



APPETIZERS

OLIVES & FETA

GREEK OLIVES CAREFULLY MARINATED WITH FRESH HERBS
& SPICES | EXTRA VIRGIN OLIVE OIL
PREMIUM GREEK FETA

KEFTEDES

GREEK STYLE SEASONED MEATBALLS
SERVED WITH TZATZIKI

SAGANAKI

VLAHOTIRI CHEESE PAN SEARED WITH
OLIVE OIL | LEMON JUICE

MYKONOS MUSSELS

RED POMODORO SAUCE OR LEMONATO SAUCE

SHRIMP MYKONOS

FOUR PAN SEARED WHITE PREMIUM SHRIMPS
FRESH TOMATOES | BELL PEPPERS | WHITE WINE
CRUMBLLED FETA CHEESE

ZUCCHINI & EGGPLANT CHIPS

CRISPY ZUCCHINI & EGGPLANT SLICES | TZATZIKI

GRILLED HALLOUMI

GRILLED CYPRIOT CHEESE WITH APRICOT
IN HONEY LIME SAUCE

ROASTED BEETS

OVEN ROASTED BEETS
MARINATED IN LIGHT VINEGAR
RED ONIONS | PARSLEY | OLIVE OIL

GIGANDES

SAVORY TOMATO BRAISED GIANT GREEK LIMA BEANS
SERVED IN A RED SAUCE

FRIED CALAMARI

FRESH AND TENDER CALAMARI
LIGHTLY FRIED | MARINARA SAUCE

SPANAKOPITA

FRESH BABY SPINACH | FETA CHEESE | LEAKS | DILL CRISPY
FILO DOUGH

OCTOPUS

SUSHI-QUALITY MEDITERRANEAN GRILLED OCTOPUS
CAPERS | RED ONIONS | RED WINE VINEGAR
EXTRA VIRGIN OLIVE OIL

SOUZOUKAKIA

SAUTÉED GREEK MEAT BALLS IN RED SAUCE CRUMBLLED
FETA | OUZO FINISH

SPICY TUNA TARTARE

FRESH TUNA SERVED WITH AVOCADO
CUCUMBER & TOMATO

MEDITERRANEAN SPREADS

TAMOSALATA

GREEK STYLE CAVIAR | LEMON JUICE | SHALLOTS
GROUND ALMONDS | EXTRA VIRGIN OLIVE OIL

SKORDALIA

PURÉED GARLIC & POTATOES | LEMON JUICE
GROUND ALMONDS | EXTRA VIRGIN OLIVE OIL

MELITZANOSALATA

PURÉED FIRE ROASTED EGGPLANT
GARLIC | LEMON JUICE | FRESH HERBS
EXTRA VIRGIN OLIVE OIL

TIROKAFTERI

PUREE OF FETA | MANOURI | GAVIERA
FOLDED ROASTED RED PEPPER

HUMUS

PURÉED CHICKPEAS | FRESH HERBS | GARLIC
GREEK SPICES | TAHINI | EXTRA VIRGIN OLIVE OIL

TZATZIKI

GREEK YOGURT | SHREDDED CUCUMBERS
GARLIC | CHOPPED DILL | EXTRA VIRGIN OLIVE OIL

SILOGI

CHOOSE 3 OF OUR DELICIOUS SPREADS FROM ABOVE TO CREATE YOUR OWN
MEDITERRANEAN SPREAD COMBINATION

SALADS

HORYATIKI

FRESH HEIRLOOM TOMATOES | RED ONION RED
AND YELLOW BELL PEPPERS | FETA CHEESE
CUCUMBERS & MYKONOS VINAIGRETTE

CHOPPED SALAD

CUCUMBER | CAPERS | TOMATOES | OLIVES
ONIONS | CHICK PEAS | MYKONOS
VINAIGRETTE | CRUMBLLED FETA CHEESE

PRASINI

CRISP ROMAINE LETTUCE | SCALLIONS | DILL
CUCUMBERS | CRUMBLLED FETA CHEESE
MYKONOS VINAIGRETTE

