

sandwiches & more

AVOCADO TOAST

avocado cream on toasted sourdough bread with cherry tomatoes, feta cheese, olives, chimichurri & fresh green salad
extra: egg fried or poached 2€

CLUB SANDWICH

with chicken, bacon, cheese, lettuce & tomato
served with French fries

CROQUE MADAME

sourdough bread with pork shoulder, cheese, mustard, light béchamel sauce, fried or poached egg & fresh green salad

TERIYAKI SANDO STYLE

fried chicken, onion jam, Japanese-style pickled cucumber & yuzu mayo

BEEF KATSU SANDO STYLE

beef rump steak, pickled daikon & truffle mayo

salads

CAESAR SALAD

with chicken fillet, bacon, lettuce, cherry tomatoes, croutons, parmesan cheese, Caesar dressing

SUPERFOOD SALAD

with quinoa, baby spinach, valeriana, cherry tomatoes, peppers, goji berries, cranberries, pistachios, cashews & herbal mix

burgers

all our burgers are served on our homemade brioche buns with French fries

BBQ

Beef Burger with 100% American Black Angus meat, smoked cheese, bacon, iceberg, grilled onion & homemade BBQ sauce

EL BURRO

Beef Burger with 100% American Black Angus meat, cheddar cheese, iceberg, tomato, crispy onion, pickles & cocktail sauce

BACON MUSHROOM MELT

Beef Burger with 100% American Black Angus meat, cheddar cheese, bacon, mushrooms, iceberg & cocktail sauce

HOT STUFF

Beef Burger with 100% American Black Angus meat, cheddar cheese, homemade chorizo sausage (pork), crispy onion, cucumber & spicy BBQ sauce

GORGONZOLA

Beef Burger with 100% American Black Angus meat, gorgonzola cheese & onion jam

TRUFFLE MAYO

Beef Burger with 100% American Black Angus meat, cheese, crispy onion, iceberg & truffle mayo

CLASSIC CHEESE

Beef Burger with 100% American Black Angus meat, cheese, spring onion, pickles, ketchup & mustard

FRIED CHICKEN

Chicken thigh burger with pickled onion, iceberg & spicy mayo

VEGGIE

Burger with mushrooms, parmesan cheese, baby spinach, ketchup & truffle oil

extras: beef patty, bacon, egg, cheddar cheese, BBQ sauce/cocktail/spicy mayo, truffle mayo

please inform us of any
allergies or
dietary restrictions



elBurro

EL BURRO
taste the difference!
MUNCH

Manager in charge: Anastasia Hatzigeorgiou
For cooking oil we use sunflower oil, for the salads we use extra virgin olive oil
The customer is not obliged to pay if the notice of payment has not been received (receipt - invoice)
The establishment is obliged to have printed forms available for the registration of complaints
The consumption of alcoholic beverage is prohibited for individuals under 17 years who are not escorted by parents or guardians
Prices are inclusive of all taxes and duties

omelets

served with fresh green salad
and fresh sourdough bread

Ham, smoked cheese, fresh tomato

Peppers, zucchini, mushrooms, spring onion & fresh tomato

Feta cheese & fresh tomato

Homemade chorizo sausage (pork), potato & feta cheese

Egg whites, gruyere cheese from Naxos & baby spinach

homemade pancakes

Fried eggs & bacon

Crispy fried chicken & maple syrup

Chocolate praline & strawberry coulis

Dubai chocolate with pistachio praline, chocolate praline, kataifi pastry & caramelised pistachios

Fresh fruit & maple syrup

extras: scoop of ice cream, maple syrup, chocolate praline, pistachio praline, homemade peanut butter, crushed Oreos, honey

eggs

BENEDICT

Two poached eggs with pork shoulder on homemade butter bread, hollandaise sauce & fresh green salad

EL BURRO BENEDICT

Two poached eggs with homemade smoked salmon on homemade butter bread, hollandaise sauce & fresh green salad

BLACK TRUFFLE

Scrambled eggs, black truffle flakes, homemade butter bread infused with black garlic & fresh green salad

KAGIANAS

Scrambled eggs with tomato served on homemade focaccia infused with cracked black pepper & fresh green salad

SIGNATURE

Two poached eggs with baby spinach on homemade butter bread, gruyere cheese sauce & fried country-style potatoes

SHAKSHUKA

Three eggs in a rich tomato sauce & homemade chorizo sausage (pork), sprinkled with feta cheese, fresh coriander & fresh sourdough bread

BIG BREAKFAST

Three fried eggs, bacon, homemade mykonian sausage (pork), mushrooms, baked beans & sourdough bread

STEAK & EGGS

Three fried eggs, with juicy slices of beef rump steak & freshly made chimichurri sauce

EGG BURRITO

Tortilla omelet, bacon, cheddar cheese, spicy mayo, served with guacamole, sour cream & fresh green salad

BREAKFAST BURGER

Homemade brioche bun, omelet, bacon, onion jam, spicy mayo & fresh green salad

extras: homemade smoked salmon, homemade mykonian sausage (pork), bacon, avocado, egg, mushrooms