





brunch menu  
with a Taste of Greece



Το Εστιατόριο **Mia's** σας καλωσορίζει  
σε ΜΙΑ γαστρονομική εμπειρία με  
αρχή, χωρίς τέλος, δημιουργώντας  
πιάτα που παντρεύουν την παράδοση  
με το σήμερα.

Από την **Αυγερία Σταπάκη** και την ομάδα της.

### **Mia's**

Restaurant welcomes you to  
THE ONE and only, never ending  
dining experience, creating dishes  
that combine tradition with the  
contemporary.

By **Avgeria Stapaki** and her team.

**Served 11 am - 4 pm**

**Mia's Granola  
with Greek Blueberry Jam 14€**  
Choice of Cows or Goat Yogurt,  
Mia's Signature Pecan Granola,  
Handmade Blueberry Jam,  
Fresh fruit of the day

**Vegetable Omelette 25€**  
Wild Asparagus,  
Foraged Mushrooms,  
Grilled Vegetables, Tsalafouti  
Creamy Cheese,  
Extra Virgin Olive Oil,  
Organic Eggs

**Cherry Tomato Toast 11€**  
Marinated Cherry Tomatoes,  
Xinotyri Cheese, Pepper  
Tomato Chutney,  
Sourdough Toast

**Crispy Poached Eggs  
with Staka 18€**  
Cretan Staka Cheese, Foraged  
Mushrooms, Potato Crouton,  
Organic Eggs

**Koskosela 16€**  
Organic Poached Eggs,  
Smoked Cherry Tomatoes,  
Thyme, Garlic, Basil, Bio Eggs,  
Handmade Brioche Bread  
with Thyme

**Our Bakery's  
Bread Basket 12€**  
Multigrain, Carob, Sourdough,  
Cretan thyme honey with 80%  
of thyme pollen grains,  
Variety of handmade  
marmalades made of  
Mandarin, Mastic-Raspberry,  
Strawberry - Blueberry  
& Handmade Cow's Butter

## Cold Dishes

Santorian White Smoked  
Eggplant Tarte 18€  
Sweet Pepper Drops,  
Cherry Tomatoes Confit,  
Chlorotyri Cheese, Rosemary

“Tomatosalata” 14€  
Sun Dried Tomatina, Smoked  
Tomatina, Kritamo, Chlorotyri  
from Santorini

Pistachio Burrata Salad 18€  
Strawberries, Cherry  
Tomatoes, Pesto made from  
Santorian Pistachios

Cherry Tomato Toast 11€  
Marinated Cherry Tomatoes,  
Xinotyri Cheese,  
Pepper Tomato Chutney,  
Sourdough Toast

Cheeses 23€  
Cretan Aged Thyme Graviera,  
Aged Xanthis PDO Kaseri,  
Tsalafouti, San Michali Syrou  
PDO, Cave Aged Mileiko,  
Naxos Aged “Naxion”

Charcuterie 28€  
Tinos Louza, Prosciutto  
Evritanias, Bresaola,  
Salami Lefkados PDO,  
Ham with Black Truffle,  
Roasted Turkey Breast

## Hot Dishes

Grilled Octopus  
& Santorian Fava 24€  
Oregano Oil, Capers

Orzo Gemista 26€  
Orzo, Vegetable Broth,  
Xinomyzithra Cheese,  
Handmade Sfakian Carob  
Rusk, Spearmint Olive Oil

Baby Rooster Stuffed  
with Truffle 38€  
Black Summer Truffle,  
Wild herbs, Handmade Crispy  
Potatoes, Goat Cheese Mousse

## Chef's Dish of the Day

### Desserts:

Greek Coffee served with a  
Traditional Sweet Bites 9€  
Mastic Almond Loukoumi  
& Hazelnut Chocolate Halva,  
Rose Petal Loukoumi  
& Vanilla- Chocolate Halva or  
Bergamot Loukoumi  
& Cranberry Almond Halva

