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MYCONIAN
PANOPTIS

MAIN MENU

OUR MUST HAVE

Stone-baked pita bread & Mykonian dip

with sour cheese, olives, lemon and parsley

10€

Crudo catch of the day

Price in premium selections may vary

27€

Charcoal cheese pie

Honey/truffle/sesame

21€

Glazed octopus

Smoked eggplant/spring onion/honey/balsamic vinegar

27€

Lamb tacos

Cumin/yoghurt/cucumber/tomato/sumac

23€

Charcoal stuffed vine leaves

Rice/herbs/artichoke/truffle/goat cheese

19€

Baked sweet potato

Avocado/enoki mushrooms/yuca fries/ranch dressing

20€

OUR MUST HAVE

Greek salad

Cherry tomatoes/Cucumber/Peppers/onions/Capers/Olives/feta cheese

21€

Chargrilled broccolini & kale

snap peas/ red basil/spinach/cucumber/mint/spring onion

20€

Corn & cherry tomatoes salad

Spicy horn green pepper/Avocado/Lime/Coriander

23€

Beetroot

Walnut paste/beetroot leaves/smoked yoghurt/crispy bread /za'atar

21€

OUR CHARCOAL

Prime meat cuts

Herbed baby potatoes/seasonal vegetables

160€

Grilled lobster

Herbed baby potatoes/seasonal vegetables

130€

Broccolini

Lemon butter

12€

Avocado

Fresh tomato/sriracha/lemon

9€

Naan bread

Olive oil/sea salt

7€

OUR WOOD-FIRE OVEN

Slow cooked mykonian lamb

Potatoes/fresh oregano/lemon

36€

Half roasted young rooster

Baby potatoes/carrots/onion/mushrooms/cauliflower/lemon

32€

Prawn orzo

Spring onion/Fennel/tomatoes/lemon

31€

Baked calamarata

Beef ragout/tomato sauce/smoked cheese bechamel

28€

Roasted seasonal vegetables

tomato sauce/herbs/potato chips/Mykonian cream cheese

22€

Seabass fillet

Wild greens/baby vegetables/lemon

31€

Lobster tagliolini

Fresh tomatoes/fennel/lemon verbena

30€

Butterfly catch of the day

Seasonal vegetables/thyme/lemon

90€

OUR DESSERTS

Piña colada

Caramelized pineapple/coconut/white chocolate/lime

For 2 persons

23€

Soft chocolate cookie

Gianduja sauce/vanilla Madagascar ice cream

18€

All about chocolate

Milk chocolate mousse/bitter chocolate cream/soft chocolate cake/ olive oil

19€

Seasonal fruits

16€

Handmade ice cream & sorbets

9€



GLUTEN FREE



VEGETERIAN



CONTAIN NUTS

The restaurant monitors product and service quality complies with the requirements of European Regulation 2004/852/EC.
For cooking and dressings, we use extra virgin olive oil. For frying, we use sunflower oil.
The consumption of alcoholic beverages is prohibited for individuals under 17 years of age who are not accompanied by a parent or legal guardian (Law 3730/2008 & P.D. 350/2003).
All prices are in Euro (€) and include all legal taxes and surcharges.
Prices may change without prior notice.
Consumers are not obliged to pay unless a legal receipt or invoice has been provided.
If you have any allergies or intolerances, please inform a member of our staff.

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