



Menu

Lunch Menu

served between 12:00 pm -19:00 pm

Pita bread & Greek dips 9 (per person)

Tzatziki, Spicy feta cream, Eggplant salad

Grilled cheese and turkey sandwich 14

Hand cut fried potatoes

Caesar's salad 20

crispy chicken, corn seeds, parmesan, croutons,
smoked pork

Chicken club sandwich 19

crispy bacon, egg, mayonnaise, hand cut fried
potatoes

Crispy chicken focaccia 19

Caper mayonnaise, tomato, iceberg, hand cut
fried potatoes

Black Angus beef cheeseburger 28

Bacon, lettuce, tomato, mayonnaise, hand cut
fried potatoes



Gluten Free



Vegetarian



Nuts Free

Ham pizza 19

Bacon, mushrooms, mozzarella

Greek pizza 19

Mykonian sausage, cherry tomatoes, green peppers, olives, feta cheese

Pizza margherita 18

fresh tomato sauce, mozzarella



Hand cut Fried potatoes 7

Sea salt



Linguine 18

baked tomato sauce/ basil

Mykonian rigatoni carbonara 21

Mykonian pork sausage, parmesan, lemon



Gluten Free



Vegan



Nuts Free

All Day Menu

served between 12:00 pm -23:30 pm

Mykonian Nibbles

“Kopanisti cheese board” 17



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

Louza 16



traditional Mykonian air cured pork loin

Mykonian pork sausage 18



lemon, oregano

Mykonian cheeses plater 25



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

Selection of Bread & Dips 7 per person



Gluten Free



Vegetarian



Nuts Free

Starter s

Greek flat bread 21



tomatoes, olives, onion, herb yoghurt, feta cheese

Crispy eggplant 19



Chopped tomato salad, yoghurt and mustard sauce

Mediterranean ceviche 24



tuna, citrus, spicy mayonnaise, cucumber

Grilled octopus 22



cucumber salad/ yoghurt/ pickled peppers/ za'atar

Oyster mushroom kebab 22



avocado cream/ coriander/ sumac/ pita bread

Black angus beef tagliatta 28

spicy tomato cream/ yoghurt/ parsley pesto/ sumac



Gluten Free



Vegan



Nuts Free

Salads

Greek salad 20



tomatoes, cucumber, green pepper, onion, olives, feta

Cherry tomatoes & strawberries 21



rusk, Mykonian sour cheese, spinach, mint, burnt leek

Zucchini & arugula 20



lemon, Mykonian aged gruyere, basil, green olives

Spicy haloumi salad 22



baby gem, rocket, tomatoes, mint, watermelon



Gluten Free



Vegetarian



Nuts Free

Pasta & Risotto

Mushroom orecchiette 23
spinach, olives, fennel, cream



Shrimps tagliolini 29
fresh tomatoes, lemon verbena, fennel

Tuna striftaria 28
cherry tomatoes, eggplant, basil, lemon, chipotle

Asparagus & parmesan risotto 23
black pepper, parsley sauce



Gluten Free



Vegan



Nuts Free

Main Course

Fish

Seabass fillet 32

grilled fennel, corn, black olives, fresh tomato,
rocket pesto roasted potato



Grouper 38

green peas, asparagus, baby gem, vegetarian
demi-glaze



Tuna steak 32

potato croquets, fennel, carrot puree, chili and
coriander sauce



Fresh lobster (per kilo) 125

Grilled OR pasta



Catch of the day (per kilo) 90

baby potatoes, grilled zucchini, corn, peppers



Gluten Free



Vegetarian



Nuts Free

Meat

Black angus beef fillet 39

baby potatoes, summer vegetables, herb sauce



Lamb chops 31

triple cooked potatoes, tomato & mint salsa,
eggplant and gruyere cream



Half spring chicken 28

buckwheat salad, corn, sweet peppers, parmesan
cream

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



Gluten Free



Vegetarian



Nuts Free

Des serts

White chocolate & almond fondant 19
greek coffee ice cream



Chocolate 20
Chocolate 66% cremeux, butterscotch, hazelnut
praline, Madagascar vanilla ice cream



Yoghurt & Lemon 17
Lemon cream, yoghurt cream, sesame, yoghurt
sorbet



Halva 17



Kumquat sorbet/sesame brittle

Homemade ice cream
in seasonal flavors 12 (3 scoops)



*Seafood, vegetables and fruits stated on the menu are
locally sourced .*



Gluten Free



Vegetarian



Nuts Free