Handmade Ice-Cream 9€  
Madagascar Vanilla,  
Greek Coffee or Mastic

Portokalopita 13€  
Orange Pie, Mastic Ice-Cream

## Coffee

Greek Coffee "Nestoridis" from  
Xanthi founded in 1932 5.5€

Espresso 5/6€

Americano 6€

Espresso macchiato 5.5/6.5€

Cappuccino 6/7€

Flat White 6.5€

Latte 7.5€

French press filter coffee  
for two Costa Rica 9€

French Press Filter Coffee  
Panama Elida 11€

## Iced Coffee

Freddo Espresso 6.5€

Espresso on the rocks 6.5€

Freddo Cappuccino 7.5€

Freddo Latte 7.5€

Cold Brew Panama Elida 9€

## Herb Teas

Limited batch herbs,  
handpicked from organic  
microfarms all over Greece

Mountain tea from Grevena 5.5€

Lemon Verbena of Samos 5.5€

Greek Sage of Crete 5.5€

Dittany of Crete(Δίκταμο) 5.5€

Pennyroyal Mint(Φλισκούνι) 5.5€

Mia's Herb Blend 5.5€

## Chocolates

Chocolate Hot 8€

Chocolate Iced 8€

## Milk

Cow's Milk 7€

Goat Milk 7€

Fresh Donkey Organic Milk 17€

Almond Milk 7€

Pea protein Milk 7€

## Refreshments

Sparkling Shrub

Kumquat 8€

## Fresh Juice

Mia's Mandarinada 8€

Orange Juice 7€

## Smoothie 9€



## Brunch Drinks

### Mamosa 15€

Tangerine juice, Sparkling Wine  
Angy Refreshing, 5,9% Abv

### Lady Sea 16€

Fı Fatourada, Junique, Castro  
Bergamot, Castro Thyme,  
3 Cents Aegean Tonic  
Refreshing Mellow, 8.2% Abv

### Belladonna 15€

Peach puree, Giffard Abricot,  
Skinos Mastiha Spirit  
Sparkling Wine  
Rich Refreshing, 9% Abv

### Maraki Spritz 16€

Carpano Botanic Bitter,  
Carpano Bianco,  
2 Cent Plain Soda  
Botanical Refreshing, 9.6% Abv

### Café Kyriakós 15€

Antica Formula, Cold Brew,  
Vanilla, 3 Cents Tonic Water  
Rich, Uplifting, 3.3%Abv

### Bloody Mia 16€

Mia's Aegean Blend\*,  
Beetroot, Tomato Blend  
Savoury, 12,3% Abv

## Non Alcoholic

### One 12€

Strawberry, Hibiscus,  
Lemon, Gazoza

### Two 12€

Roots Bianco, Spearmint,  
Cucumber, Mastiqua

### Three 12€

Soumada, Peach,  
Ginger Beer

\*Mia's Aegean Blend:  
Votanikon, Mataroa, O/Purist

Αγορανομικός Υπεύθυνος: **Δημήτρης Ζαμπαθάς**

Παρακαλούμε να μας ενημερώσετε για τυχόν αλλεργίες,  
δυσανεξίες τις οποίες πρέπει να γνωρίζουμε.

Οι παραπάνω τιμές είναι σε ευρώ (€).

Σε όλες τις παρασκευές μας χρησιμοποιείται εξαιρετικό παρθένο ελαιόλαδο  
& άριστης ποιότητας ηλιέλαιο για τηγανητά εδέσματα.

Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις Φ.Π.Α. 13% & 24%.

Η επιχείρηση είναι υποχρεωμένη να διαθέτει έντυπα δελτία σε ένα ειδικό  
χώρο κοντά στην έξοδο για την καταγραφή τυχόν παραπόνων.

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο  
παραστατικό στοιχείο, απόδειξη ή τιμολόγιο.

Health Director: **Dimitris Zampathas**

In case of food allergies, intolerances kindly inform us.

All above prices are in Euro (€).

All foods are prepared with extra virgin olive oil and finest quality  
sunflower oil for any fried meals.

Services & taxes are included 13% & 24%.

The establishment is obliged to have a printed form available in a special  
location near the exit for the registration of complaints.

Consumer is not obliged to pay if the notice of payment has not been  
received, receipt or invoice.



the **breakfast** menu

summer 21  
oia santorini greece

[www.mias.gr](http://www.mias.gr)