

UNLIMITED TAPAS BRUNCH

HOUSE BREAKFAST SAUSAGE

Pan-seared Greek-style sausage with aromatic herbs and a hint of fennel.

BACON

Crispy, house-smoked bacon with a subtle sweet-smoky balance.

FRESH SEASONAL FRUIT

A vibrant selection of peak-season fresh fruits, simply prepared.

TOMATO SALAD

Our Greek salad prepared with vine-ripe tomatoes, bell peppers, onions, cucumber, feta cheese, Kalamata olives and extra virgin olive oil dressing

SALMON TARTARE

Fresh diced salmon with citrus, herbs, and a touch of olive oil, served light and refreshing.

BRIOCHE FRENCH TOAST

Rich brioche soaked in vanilla custard, lightly caramelized, finished with a dusting of powdered sugar and a whisper of orange zest.

GREEK YOGURT

Creamy Greek yogurt drizzled with golden honey, finished with a hint of sweetness.

GREEK BREAKFAST TACO

Soft pita bread, filled with scrambled eggs, feta, Kalamata olives, and fresh dill.

TOMATO EGG BENEDICT

Poached eggs atop rustic bread, roasted tomatoes, Greek yogurt hollandaise, and a sprinkle of oregano.

SOFT SCRAMBLED EGGS

Creamy eggs finished with extra virgin olive oil and a touch of sea salt.

CRISPY BREAKFAST POTATOES

Herb-roasted potatoes with oregano, lemon, and olive oil.

TEMPURA CAULIFLOWER

Lightly battered cauliflower fried to perfection, served with a lemon-yogurt dipping sauce and fresh herbs.

LENTIL SOUP

Slow-simmered lentils with fresh herbs, garlic, and a drizzle of extra virgin olive oil.

PANCAKES

Fluffy, golden pancakes drizzled with thyme-infused honey and served with seasonal berries.

AVOCADO TOAST

Local ciabatta roll, fresh homemade guacamole Topped with feta cheese

MINI SPANAKOPITA

Flaky phyllo pastries filled with spinach, feta, and fresh herbs.

L I M A N I G R I L L E

\$40 Per Guest | 90 Minutes | 20% Gratuity

EXCLUDING HOLIDAYS

BRUNCH COCKTAIL'S

MIMOSAS
CHOICE OF:

CLASSIC | \$14.00

A classic mix of sparkling wine and fresh orange juice.

PINEAPPLE | \$14.00

Crisp bubbles blended with bright, tropical pineapple juice.

CRANBERRY | \$14.00

Bright, bubbly, and lightly tart with cranberry juice.

POMEGRANATE | \$14.00

Light and bubbly with a tart-sweet pomegranate finish

GRAPEFRUIT | \$14.00

Refreshing and slightly bitter with a citrus sparkle.

MIMOSA TOWER | \$100.00

Serves 8 guests

BLOODY MARIA | \$14.00

Tequila-based twist on the classic, with spiced tomato juice and citrus

MARGARITA
CHOICE OF:

CLASSIC | \$18.00

Tequila, lime, and a hint of orange, served on the rocks.

MANGO | \$18.00

Sweet, tropical mango blended with tequila and lime.

STRAWBERRY | \$18.00

Fresh strawberries meet zesty lime and smooth tequila.

WATERMELON | \$18.00

Juicy watermelon and tangy lime shaken with tequila.

BLOOD ORANGE | \$18.00

Bold blood orange flavor brightened with lime and tequila.

MARGARITA PITCHER | \$80.00

Serves 3-4 Guests

SANGRIA PITCHER | \$70.00

(8 Guests)

Choice of White or Red Sangria

BLOODY MARY | \$14.00

Vodka mixed with spiced tomato juice, citrus, and savory seasonings

L I M A N I
S E A P O R T