

BRUNCH & SNACKS

Croque madame

Sunny side egg on toasted bread
with cotto ham, goat cheese and besamél

Croque monsieur

Toasted bread with edam, roast turkey on
greaseproof paper and besamél

Eggs Benedict

Homemade bread from yeast, 2 poached eggs,
pastrami(cold cut) and Hollandaise sauce

Kagianas

Scrambled eggs with cretan apaki
tomato, gruyere and fresh herbs

Super food breakfast

Scrambled eggs with cretan apaki
tomato, gruyere and fresh herbs

English breakfast

Wholegrain slowly ripen bread, omelette
with egg glairs, avocado, salad with quinoa and nuts

The classics

2 sunny side eggs or strapatsada (scrambled eggs)
or omelette or boiled eggs or poached eggs

(The choices of eggs are accompanied with toasted bread
and salad)

PIES & PANCAKES

Pancakes

Fried eggs, roast chicken, edam,
sour cream and crispy walnut

Oreo pancakes

Sweet pancakes with oreo mousse and almond

Fitness star

Sweet pancakes with cereal, honey,
chia seeds and traditional yoghurt

Choco lover

Sweet pancakes with praline, banana and biscuit

Rice pudding

Prulee milk rice with orange cream and
cinnamon ice cream

Yogurt bowl

Bowl of yoghurt with honey, fruit and granola

Seasonal fruits

SANDWICHES

Cornbread

With marinated chicken fillet, tomato ,cucumbe and mustard sauce

Soft Panini

With yoghurt, baked eggplant, pulled beef, and baked halloumi cheese

Club sandwich

With lettuce, tomato, mustard, mayonnaise, chicken sunny side egg, edam cheese and French fries

Wholegrain bread

with tomato, guacamole, baked vegetables coconut and coconut bacon (vegan)

Toast

With ham or turkey, cheese and tomato

BURGERS

Classic burger

100% burger black angus, edam cheese caramelized onion, bacon, tomato iceberg, mayonnaise, and traditional village style French fries

Chicken burger

Breaded chicken fillet with cereal, gouda cheese 0%, tomato, lettuce and mustard

Black bun

tempura shrimp, rocket, tomato,garlic, chily, mayonnaise and shrimp cracker

PIZZA

Margherita

With tomato, sauce, mozzarella
and fresh basil

Greek

With white feta sauce, olives, chicken
and onion

Special

With tomato sauce, bacon, mushrooms,
green pepper and mozzarella

SALADS

Cretan

With cherry tomatoes, cucumber,
crithmum, seliani feta, olives and rusk

Caesar

With breast chicken fillet, parmesan cheese,
bacon, crouton and mozzarella

Mediterranean

With colourful cherry tomatoes, avocado,
corn and light citrus fruit sauce

Rocket

With beef fillet, locust bean honey
and arseniko (traditional) cheese from Naxos

MAIN DISHES

Fillet kontosubli

From beef fillet baked in josper
with smoked tomato potato chips and sumak dip

Greek appetizers

Tzatziki avocado, hummus, split peas
with baked pita and olive oil

Chicken fillet sauté

With wild risotto, and leek sauce

Pennes

With chicken fillet, bacon, broccoli
and pecorino cheese

Stuffed risotto

With raisins, pine cones, crispy prosouto
from Evritania and feta mousse.

Baked or Sauté vegetables

With oregano and olive oil

Traditional village style potatoes

Fried

DESSERTS

Decomposed apple pie

Caramelized sfogliata, blond raisins
and cinnamon ice cream

Chocolate soufflé

With passion fruit and caramel ice cream

Salted caramel

With chocolate cream, almond biscuits,
caramelized hazelnuts, and smeouro ice cream

Galaktobureko (Custard filled pastry) millfei

With semolina cream and orange sauce

Beachcomber tower

Vanilla ice cream, stracciatella, gianduja,
crispy hazelnuts band chocolate caramel

Seasonal fruit

Variety

From ice cream and sorbet

Variety of Greek cheese

served with vegetables and breasticks

Waffles

with chocolate and ice cream

(Ask us for extras)

BEACHCOMBER SIGNATURE DRINKS

Wild berries

Vodka, cherry, raspberry, strawberry, basil, burlesque bitters

Early harvest

Gin, dry sherry, pineapple, honey, lime, homemade cardamon bitters

Down in Mexico

Tequila reposado, mescal, spices, exotic fruits, watermelon, lime, tiki bitters

Mango punch

Aged cuban rum, pineapple rum, apricot, cherry plum, lime, mango foam, orange bitters

Trail to happiness

Melon infused light rum, agricole rum, sour apple, cucumber, lime, winter melon bitters

EARLY DRINKS(LOW ALCOHOLIC)

Tropical sangria

White wine, dry vermouth, pineapple, mango, elderflower, tonic water

Late date

Date infused aperol, vermouth bianco, vermouth rosso, pink grapefruit soda, cranberry bitters

THE TWISTED CLASSICS

Twisted libre

Light rum, agricole rum, homemade cola syrup, grapefruit bitters, chinotto

Spicy coffee

Vodka, homemade coffee & pimento liqueur, salted caramel, tiki bitters

Hot mary

Pink pepper infused vodka, lemon, tomato, chilli, cucumber, worcestershire sauce, salt & smoked paprika

