

MYKONOSCAFE

dine & wine

APPETIZERS

GREEK APPETIZER PLATE

ASSORTED OLIVES, FETA CHEESE, SPANAKOPITA, DOLMATHES, HUMMUS, FRESH VEGETABLES & TOASTED PITA 13 (SERVES 2-3) | 16 (SERVES 4-6)

HUMMUS PLATE

WITH ASSORTED OLIVES, FRESH VEGETABLES & TOASTED PITA 12

ARTICHOKE

STEAMED ARTICHOKE SMOTHERED IN A LEMON & GARLIC CLARIFIED BUTTER & PARMESAN CHEESE 14

SAGANAKI

FLAMING GREEK KASSERI CHEESE 14

CALAMARI CRISPY PANKO CRUSTED CALAMARI WITH HORSERADISH COCKTAIL SAUCE & LEMON CAPER AIOLI 15

CRAB CAKE JUMBO LUMP CRAB MEAT SERVED WITH PICKED ONION, RADISH ARUGULA SLAW & LEMON CAPER AIOLI 18

BEVERAGES

GREEK LEMONADE FRESH SQUEEZE LEMON, SIMPLE SYRUP, FRESH MINT 4

CUCUMBER TONIC SODA WITH MUDDLED CUCUMBER, SMALL BATCH TONIC, SODA, LIME 4

MEDITERRANEAN ICED-TEA VANILLA, ORANGE JUICE, TROPICAL TEA 4

KARPOUZI (WATERMELON SPRITZ) FRESH WATERMELON JUICE, LIME, SODA, BASIL

CAPPUCCINO, ESPRESSO, LATTE 5

SOUPS & SALADS

GREEK LENTIL SOUP WITH CARROTS, CELERY, LENTILS 6

AVGOLEMONO EGG LEMON SOUP WITH CHICKEN & RICE 6

SOUP & SALAD YOUR CHOICE OF SOUP & SALAD 12 (WITHOUT PROTEIN)

MYKONOS SIGNATURE GREEK SALAD

ROMAINE LETTUCE & SPRING MIX WITH CUCUMBER, KALAMATA OLIVES, TOMATOES, RADISH, PEPPERONCINI, FETA CHEESE, RED ONION & CREAMY FETA DRESSING OR FRESH HERB VINAIGRETTE 12

CAESAR ROMAINE LETTUCE WITH AN OLIVE OIL ROASTED CROUTONS, PARMESAN CHEESE & A TRADITIONAL CAESAR DRESSING 13

SUMMER SALMON SALAD ROASTED BEETS, ORANGES, WALNUTS, ARUGULA & SPRING MIX, FETA, FRESH MINT & DILL, HONEY MUSTARD VINAIGRETTE 17

TABOULIMINCED PARSLEY, FRESH TOMATO, RED ONION,BULGAR WHEAT, WITH EVOO AND FRESH LEMON10

VILLAGE SALAD BEEF STEAK TOMATOES, CUCUMBER, GREEN BELL PEPPER, PICKLED ONIONS, FETA CHEESE, EVOO FRESH OREGANO, DILL & MINT 12

MEDITERRANEAN CHOPPED SALAD CHOPPED ROMAINE, RADISH, TOMATO, GARBANZO BEANS, RED ONION, PROVOLONE, & HERBED VINAIGRETTE 12

ADD GYRO MEAT, CHICKEN SOUVLAKI, SALMON, FRIED CALAMARI, LUMP CRAB 9

STEAKS, CHOPS, SEAFOOD

OUR STEAKS ARE HAND TRIMMED IDAHO PREMIUM BEEF, OUR LAMB IS NEW ZEALAND & OUR SEAFOOD IS FRESH & SUSTAINABILY SOURCED

> **14 OZ RIBEYE** 38

8OZ FILET MIGNON 38

RACK OF LAMB HALF 28 | FULL 36

PARMESAN SOLE 24

CEDAR PLANK SALMON 26

ALL ENTREES SERVED WITH FRESH SEASONAL FRESH ROASTED VEGETABLES & YOUR CHOICE OF: HOMEMADE FRENCH FRIES, ROASTED GREEK POTATOES OR RICE PILAF

OPTIONAL STEAK SAUCES:

CRAB MEAT OSCAR 9 WHITE WINE GARLIC MUSHROOMS 5 AU POIVRE 3 DEMI 3

PASTA

CORVINA SEA BASS FRANÇAISE OVER ORZO PASTA

WITH TOMATOES, MUSHROOMS, ARUGULA, FINISHED WITH LEMON CAPER BUTTER 24

SPICY SAUSAGE RIGATONI

WITH GREEK FENNEL SAUSAGE, SPINACH, MUSHROOMS IN A SMOKED RED CHILE CRÈME 16

MUSHROOM & PEA RISOTTO

CREAMY PARMESAN & PEA RISOTTO, TOPPED WITH FRESH LEMON ARUGULA SALAD 16

MEDITERRANEAN LINGUINI WITH KALMATA OLIVES, TOMATOES, ARTICHOKE HEART, CAPERS, MARINARA 14

MYKONOS WILL CONTINUE TO OFFER CURBSIDE PICK UP, IN HOME CATERINGS, & FAMILY STYLE MEALS.

PLEASE ASK YOUR SERVER FOR MORE INFORMATION.

ENTRÉES

KOTOPOULO

SLOW ROASTED SPLIT CHICKEN, GREEK GREEN BEANS, FETA MASHED POTATOES 17

CHICKEN SOUVLAKI SERVED WITH TZATZIKI, RICE PILAF & ROASTED MEDITERRANEAN VEGETABLES HALF 15 | FULL 18

VEGETABLE MOUSSAKA

EGGPLANT, ZUCCHINI & POTATO WITH TOMATO SAUCE & BÉCHAMEL 15

PASTITSIO BAKED MACARONI, SPICED GROUND BEEF TOMATO SAUCE, BÉCHAMEL 15

COMBINATION PLATTER MOUSSAKA & PASTITSIO, RICE PILAF, MEDITERRANEAN VEGETABLES & SPANAKOPITA 21

VEGETARIAN GREEK PLATTER DOLMAS, TABOULI, SPANAKOPITA, HUMMUS, FETA CHEESE, OLIVES, GRILLED PITA 18

GYRO LAMB & BEEF, TOMATO, ONION, TZATZIKI, SERVED WITH HOMEMADE FRIES 11

CHICKEN SOUVLAKI GYRO GRILLED CHICKEN, PICKLED ONION, TOMATO, TZATZIKI, SERVED WITH HOMEMADE FRIES 13

SIDES

SPANAKOPITA 7

RICE PILAF 3

HOMEMADE GREEK FRIES 4

ROASTED RED GREEK POTATOES 4

SAUTEED MEDITERRANEAN VEGETABLES 4

HUMMUS 3

TZATZIKI 1

PITA 1

NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness 20% gratuity added to parties 6+, or prior to any discount.