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MYCONIAN
UTOPIA

MAIN MENU

Bread selection and assortments

8€ per person

MYKONIAN NIBBLES

"Kopanisti cheese board" 

spicy local cheese/tomatoes/cucumber/olive oil/pita
bread

14€

Louza 

traditional Mykonian air cured pork loin

16€

Mykonian pork sausage 

lemon /oregano

16€

Mykonian graviera saganaki 

Pan fried crispy cheese/lemon

16€

STARTERS

Cycladic spiced flatbread

lamb & beef minced meat/greek yoghurt/tomatoes/pickled onions/dried oregano

23€

Crispy eggplant

chopped tomato salad/yoghurt and mustard sauce

17€

Aegean ceviche

seabass /citrus/basil/coriander/cucumber

24€

Grilled octopus

tomato and raisin compote/toasted pine nuts/pickled fennel/parsley oil

24€

Oven roasted feta – “Tirokafteri tableside”

aged feta/spicy pepper/tomato/spring onion/oregano

16€

Oyster mushroom kebab

sweet pepper and tomato sauce/Mykonian graviera cheese/pita bread

18€

Black angus beef tagliatta

spicy tomato cream/yoghurt/parsley sauce

28€

SALADS

Greek salad

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

21€

Butterhead lettuce & Mykonian Louza

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

19€

Zucchini & arugula

lemon/Mykonian aged graviera/basil

20€

Spicy haloumi salad

baby gem/rocket/tomatoes/mint/watermelon

23€

PASTA & RISOTTO

Mushroom orecchiette

spinach/olives/fennel/cream

22€

Shrimps tagliolini

fresh tomatoes/lemon verbena/fennel

29€

Conchiglie with “Florina’s” sweet pepper pesto

aged barrel feta cheese/spearmint/walnuts

20€

Charred white eggplant risotto

fresh tomato/goat cheese/basil/lemon pangrattato

22€

MAIN COURSE

FISH

Seabass fillet, Aegean inspired

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

31€

Red sea bream fillet

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

32€

Tuna steak

potato croquets/fennel/carrot puree/Mediterranean herb sauce

32€

Fresh lobster (per kilo)

grilled OR pasta

130€

Catch of the day (per kilo)

baby potatoes/grilled zucchini/corn/peppers

90€

Jumbo prawns (per piece)

lemon/basil/cucumber salad

17€

MEAT

Black angus sirloin

baby potatoes/summer vegetables/herb sauce

37€

Beef fillet

baby potatoes/summer vegetables/herb sauce

42€

Lamb chops

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

38€

Half spring chicken

bulgur/corn/sweet peppers/ Aged mykonian graviera foam

28€

T-bone steak (per kilo)

country potatoes/ grilled vegetables/ black pepper sauce

145€

Black angus tomahawk (per kilo)

country potatoes/ grilled vegetables/ black pepper sauce

165€

DESSERTS

Bougatsa with coffee and cinnamon syrup

vanilla and semolina cream/phylo pastry/vanilla ice cream

For 2 persons

23€

Chocolate

chocolate 66% cremeux /caramel/Madagascar vanilla ice cream

19€

Mykonos inspired walnut tart

walnuts/vanilla/chocolate syrup/amaretto ice cream

18€

Greek yoghurt & almond parfait

peach sauce/white chocolate/rosemary

17€

Homemade ice cream in seasonal flavors

(3 scoops)

9€

Mykonian cheeses plater

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

25€



GLUTEN FREE



VEGETERIAN



CONTAIN NUTS

The restaurant monitors product and service quality complies with the requirements of European Regulation 2004/852/EC.
For cooking and dressings, we use extra virgin olive oil. For frying, we use sunflower oil.
The consumption of alcoholic beverages is prohibited for individuals under 17 years of age who are not accompanied by a parent or legal guardian (Law 3730/2008 & P.D. 350/2003).
All prices are in Euro (€) and include all legal taxes and surcharges.
Prices may change without prior notice.
Consumers are not obliged to pay unless a legal receipt or invoice has been provided.
If you have any allergies or intolerances, please inform a member of our staff.

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