

Ble Restaurant
A harmonious blend of
Slow glamour & Culinary excellence

Breakfast Hours 08:30 to 11:30

Brunch Time 11:30 to 14:00

Can't bear to leave your private paradise?
We've got you covered, breakfast and brunch
room service is available.

When you are ready to place your order
use the ananea Mykonos Mobile Application
And place your order.

Service Charge 12€

Please let us know if you have any food allergies
or special dietary needs

COFFEE

Espresso - Double Espresso - Americano
Cappuccino - Latte - Decaffeinate Espresso
Freddo Cappuccino - Freddo Espresso
Hot Chocolate

MILK

Low Fat Milk - Full Fat Milk
Almond Milk - Soya Milk - Oat Milk - Rise Milk

TEA

Black - Green - Chamomile
Mint & Eucalyptus - Forest Fruits - Green & Cannabis

FRESH SQUEESE JUICE

Orange Juice

GRANOLA

Combine with Milk, Greek Low-Fat Yogurt or Hot Water

RED BERRIES

Dried Blackcurrants, Redcurrants and Raspberries Granola

CLASSIC

Oats, Wheat and Barley Granola

CHOCOLATE

Belgian Chocolate, Almonds, Hazelnuts and Walnuts Granola

NUTS & SEEDS

Hazelnuts, Almonds, Walnuts and Cashew Nuts Gluten Free Granola

PASION FRUIT & PISTACHIO

Pistachio Nuts, Almonds, Cashew Nuts, Hazelnuts
and Passion Fruit Granola

YOGURTS

With Greek Low-Fat Yogurt

CLASSIC

Walnuts, Honey and Cinnamon

ENERGY BOOSTER

Goji Berry, Almonds, Sunflower Kernels and Ginger Syrup

HEALTHY

Banana, Peanut Butter, Peanuts Flakes and Honey

EXOTIC

Ananas, Kiwi, Almonds and Greek Honey

EGGS & FRIENDS

Omelet - Fried - Scrambled - Boiled

Create your favorite combination with the following ingredients:
Mushrooms, Cherry Tomatoes, Green Pepper, Onions, Olives, Spinach,
Cheese, Feta Cheese, Turkey, Bacon, Hum, Sausages

GREEK TRADITIONAL EGG RECIPES

STRAPATSADA

Scrambled eggs with tomatoes, green peppers, onions,
feta cheese served with rustic bread

FOURTALIA

Omelette with potatoes and Greek beef sausage served
with rustic bread

MUFFINS

ENGLISH

Poached Egg, Cream Cheese, Bacon, Hollandaise Sauce, Chili Flakes

AVOCANDO

Poached Egg, Avocado Cream

BRESAOLA

Poached Egg, Sauteed Spinach, Bresaola, Hollandaise Sauce

SALMON

Sauteed Salmon and Peppers, Green salad and Mayonnaise

MUNCH & CRUNCH

**This Food concept has led to the creation on a diverse of range of plates,
ranking from healthy and nutritious options to indulgent treats**

SAVORY BOWL

**Hard Boiled Egg, Tomatoes, Cucumber, Toasted Bread
with Butter, Cottage Cheese, Balsamic Oil**

AVOCADO BOWL

**Avocado, Hard Boiled Egg, Sauteed Spinach,
Cherry Tomatoes, Cottage Cheese, Crunchy Bulgur Wheat**

CHIA BOWL

Banana, Mango, Granola, Chia Seeds, Oat Milk, Maple Syrup

COTTAGE CHEESE & APPLES BOWL

Red Apple, Granola, Cottage Cheese, Cinnamon

PLATTERS

CHEESE PLATTER

Variety of Greek Cheeses

COLD CUTS PLATTER

Variety of Greek and International Cuts

MIXED PLATTER

Variety of Cheeses and Cold cuts

FRUITS PLATTER

Variety of Seasonal Fruits

SWEET PANCAKES

BANANA NUTS

Banana, Nuts and Maple Syrup

PASSION

Chocolate, strawberries and Red Fruits Sauce

VEGAN

Strawberries, Maple syrup

APPLE

Apples, Cinnamon

SMOOTHIES

Our smoothies are made from the freshest ingredients and burst with flavor.

Are not included in the free breakfast selection.

250ml - 12€

ORANGE

Orange, Mango, Banana, Pineapple, Apple

PINK

Strawberry, Raspberry, Banana, Apple

GREEN

Kiwi, Spinach, Pear, Apple, Banana, Pineapple

BEETROOT

Apple, Banana, Carrot, Beetroot

YOU HAVE AN APPETITE FOR MORE

Our brunch menu is also available during breakfast hours

BRUNCH MENU

SOFT BUN HOT DOG

Sausage, Coleslaw Salad, Onion Crispy Flakes
12

TEMPURA SHRIMP

Toasted Brioche Roll, Tempura Shrimp,
Coleslaw Salad, Sriracha Mayo Sauce
16

CHICKEN BRIOCHE

Toasted Bread, Crispy Fried Chicken, Fried Egg, Iceberg
14

MUSHROOMS BRUNCH BREAD

Baked Bread, Parmesan Cheese, Fried Egg, Fresh Thyme, Mushrooms
12

MEAT LOVERS BRUNCH BREAD

Baked Bread, Bacon, Parmesan Cheese, Fried Egg, Sausages
14

STEAK SANDWICH

Toasted Panini Bread, Beef Steak, Parmesan Flakes,
Dijon Mustard, Cherry Tomatoes, Fresh Arugula, Balsamic Perls
20

FOCACCIA PROSCIUTTO

Baked Focaccia, Arugula Pesto, Mozzarella Cheese, Prosciutto
14

FOCACCIA MORTADELA

Baked Focaccia, Mozzarella Burrata, Mortadella. Pistachios, Olive Oil
14

CLUB SANDWICH

Toast bread, crispy chicken breast, crispy bacon, gouda cheese,
tomatoes, pickles, free range egg, mustard mayo served with fried
potatoes
22

BRUNCH DESSERTS

APPLE TART

Served with salted caramel ice cream

12

BACLAVA CHEESECAKE

Served with vanilla Madagascar ice cream

14

VEGAN CARROT CAKE

Served with vegan vanilla ice cream

12