

Mykonian Garden

Soupes / Soups

AVGOLEMONO 12
traditional Greek chicken soup

FAKES 12
lentils, carrots & celery

Salates / Salads

HORIATIKI 25
tomatoes, cucumbers, onions, feta, olives, oregano & EVOO

ARUGULA 17
arugula, EVOO, balsamic vinaigrette, graded graviera & sun-dried tomatoes

MAROULI 16
lettuce, scallions, dill, cucumber, feta, EVOO & lemon

BEETSALAD 16
beets, red onions & skordalia puree

Traditional Spreads

SKORDALIA 9
almond, garlic, potatoe & EVOO

TARAMASALATA 9
cured roe, bread & EVOO

TZATSIKI 9
fresh Greek yogurt, cucumber, olive oil, garlic & dill

HUMMUS 9
chickpeas, garlic, tahini & EVOO

MELITZANOSALATA 9
rustic Greek eggplant dip made with roasted garlic, parsley, red onions & lemon juice

GREEK MEZE 24
tzatziki, tarama, spice feta

Raw Bar

***CEVICHE LAVRAKI 35**
lime, fresh herbs, beans, and feta

***TARTARE TUNA 28**
avocado and olive oil

***TUNA SASHIMI 22**
beets, red onions, and skordalia puree

***SALMON SASHIMI 22**
sashimi style with fresno chili and cilantro

Mezze / Appetizers

OCTOPUS 28
grilled in red onions & vinegrette

MUSSELS 23
PEI mussels, ouzo, dill, garlic, tomato, white wine & parsley

GIGANTES 18
lima beans, tomatoes, dill & parsley

MYKONIAN CHIPS 24
thin cut zucchini & eggplant, fried kefalograviera served with tzatziiki dip

CALAMARI 25
domestic lightly fried squid

CRAB CAKES 29
super lump crab meat with gigantes

GARIDES SAGANAKI 24
jumbo shrimp, tomato sauce, feta & ouzo

SAGANAKI 19
fried kefalograviera cheese

GRILLED HALLOUMI 21
traditional Cypriot cheese

SPANAKOPITA 19
spinach leeks, dill, parsley & feta wrapped in phyllo

House Specialties

LOBSTER PASTA 49
lobster, linguine & tomato sauce

SEAFOOD ORZO 42
short-cut pasta with calamari, shrimp, muscles, with tomato sauce & feta cheese

MOUSSAKA 34
potato, eggplant, beef mince, & béchamel

From the Sea

BIGEYE TUNA 46
center - cut with sesame crust & sautéed spinach

WILD SALMON 43
served with asparagus

LAVRAKI 42
mediterranean sea bass

HEAD - ON SHRIMP 42
South African wild shrimp

PLAKI 44
Chilean seabass, tomato sauce, white wine and vegetables

SWORDFISH 44
center-cut, with grilled peppers tomatoes & lemon potatoes

TSIPOURA 39
Mediterranean sea bream

From the Land

FILET MIGNON SOUVLAKI 48
served over pita & french fries

PAIDAKIA 48
Australian lamb chops & lemon potatoes

CHICKEN 32
roasted half bone-in chicken breast, rosemary & thyme

LAMB GOUVETSI 44
braised lamb with orzo in a tomato red wine sauce

Sides

ORGANIC SPINACH 12

ASPARAGUS 12

BROCCOLI RABE 12

GREEK FRIES 12

LEMON POTATOES 12

SEASONAL GRILLED VEGETABLE 14