



FOOD MENU

DIPS

SERVED WITH HOUSE-MADE,
FRESH BAKED, PITA BREAD

“Tzatziki” - yogurt, garlic, dill, citrus, olive oil, black garlic pearls
“Tirokafteri” - spiced smoked feta and manouri cheese cream
“Taramasalata” - shad roe, caviar, cauliflower, crab, olive oil, lemon
“Smoked eggplant” - cream, vinegar, roast onion, sesame, tahini
“Pikilia” - all dips and pita bread

RAW *and marinated*


Sea urchin cream, sea urchin, shrimp tartare, butter, honeycomb, miso, lemon
Red mullet tartare, cucumber, green apple, shallots, tarama, brioche croutons, sea urchin “ice cream”
Sea bream, citrus, caviar, chicken crispy skin
Sea bass, sesame aioli, roast tomato, asparagus, olives, citrus, mint
Steak tartare, Black Angus beef fillet, smoked eggplant, pickled mustard seeds, burned shallot, olive oil, truffle cream, hazelnut butter bread

MEZE

Botargo, hazelnuts, artichoke, smoked pork
Sautéed mussels and Mykonian sausage, fennel fonds, tomato, thyme, chili pepper
Grilled sardines stuffed with olives and walnut wrapped in vine leaves
“Saganaki”, baked spicy manouri and feta cheese, spiced honey, thyme, fig, roast almond, profiteroles
“Fava” with sea food, yellow split pea and buckwheat purée, mussels, shrimp and scallops with spicy tomato sauce
wood fired
Grilled market fresh or wild caught shellfish with warm garlic butter and lemon
Fresh scallops, olive oil, lemon, sage
“Gouna” sun-dried and grilled mackerel, black lentil and spicy chickpea purée
Fresh octopus, Mykonian sausage dressing, aged balsamic vinegar, “black” hummus
Shrimp, harissa, lemon, butter, olive oil, smoked paprika
Mykonian sausage slow roasted in the brick oven with onions and Mykonian cheese
Kebab, spiced beef and mutton, pine nuts, eggplant
Seftalia and haloumi cheese, caul fat wrapped lamb and pork sausage and grilled haloumi cheese



Please inform us of any allergies.
We use extra virgin oil in our salads and sunflower oil for frying.
Person responsible for market inspection: Artemios Kousathanas.





SALADS

Roast seafood salad, branzino fillet, mussels, shrimp and lobster with lemon-lime-orange spirulina vinaigrette and parsley

“Kalesma”,
cherry tomatoes, avocado, blueberries, figs, onion, feta cheese, baby spinach, lemon, and poppy seed dressing

Heirloom tomato salad, dill, lime, red onion, Mykonian fresh cheese

“Mostra”,
traditional Mykonian salad with sharp local sheep’s milk cheese, artichokes, tomato, sundried tomato, rusk, zucchini, olive oil, basil, and mint

Green leaf salad with roast chicken breast, cranberries, snap peas, avocado and cherry tomatoes, Greek mountain tea dressing

Wild greens boil with lemon and olive oil

wood fired

Baby carrots, zucchini, cucumber and fennel over whipped yogurt and tahini, sumac

MAINS

stone oven - in clay pots

Peas and artichokes slow cooked with olive oil and lemon

Baked lamb, lamb jus risotto, goat’s butter

Whole boneless baby chicken, oven roasted in clay pot with potatoes and onions

Fish tail, boneless, oven roasted with tomato sauce and fresh herbs baked in clay pot

wood fired meat

Lamb rib chops, fried sweet potatoes

Lamb Loin marinated in yogurt and spices, wrapped in fig leaves, roasted straight on the embers with onion tarte

Strip Loin steak, Black Angus, potatoes, roast shallot, asparagus

Prime Rib steak, Black Angus (1000+), marrow bone, beef jus, mashed potatoes with cheese and oats

Black Angus burger, chèvre, lettuce, tomato, house-cured bacon, burger sauce on country bread with sweet potato fries

wood fired seafood

Fresh whole lobster, manouri cheese and garlic butter

Market fish fillet with seasonal veggies and egg-lemon sauce

Fresh whole, line caught, fish, oven baked potatoes, fennel and Mykonian cheese

KALESMA + VEGAN

Fresh local pasta with seafood and red mullet fillet and lobster with tomato and saffron broth

Baked sea bass fillet wrapped in fig leaves, lemon, olive oil, fennel fonds and lemon, with wild greens, zucchini and potatoes

Wood fired mushrooms, roast cherry tomatoes, hummus

Marinated cauliflower “steak”, roast potatoes, almonds

