

Mykonos

STEAK & MEZE

Mezedakia

- Beans** 'γίγαντες πλακί' - baked Greek beans with tomato sauce, olive oil & herbed feta 9
- Grit** 'πικάντικο γιαούρτι' - three different Greek cheese blended with hand picked herbs & pistachio 12
- Zucchini Cake** 'κολοκυθοκεφτεδες' - crispy zucchini cakes with cucumber & mint-yogurt dressing 13
- Beets** 'τεύτλα' - Organic roasted beets, baby radish, citrus leaves & goat cheese fondue 12
- Saghanaki** 'σαγανακι' - pan fried Kefalotyri cheese with lemon & oregano 13
- Octopus** 'χταπόδι' - grilled spanish octopus with lemon, oregano & olive oil 15
- Mykonos Flatbread** 'λάμα κουν' - flatbread topped with herb marinated ground beef cooked in wood-oven 13
- Spinach Flatbread** 'σπανάκι λατωμί' -with blended feta and spinach cooked in wood-oven 12
- Melitzanosalata** 'μελιτζανοσαλάτα' - smoked eggplant, roasted red bell pepper, garlic, parsley and olive oil 12
- Oven baked Prawns** 'ψητή γαρίδα' - wood-oven roasted prawns with tomato, onion, fresh basil, & feta 14
- Calamari** 'τηγανητό καλαμάρι' - deep fried Monterey calamari with housemade tartar sauce 14
- Roasted Cauliflower** 'ψητό κουνουπίδι' - marinated cauliflower with almond aioli, pomegranate seeds & parsley 12
- Keftedes** 'κεφτεδες' - grilled lamb & beef meatballs bed of tomato sauce & oregano 12
- Lamb Riblet** 'αρνησια πλεβάκια' - oven braised lamb riblets with lemon & oregano 13
- Feta and Olives** 'φέτες ελιές' - marinated Greek olives and feta cheese top with olive oil & oregano 10

Greek Spreads

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

Soupes Salates

- Avgolemono** 'κοτόσουπα' - traditional egg-lemon soup with pulled chicken & orzo 8
- Horiatiki** 'χωριάτικη σαλάτα' - classic Greek salad of tomato, cucumber, bell pepper, onion, olives & feta 14
- Maroulosalata** 'μαρουλοσαλάτα' - chopped lettuce, scallions, fresh dil, feta & lemon olive oil 12
- Beet Salad** 'σαλάτα τεύτλων' - roasted beets, spinach, pumpkin seeds fresh orange, feta cheese and orange dressing 14

Kirios Piato

- Psári** 'ψάρι' - grilled whole market fish with selaniki lemon-oregano salsa A.Q.
- Lamb Shank** 'κοκκινιστό με κριθαράκι' - aromatic braised lamb shank with orzo & mizithra cheese 30
- Mykonos Souvlaki** 'σουβλάκι' - spice marinated tenderloin, shallot & rosemary skewers 28
- Moscharisia Brizola** 'ψητή μπριζόλα' - snake river ranch charbroiled rib-eye, topped with lava salt 46
- 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 26
- Yemista** 'γεμιστό πιπέρι' - bell peppers stuffed with rice, pomegranate molasses, dill & mint 23
- Moussaka** 'μουσακάς' -vegetarian traditional baked casserole with zucchini, potato, eggplant, tomato sauce & bechamel 25

Side Dishes

- Greek fries** 'πατατες τηγανιτες' - French fries with mild spicy garlic yogurt fondue 8
- Brussel sprouts** 'λαχανάκι βρυξελλών' - marinated crispy Brussel sprouts 8
- Roasted potatoes** 'ψητές πατάτες' - wood-oven baked roasted potatoes 8
- Sauteed vegetables** 'λαχανικά' - seasonal mix vegetables from Santa Barbara farms 8
- Taverna Pilaf** 'Ταβέρνα πλάφι' - traditional bulghur pilaf with onion, pepper & tomato 8

*These items can be cooked to order. Consuming raw or undercooked foods such as meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness individuals with certain underlying health conditions may be at higher risk