GREEK SALAD

ROMAINE LETTUCE | TOMATOES | CUCUMBERS
RED ONIONS | OLIVES | BELL PEPPERS
FETA CHEESE | MYKONOS VINAIGRETTE

CHICKEN AVGOLEMONO SOUP

TRADITIONAL GREEK SOUP WITH FRESH HERBS AND ARBORIO RICE



SEAFOOD

MYKONOS SEAFOOD PASTA

FRESH P.E.I. MUSSELS | POINT JUDITH CALAMARI & PREMIUM SHRIMP SERVED OVER GREEK PASTA WITH A FRESH TOMATO SAUCE

CRABMEAT & LEMON SOLE

PAN SEARED FRESH ATLANTIC LEMON SOLE SERVED OVER RICE PILAF AND TOPPED WITH CRAB MEAT | WHITE WINE AND TARRAGON SAUCE

SWORDFISH STEAK

SIMPLY GRILLED FRESH ATLANTIC SWORDFISH SERVED WITH SPANAKORIZO

SHRIMP "LEMONATO"

SAUTÉED FRESH PREMIUM SHRIMP EXTRA VIRGIN OLIVE | BELL PEPPERS LEMON JUICE | RICE PILAF

CHILEAN SEA BASS PLAKI

OVEN BAKED CHILEAN SEA BASS SLICED VIDALIA ONION | BEEFSTEAK TOMATOES POTATOES | FRESH TOMATO SAUCE

GRILLED SALMON

GRILLED FRESH SCOTTISH SALMON SERVED WITH SPANAKORIZO

WHOLE FISH

HOUSE SPECIALTY, FRESHLY CAUGHT, WHOLE FISH, CHARCOAL GRILLED WITH LADOLEMONO & SERVED WITH BAKED LEMON POTATOES

LAVRAKI

BRONZINI - LEAN WHITE FISH | MILD AND SWEET WITH MOIST TENDER FLAKES

DEBONED UPON REQUEST TO THE BEST OF OUR ABILITY - SOME BONES MAY REMAIN

ENTREES

LAMB CHOPS

NEW ZEALAND LAMB CHOPS GRILLED WITH TRADITIONAL SEASONINGS AND SERVED WITH BAKED LEMON POTATOES

CHICKEN SOUVLAKI

MARINATED CUBES OF DELICIOUS GRILLED CHICKEN ON A SKEWER WITH RICE PILAF & PITA BREAD

SURF & TURF

GRILLED 10OZ FILET MIGNON WITH DEMI SAUCE 6OZ LOBSTER TAIL IN LEMON BUTTER SAUCE LEMON | POTATOES & KALE

RIB EYE STEAK

16 OZ. USDA PRIME BEEF GRILLED AND FINISHED IN THE OVEN & SERVED WITH BAKED LEMON POTATOES

STIFADO

CHUNKS OF PRIME BRAISED BONELESS SHORT RIBS WHOLE BABY ONIONS | MASHED POTATOES

FILET MIGNON

USDA PRIME FILET MIGNON | SHALLOT DEMI GLAZE LEMON ROASTED POTATOES

LAMB SHANK

BRAISED COLORADO LAMB ON THE BONE WITH A RED WINE AND TOMATO REDUCTION OVER TOMATO ORZO

SIDES

HORTA

FRESH STEAMED SEASONAL GREENS EXTRA VIRGIN OLIVE OIL AND FRESHLY SQUEEZED LEMON

GREEK FRIES

HAND CUT AND CRISPY FRIED TOSSED WITH SALT PEPPER & OREGANO

SPANAKORIZO

RICE FOLDED WITH FRESH BABY SPINACH TOMATOES | DILL | SCALLIONS EXTRA VIRGIN OLIVE OIL

BAKED LEMON POTATOES

OREGANO & LEMON CRUSTED OVEN BAKED POTATOES