Smoky sour

Irish whisky, blended scotch, malt whiskey, sage, lemon, krupnik bitters

GREEK VIRTUES

Philoxenia

Mastic spirit, lemon, mint, verbena,
homemade cardamon bitters

Grace

Grace greek gin, olive liqueur, thyme bitters

Generocity

Metaxa 12, diktamo liqueur, tentura bitters

THE BARREL AGED COCKTAILS

Zombie (1950 version)

Light cuban rum, jamaican rum, overproof rum,
pineapple, passion fruit, lime, lemon, aromatic bitters

Mai tai (Trader vic's version)

Light cuban rum, jamaican rum, agricole rum,
orange, lime, orgeat, aromatic bitters

THE MOCKTAILS

Slight over

Apricot, mango, lime, green tea

Lemonade

Lemon, mint, verbena, violet soda

Exotico

Exotic fruits, watermelon, lime, ginger ale

***Surrender yourself in a unique fine drinking experience.
Please ask our stuff in case you are interested in classic cocktails
(Mojito, Caipirinha, Mai Tai, etc)

SPIRITS

VODKA

Absolut

Absolut Elyx

Finlandia

Grey Goose

Beluga

Ciroc

GIN

Beefeater

Beefeater 24

Bloom

Hendrick's

G Vine

The Botanist

Gin Mare

Monkey

Boodles

Tanqueray No10

Grace

RUM

Cuban

Havana 3 Anos

Havana Anejo 7 Y.O

Barbados

Doorly's X.O

Mount Gay Black Barrel

Guatemala

Zacapa 23 Solera

Zacapa X.O

Trinidad & Tobago

Angostura 1787

Angostura 1824

Venezuela

Diplomatico Reserva Exclusiva

Jamaica

Plantation Xaymaca Special Dry

Appleton Rare Blend 12 Y.O

Martinique

Clement Select Barrel

Clement Canne Bleue

TEQUILA

Olmeca Blanco

Olmeca Reposado

El Jimador Blanco

El Jimador Reposado

Olmeca Altos Plata

Olmeca Altos Reposado

Don Julio Blanco

Don Julio Reposado

Gran Corralejo Anejo

MEZCAL

Amores Cupreata

Del Maguey Chichicapa

WHISKEY

Irish Whiskey

Jameson

Blended Scotch Whiskey

Ballantine's

Johnnie Black Label

Johnnie Blue Label

Japanese Whiskey

Nikka From The Barrel

Nikka Coffey Malt

Tennessee Whiskey

Jack Daniels

Jack Daniels Gentleman Jack

Jack Daniels Single Barrel

Single Malt Scotch Whiskey

Kilchoman Machir Bay

Talisker 10 Y.O

Glenfiddich 12 Y.O

BY GLASS

LOUIS ROEDERER
PROSECCO BOTTEGA
MOSCATO D'ASTI

BIBLIA XORA white
KARIPIDIS white
KARIKI white by glass

BIBLIA XORA rose
ESTATE LANTIDIS 5senses rose
KARIPIDIS rose

KTIMA MOUSON - 9 red
ESTATE LANTIDIS 5 SENSES

MA MAS AMIEL
VINSANTO SIGALAS
SAMOS NECTAR UWC
MASTICHA SKINOS
LEMONCHELLO
GRAPPA NONNINO chardonnay
ESTATE DOURAKIS DEMI SEC WHITE
ESTATE DOURAKIS DEMI SEC RED

SOFT DRINKS

Coca Cola
Sprite
Perrier 0,33L
Soda etc. 0,33L
Nordic Tonic 0,2L
Source Ginger Ale 0,2L
Source Ginger Beer 0,2L
Source Bitter Lemon 0,2L

COFFEE

Greek coffee
Freddo espresso
Freddo cappuccino
Espresso
Cappuccino
Latte macchiato
Frappe

MILKSHAKES

Vanilla / chocolate / banana etc.

BEER

Mythos Draft - 0,4L
Mythos Radler - 0,33L
Fix Anef - 0,33L
Estrella inedit Damm - 0,75L
Delphi Dark - 0,33L
Blanc 1864 - 0,33L
Corona - 0,35L
Mc Farland - 0,33L
Erdinger - 0,5L
Grimbergen Blanche - 0,33L
Cretan Kings Lager - 0,33L
Magners cider - 0,5L
Somersby apple cider - 0,33L
Somersby watermelon - 0,33L

WATER

Avra 1L
S. Pellegrino 0,75L
Aqua panna mineral water 0,75L



Indulge in an unforgettable experience with the most luxurious shisha pipes ever made. Please ask our waiter about available flavors and cocktails



For cigar aficionados who appreciate and know how to enjoy a great smoke, Beachcomber offers a selection of fine cigars (on availability basis) to suit every taste. Just ask our waiter.

SPECIAL DIETARY NEEDS. Please inform your waiter if you have any food allergies or dietary, prior to ordering. We use virgin olive oil. Fried foods are fried in corn oil. Crustaceans are frozen. All prices are in Euro. Prices are valid until October 2019. Prices include: service charge, Municipal Tax and VAT.
Managing Director: Emmanouil Marinakis