

Mykonos

MEZE HOUSE

Mezedakia

- Beans** 'γίγαντες πιακί' - baked Greek beans with tomato sauce, olive oil & herbs 9 V
- Grit** 'πικάντικο γιαούρτι' - three different Greek cheese blended with hand picked herbs & pistachio 13 GF
- Zucchini Cake** 'κολοκυθοκεφτεδες' - crispy zucchini cakes with cucumber & mint-yogurt dressing 14
- Beets** 'τεύτλα' - Organic roasted beets, baby radish, citrus leaves & goat cheese fondue 14 GF
- Saghanaki** 'σαγανακί' - pan fried Kefalotyri cheese with lemon & oregano 13
- Octopus** 'χαπαόδι' - grilled spanish octopus with lemon, oregano & olive oil 17 GF
- Mykonos Flatbread** 'λάμα κουν' - flatbread topped with herb marinated ground beef cooked in wood-oven 14
- Spinach Flatbread** 'σπανάκι latwmi' - with blended feta and spinach cooked in wood-oven 13
- Melitzanosalata** 'μελιτζανοσαλάτα' - smoked eggplant, roasted red bell pepper, garlic, parsley and olive oil 12 GF-V
- Oven baked Prawns** 'ψητή γαρίδα' - wood-oven roasted prawns with tomato, onion, fresh basil, & feta 14 GF
- Calamari** 'τηγανητό καλαμάρι' - deep fried Monterey calamari with housemade tartar sauce 16
- Roasted Cauliflower** 'ψητό κουνουπίδι' - marinated cauliflower with almond aioli, pomegranate seeds & parsley 12 GF
- Keftedes** 'κεφτεδες' - grilled lamb & beef meatballs bed of tomato sauce & oregano 13
- Lamb Riblet** 'αρνησία πλεβάκια' - oven braised lamb riblets with lemon & oregano 16 GF
- Feta and Olives** 'φέτες ελιές' - marinated Greek olives and feta cheese top with olive oil & oregano 12 GF

Greek Spreads

- Tzatziki** 'τζατζίκι' - sheep milk yogurt, cucumber, fresh mint & dill 9 GF
- Tirokafteri** 'τυροκαυτερη' - roasted bell pepper, imported spicy herbs & feta cheese 9 GF
- Láchano** 'κόκκινο λάχανο' - marinated red cabbage with Greek yogurt 8 GF
- Acuka** 'Άνοιξε' - roasted bell pepper, walnut with mediterranean herbs & olive oil 9 GF
- Eliés** 'ελιές' - black & green olives with dates, fresh mint & labneh 8 GF
- Karóto** 'καρότο' - sauteed carrots, garlic, dill & yogurt 8 GF

Soupe & Salates

- Angolemono** 'κοτόσουπα' - traditional egg-lemon soup with pulled chicken & orzo 9
- Horiatiki** 'χωριάτικη σαλάτα' - classic Greek salad of tomato, cucumber, bell pepper, onion, olives & feta 15 GF
- Maroulosalata** 'μαρουλοσαλάτα' - chopped lettuce, scallions, fresh dil, feta & lemon olive oil 13 GF
- Beet Salad** 'σαλάτα τεύτλων' - roasted beets, spinach, pumpkin seeds fresh orange, feta cheese and orange dressing 15 GF

Kirios Piato

- Psári** 'ψάρι' - oven baked whole market fish with selaniki lemon-oregano salsa A.Q. GF
- Lamb Shank** 'κοκκινιστό με κριθαράκι' - aromatic braised lamb shank with orzo & feta cheese 32
- Mykonos Souvlaki** 'σουβλάκι' - herbs marinated tenderloin, shallot & rosemary skewers 29 GF
- Moscharisia Brizola** 'ψητή μπριζόλα' - snake river ranch charbroiled rib-eye, topped with lava salt 46 GF
- Arnisia Paidakia** 'παϊδάκια' - double r ranch grilled lamb chops with lemon & oregano 36
- Boutakia Kotopoulo** 'μπουτάκια κοτόπουλο' - marinated and grilled chicken thigh bulghur pilaf and yoghurt dill 26
- Pastitso** 'πασίτσιο' - Greek style layer of macaroni with beef-ragu sauce & béchamel 27
- Yemista** 'γεμιστό πιπέρι' - sundried bell peppers, eggplant, zucchini stuffed with rice, pomegranate molasses, dill & mint and served over yoghurt sauce 26 GF
- Moussaka** 'μουσακάς' - vegetarian traditional baked casserole with zucchini, potato, eggplant, tomato sauce & bechamel 27

Side Dishes

- Greek fries** 'πατατες τηγανιτες' - French fries with mild spicy garlic yogurt fondue 9 GF
- Brussel sprouts** 'λαχανάκι βρυξελλών' - marinated crispy Brussel sprouts 9 GF
- Roasted potatoes** 'ψητές πατάτες' - wood-oven baked roasted potatoes 9 GF
- Sauteed vegetables** 'λαχανικά' - seasonal mix vegetables from Santa Barbara farms 9 GF
- Taverna Pilaf** 'Ταβέρνα πλάφι' - traditional bulghur pilaf with onion, pepper & tomato 9