




# MYCONIAN UTOPIA


 RELAIS & CHATEAUX


**The culinary journey  
begins at our Pavilion  
Relais & Châteaux  
restaurant and can be  
tasted in everything that  
comes out of our kitchen.**


## Bread selection and assortments 8 per person

### MYKONIAN NIBBLES

 **"Kopanisti cheese board" 14**  
spicy local cheese/tomatoes/cucumber/olive oil/pita bread


 **Louza 16**  
traditional Mykonian air cured pork loin


 **Mykonian pork sausage 16**  
lemon /oregano



 **Mykonian graviera saganaki 16**  
Pan fried crispy cheese/lemon


### STARTERS

**Cycladic spiced flatbread 23**  
lamb & beef minced meat/greek yoghurt/tomatoes/pickled onions/dried oregano


 **Crispy eggplant 17**  
chopped tomato salad/yoghurt and mustard sauce

 **Aegean ceviche 24**  
seabass /citrus/basil/coriander/cucumber

  **Grilled octopus 24**  
tomato and raisin compote/toasted pine nuts/pickled fennel/parsley oil

 **Oven roasted feta – "Tirokafteri tableside" 16**  
aged feta/spicy pepper/tomato/spring onion/oregano

 **Oyster mushroom kebab 18**  
sweet pepper and tomato sauce/Mykonian graviera cheese/pita bread

 **Black angus beef tagliatta 28**  
spicy tomato cream/yoghurt/parsley sauce

## SALADS



### **Greek salad 21**

tomatoes/cucumber/green pepper/onion/olives/feta

### **Butterhead lettuce & Mykonian Louza 19**

red endive/radish/charred corn/crispy pita/honey- mustard sauce



### **Zucchini & arugula 20**

lemon/Mykonian aged graviera/basil



### **Spicy haloumi salad 23**

baby gem/rocket/tomatoes/mint/watermelon

## PASTA & RISOTTO



### **Mushroom orecchiette 22**

spinach/olives/fennel/cream

### **Shrimps tagliolini 29**

fresh tomatoes/lemon verbena/fennel



### **Conchiglie with "Florina's" sweet pepper pesto 20**

aged barrel feta cheese/spearmint/walnuts



### **Charred white eggplant risotto 22**

fresh tomato/goat cheese/basil/lemon pangrattato



Gluten free



Vegetarian



Contains nuts

## MAIN COURSE

### FISH



#### **Seabass fillet, Aegean inspired 31**

raw tomato and lemon sauce/zucchini/olives/fennel/basil

#### **Red sea bream fillet 32**

crustacean crust/wild greens/pickled vegetables/creamed fish sauce



#### **Tuna steak 32**

potato croquets/fennel/carrot puree/Mediterranean herb sauce



#### **Fresh lobster (per kilo) 130**

grilled OR pasta



#### **Catch of the day (per kilo) 90**

baby potatoes/grilled zucchini/corn/peppers



#### **Jumbo prawns (per piece) 17**

lemon/basil/cucumber salad

### MEAT



#### **Black angus sirloin 37**

baby potatoes/summer vegetables/herb sauce



#### **Beef fillet 42**

baby potatoes/summer vegetables/herb sauce



#### **Lamb chops 38**

crispy potatoes/tomato & mint salsa/ eggplant and Mykonian graviera cream

#### **Half spring chicken 28**

bulgur/corn/sweet peppers/ Aged mykonian graviera foam



#### **T-bone steak (per kilo) 145**

country potatoes/ grilled vegetables/ black pepper sauce



#### **Black angus tomahawk (per kilo) 165**

country potatoes/ grilled vegetables/ black pepper sauce



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## DESSERTS

### **Bougatsa with coffee and cinnamon syrup 23**

vanilla and semolina cream/phylo pastry/vanilla ice cream

For 2 persons

### **Chocolate 19**

chocolate 66% cremeux /caramel/Madagascar vanilla ice cream



### **Mykonos inspired walnut tart 18**

walnuts/vanilla/chocolate syrup/amaretto ice cream



### **Greek yoghurt & almond parfait 17**

peach sauce/white chocolate/rosemary



### **Homemade ice cream in seasonal flavors 9**

(3 scoops)

### **Mykonian cheeses plater 25**

sour cheese/12-month aged gruyere/24-month aged gruyere/ tyrovolia



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