Dinner

MYKONOS

O body o summer, naked, burnt
Eaten away by oil and salt
Body of rock and shudder of the heart

BODY OF SUMMER by Odysseus Elytis, 1979 Nobel Prize in Literature

Dips & Bites

Taramasalata — salted fish roe, cauliflower, smoked mackerel, olive oil, lemon *	20.00
Tyrokafteri — roasted chili pepper, smoked feta cheese, olive oil, vinegar, miso *	18.00
Hummus — chickpeas, tahini, olive oil, lemon, roasted sesame seeds, roasted garlic, pine nuts, dates, olives *	18.00
Fava — yellow split pea purée, tomato, dried lime, shrimp and shrimp sauce *	20.00
Cured mackerel with house-made fresh cheese, hot honey and capers on toast	22.00
Fried sourdough, fig, “kopanisti” Mykonian sharp cheese, cured bait fish	22.00

* SERVED WITH HOUSE-MADE FRESH PITA BREAD

Cold & Raw

Choriatiki — summer tomatoes, onion, cucumber, green pepper, capers, feta cheese, olive oil, wild oregano	26.00
Horta — wild greens, grated tomato, roasted tomato, anthotyro cheese, olive oil, lemon	19.00
Fire-grilled organic artichokes from Tinos and fresh peas, fresh herbs, lemon, olive oil, bottarga	35.00
Hay-smoked organic potatoes from Naxos, smoked eel Hollandaise, capers, louza cream	26.00
Briam — summer vegetables baked in the wood oven, tomato sauce, garlic, olive oil	32.00
Leeks, marinated fresh sardines, fresh house-made cheese, capers, poached eggs	32.00
Crudo of three different market fish, citrus, pickled cherries, seaweed	48.00
Lamb terrine, Mykonian kopanisti sharp cheese, roasted cherry tomatoes, salted cookie, quince mustard, capers, lemon	45.00

Dinner

MYKONOS

Open Fire

“PDO Mykonos” — kopanisti, luza (cured local pork), sausage, xinotyri, fig leaf “dust”, pickled prickly pear cactus, fig and date spicy purée	55.00
Saganaki — baked aged graviera cheese, fresh figs, wine must, honey, thyme, lemon, almonds	28.00
Mussels and clams, tomato, harissa, house-smoked pancetta, French fries	42.00
Coal “fired” shrimp, chili pepper, white wine, fennel seeds, smoked paprika	36.00
Grilled octopus, spiced orange and sweet Santorini wine dressing, giant beans, peach vinegar	38.00
Beef and lamb kebab sticks, wrapped in lamb caul fat, spiced yogurt, date and soutzouki purée	34.00

Main

Rib-eye Black Angus steak, beef jus, potato confit	64.00
Line-caught whole or filleted fish of the day	MARKET PRICE
“Paidakia” — lamb chops, tzatziki, French fries, served in a pita bread basket	48.00
“Gamopilafo” — lamb jus and lemon rice with slow-roasted lamb shoulder	55.00
Sea bass fillet wrapped in fig leaves, egg-lemon sauce, bisque, fresh herbs, zucchini	46.00