



BREAKFAST (Served 8:00 – 11:00)

Scrambled Eggs

Scrambled organic eggs in clarified butter, on toasted bread accompanied by a green leaf salad

€10.00

Eggs Your Way (organic)

Poached, hard boiled, fried or any other way you like them served with fresh toasted bread and butter

€8.00

Omelette Your Way (3 organic eggs)

Choice of ham, cheese, tomato, mushrooms, red pepper, onion, spinach

€12.00

Protein Pancake

100% whole wheat pancake, strained yoghurt 2% and bananas served with thyme honey

€12.00

Greek Yoghurt Bowl

Fresh cut fruits and Greek yoghurt, topped with Greek honey

€10.00

SALADS

Quinoa

Salad with royal quinoa, bio lentils Beluga, caramelized walnuts, cherry tomatoes, carrot and cottage cheese with a vinaigrette of lemon and basil

€17.00

Chicken Salad

French lettuce, iceberg, chicken, cherry tomatoes, croutons, traditional Syro's cheese 'San Michalis' and anchovy dressing with 'San Michalis' flakes

€22.00



MAIN DISHES

Club Sandwich Roll

Turkey breast fouantre, iceberg, tomatoes, Naxos graviera cheese, mayonnaise tartare and hand-cut fried potatoes

€20.00

Half Chicken

Organic chicken on a pitta with black bio garlic tzatziki, baked tomato and crushed potatoes

€24.00

Oniro Burger

Black Angus burger, tomato, iceberg with pickled mayo in a Brioche bread with hand-cut fried potatoes (organic fried egg can be added upon request)

€22.00

Dish of the day

Ask our Chef for details



DESERTS

Selection of Sorbet

€4.00 per scoop

Cheese Platter (for two)

€12.00

Fruit Platter (for two)

€8.00

Fruit and yoghurt bowl topped with Greek honey

€10.00

All our recipes are prepared with biological and local Cycladic products in an effort to introduce you to the flavours and tastes of the island.

Please inform your waiter for any food allergies or special dietary requirements

All prices are in Euro (€) and V.A.T. of 24% is included

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT / INVOICE)



COCKTAILS

Oniro Fresh Martini

Grey Goose vodka, Triple Sec, guava juice, lime juice, strawberry puree, sugar

€12.00

Greek Mojito

Metaxa Brandy, fresh lemon juice, fresh lime juice, mint, sugar, Three Cents craft soda

€14.00

Mycofreso

Skinos Masticha, lemon wedges, basil, sugar, Three Cents craft soda

€14.00

Pomme Rose

Calvados, fresh lemon juice, sparkling rose, simple syrup

€15.00

Ask our bartender for our selection of spirits served by the bottle and by the glass or for any other cocktails you'd like to be served with.



CRAFT BEER

Nissos Beer Bio All-Day Lager Bottle 330ml

€6.00

Nissos Beer Dark 7 Beaufort Bottle 330ml

€7.00

Nissos Beer Pilsner Bottle 330ml

€6.00

CHAMPAGNE

Veuve Clicquot Brut Ponsardin 375ml

€55.00

Veuve Clicquot Brut Ponsardin 750ml

€100.00

Veuve Vlicquot Rose 750ml

€120.00



WINES

WHITE

Gerovassiliou Ktima Malagouzia 750ml (Assyrtiko, Malagouzia – Dry), Greece

€30.00

Kir Yianni Ktima 4 Limnes 750ml (Chardonnay, Gewurztraminer – Dry), Greece

€34.00

Sigala Santorini Assyrtiko 750ml (Assyrtiko – Dry), Greece

€36.00

Olivier Leflaive Chablis 750ml (Chardonnay), France

€70.00

House wine by the glass

€7.00

ROSE

Chateau Miraval 750ml (Rolle, Syrah, Cinsault, Grenache), France

€50.00

House wine by the glass €7.00

RED

T-Oinos 750ml (Mavrotragano – Dry), Greece

€38.00

Gaia Ktima Ayioritko "Ktima Gaias" 750ml (Ayiorgitiko –Dry), Greece

€42.00

Chateau De Pez, St. Estephe 750ml (Bordeaux), France

€90.00

House wine by the glass

€8.00



COFFEE

Espresso	€2.50
Double Espresso	€3.00
Latte	€3.50
Black Coffee	€3.00
Cappuccino	€3.50
Macchiato	€3.50
Freddo Espresso	€4.00
Freddo Cappuccino	€4.00
Frappe	€3.50

TEA

Wide selection of single origin teas
€3.00 per cup

REFRESHMENTS

Soft drinks
€3.00

Fresh orange juice
€4.00

Still water
Small €3.00 / Large €5.00

Sparkling water
€3.00

All prices are in Euro (€) and V.A.T. of 24% is included

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT / INVOICE)