATE 20**  
PINEAPPLE, WATERMELON, CANTALOUPE,  
HONEYDEW, GRAPES

**BOWL OF BERRIES AND YOGURT 18**  
ASSORTED BOWL OF BERRIES  
WHIPPED GREEK YOGURT

**FRESHLY BAKED MUFFINS 9**  
BLUEBERRY, BANANA, CHOCOLATE CHIP

**PASTRIES 8**  
BUTTERY CROISSANT, NUTELLA CROISSANT,  
GUAVA AND CHEESE PASTRY,  
BREAKFAST CAKES: LEMON, BANANA  
YOGURT, SPICED ZUCCHINI

### SANDWICHES & MORE

**CROQUE MADAME 25**  
BLACK FOREST HAM, BECHAMEL  
DIJONNAISE, BRIOCHE BREAD

**BREAKFAST CROISSANT 23**  
SCRAMBLED EGGS, APPLEWOOD SMOKED  
BACON, CHEDDAR CHEESE, SLOW ROASTED  
TOMATO

**SMOKED SALMON BAGEL 26**  
EVERYTHING BAGEL, SCALLION CREAM CHEESE,  
ARUGULA SLICED RED ONIONS, CAPERS, SMOKED  
SALMON

**BREAKFAST SANDWICH 24**  
FRIED EGG, CORNMEAL DUSTED BUN,  
TURKEY BACON AND TURKEYHAM, SLICED  
TOMATO,  
CHEDDAR CHEESE, ARUGULA, BASIL AIOLI

**BELGIAN WAFFLES 23**  
BUTTERMILK BELGIAN WAFFLES, WHIPPED  
CREAM BERRIES, POWDERED SUGAR

**BRIOCHE FRENCH TOAST 23**  
VANILLA FRENCH TOAST, BUTTERY BRIOCHE,  
NUTELLA MACERATED STRAWBERRIES, WHIPPED  
MASCARPONE

### ENTREES

**CLASSIC BREAKFAST 27**  
TWO ORGANIC EGGS ANY STYLE  
HERBED FINGERLING POTATOES, SLOW ROASTED  
TOMATO APPLEWOOD BACON OR CHICKEN  
SAUSAGE

**MAKE YOUR OWN OMELET 25**  
THREE EGG OMELET WITH CHOICE OF THREE  
INGREDIENTS: TOMATO, ONION, MUSHROOM,  
RED PEPPER, HAM, CHICKEN SAUSAGE, BACON,  
CHEDDAR, SWISS CHEESE, FETA

**CHEFS ORGANIC THREE EGG OMELET 26**  
TOMATO, TORN BASIL, PARMESAN CHEESE,  
AVOCADO HERBED FINGERLING POTATOES,  
SLOW ROASTED TOMATO

**POWER SCRAMBLE 24**  
SCRAMBLED EGG WHITES, ORGANIC CHICKEN  
SAUSAGE QUINOA, CHEDDAR, KALE.

**AVOCADO TOAST 25**  
SULLIVAN STREET BAKERY MULTIGRAIN BREAD  
AVOCADO SPREAD, HEIRLOOM TOMATOES,  
FETA, RADISHES POACHED EGGS, SEA SALT,  
OLIVE OIL

**ENGLISH BENEDICT 26**  
FRENCH HAM, SOFT POACHED EGGS  
HOLLANDAISE SAUCE, ESPELETTE PEPPER,  
HERB FINGERLING POTATOES, TOMATO

**FLORENTINE EGGS BENEDICT 25**  
SLOW ROASTED TOMATOES, GARLIC SPINACH,  
SOFT POACHED EGGS, HERB FINGERLING  
POTATOES

**BANANA PANCAKES 26**  
CANDIED WALNUTS, BANANA CARAMEL SAUCE  
POWDER SUGAR

**TRADITIONAL PANCAKES 23**  
MIXED BERRIES AND WHIPPED CREAM

### BREAKFAST BUFFET 45

### SIDES 10

APPLEWOOD SMOKED BACON  
JOYCE FARMS ORGANIC CHICKEN SAUSAGE  
CANADIAN TURKEY BACON  
TURKEY BACON, SMOKED SALMON  
AVOCADO, MIXED BERRIES, SLICED BANANA

AN 18% GRATUITY (PLUS TAXES) WILL BE ADDED TO YOUR CHECK.

\*UN 18% DE SERVICIO (MAS IMPUESTOS) SERÁ AÑADIDO A LA CUENTA \*

\*YON SE `VIS 18% (PLIS TAKS) AP AJOUTE SOU CHÈK LA\*

CONSUMING RAW AND UNCOOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS: IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED.