



What makes Bliss' Breakfast one of the best in Mykonos?

Our executive chef, Yannis Stanitsas, very carefully selects all the finest produce from the local and international market to offer you always the best quality breakfast, beverages and dishes. Please let us know if you have any food allergies or special dietary needs.

JUICE Orange and Detox Juices are daily freshly squeezed from 100% fresh fruits.

TEA The very best ingredients and traditional production methods make Kusmi Tea our favourite choice.

FILTER COFFEE Jacobs Douwe Egberts is the world's leading pure-play coffee company we trust.

ESPRESSO COFFEE Taf selects high end coffee beans from exceptional farms around the world to provide us unique blends with intense aromas and taste supremacy.

YOGURT Greek Yogurt with full or low fat as well as vegetarian selections are available.

HONEY Greek Premium Honey from Mourikis Family in Boeotia.

EGGS All our free-range eggs come from our supplier's farm in Megara.

SAUSAGE Our sausages are hand made in Mykonos by our executive supplier.

JAMS Produced from fresh fruits directly from the Greek countryside.

BAKERY Koutsothanasis Bakery prepares all the Pastries and Breads especially for Mykonos Bliss.

MILK Fresh pasteurized milk with low or full fat produced from Greek farms is available according to your taste. Vegan drinks made from Almond, Coconut or Soya are also available upon request.

LUZA Made in Mykonos by Stavrakopoulos "All About Meat".

CHEESE A selection of PDO cheeses as well as international produce are available for your breakfast.

BREAKFAST MENU

SERVED AT THE RESTAURANT
FROM 08:00 TO 11:00



Kick Start Your Morning

BAKERY BASKET Selection of Today's Homemade Bread, Cake & Pastries. Accompanied by a selection of jams, spreads, and Greek honey.

CEREALS (VG) Served with a Choice of Yoghurt, Fresh Milk or Almond Milk.

CHEESE AND COLD CUTS PLATTER Variety of Cheese and Cold Cuts.

VEGAN TOAST (VG) Mushroom Avocado Toast with Caramelized Onions.

FRESH SEASONAL FRUIT SALAD (VG) Variety of Fresh Seasonal Fruit.

Energy Bowls

GREEK ENERGY BOWL WITH A TWIST

Greek Yoghurt with Honey, Walnuts and Caramelized Ginger.

ENERGY VEGAN BOWL (VG)

With Almond Milk, Granola, Banana, Pineapple, Lime, Goji Berries, Chia and Coconut Flakes.

POWER BOOST

Greek Yogurt, Cannabis seeds, Banana, Linseed, Peanut Butter.

Greek Favorites

THE TRADITIONAL "STRAPATSADA" Scrambled Eggs in Fresh Tomato Sauce with Mousse of Feta and Marjoram.

THE GREEK SALAD BRUSCHETTA (VG) Tomato, Olive Oil, Fresh Oregano, Caper Leaves, Olives served with/without Smashed Feta Cheese.

SFAKIANI PIE Cretan Cheese Pie with Soft Goat and Sheep Cheese, served with Greek Honey.

RIZOGALO (THE GREEK RICE PUDDING) Topped with Cinnamon.

Pancakes

SAVOURY Caramelized Bacon, Mushrooms Duxelles, Graviera Cheese Cream and Fried Egg.

CARAMELIZED BANANA Hazelnut Praline, Caramelized Banana in Coconut Sugar.

CHEESECAKE Served with Red Forest Fruit.

ENERGY BOOST With Greek Honey and Walnuts.

Eggs & Omelettes

HEALTHY Poached Eggs with Avocado, Spring Onion and Semi Dried Cherry Tomatoes in Carob Flour Bread.

RUSTIC Sunny Side Up Eggs Fried with Sour Bread, Mykonian Sausage, Sautéed Mushrooms and Grilled Tomato.

WHITE ANTIOXIDANT OMELETTE Quinoa, Baby Spinach, Cranberries, Manouri Cheese.

BAKED OMELETTE Oven Baked Omelette with Vegetables, Mykonian Luza and Graviera Cheese from Ios Island.

THE GREEK OMELETTE Olives, Tomatoes, Onions, Capers, Parsley, Oregano, Pepper, Feta Cheese.



Beverage Selection 6.00€

Double Espresso, Cappuccino
Espresso Latte, Americano
Freddo Espresso / Cappuccino
Hot/Cold Chocolate

Detox Fresh Juice - 9.00€

Orange Dream (VG)
Orange, Pineapple & Carrot

Tropical (VG)
Green Apple, Kiwi, Avocado & Ginger

Sunrise Bliss (VG)
Red Beetroot, Apple, Carrot & Ginger

Bubbles by the Glass

Bottega Prosecco Brut
14.00€
Brilla Prosecco Rose
16.00€



Floating Breakfast Experience - 80.00€

Spoil yourself or celebrate your special event with a floating breakfast at the comfort of your Suite. Enhance your experience with a champagne.

Champagne Martel Brut Prestige 750ml 90.00 €

Moët & Chandon Brut Imperial 750ml 160.00 €

Moët & Chandon Imperial Rose 750ml 190.00 €

Dom Perignon Brut 750ml 460.00 €



Vegan Selections



We have thoughtfully created a special vegan breakfast selection, prepared with genuine care. Each item has been chosen to offer a delicious and balanced start to your day, reflecting our commitment to every guest's preference and wellbeing.