

MYKONOS CAFE

dine & wine

APPETIZERS

GREEK APPETIZER PLATE

ASSORTED OLIVES, FETA CHEESE, SPANAKOPITA, DOLMATHES, HUMMUS & 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

HAND BATTERED AND FRIED WITH PEPPERONCINI, SERVED WITH LEMON CAPER AIOLI & COCKTAIL SAUCE 15

FRESH PEI MUSSELS

VODKA SAUCE, SPANISH CHORIZO, GARLIC, CAPERS TOASTED CIABATTA

14

SHRIMP SCAMPI

JUMBO PRAWNS, TOMATO, GARLIC, CAPER, BUTTER, LEMON, GRILLED CIABATTA, FETA & MICRO GREENS 14

GREEK MEATBALLS

LAMB & FETA, TOMATO VODKA SAUCE & GRILLED CIABATTA

14

BEVERAGES

GREEK LEMONADE

FRESH SQUEEZED LEMON, SIMPLE SYRUP, FRESH MINT

CUCUMBER TONIC SODA

WITH MUDDLED CUCUMBER, SMALL BATCH TONIC, SODA, LIME

5

SOUPS & SALADS

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 OLIVE OIL
ROASTED CROUTONS, PARMESAN CHEESE &
TRADITIONAL CAESAR DRESSING
12

VERY BERRY SALAD

FRESH, RASPBERRY, BLUEBERRIES, AND STRAWBERRIES, ARUGULA, WATERMELON RADISH, GOAT CHEESE, BALSAMIC REDUCTION, CRUSHED WALNUTS, MICRO GREENS, OLIVE OIL & LEMON 14

GRILLED SHRIMP CHOPPED SALAD

CHOPPED ROMAINE, RADISH, TOMATO, CUCUMBER, PEPPERONCINI, ARTICHOKE GARBANZO BEANS, RED ONION, KASSERI, FRESH BASIL & HERBED VINAIGRETTE 18

LAMB CHOP VILLAGE SALAD

RACK OF LAMB CHOPS, TOMATO, CUCUMBER, ONION, FETA, OREGANO, DILL, EVOO 20

PROTEIN ADDITIONS

GYRO MEAT 5
CHICKEN SOUVLAKI 9
SHRIMP 9
SALMON 9
FRIED CALAMARI 10

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.

STEAKS, CHOPS, SEAFOOD

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

OUR STEAKS ARE TOPPED WITH ROASTED GARLIC COMPOUND BUTTER

14 OZ RIBEYE

38

80Z FILET MIGNON

38

14OZ PORK CHOP

21

RACK OF LAMB

HALF 28 | FULL 36

PARMESAN SOLE

24

CEDAR PLANK SALMON

26

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

PASTA

SPICY SAUSAGE RIGATONI

WITH GREEK FENNEL SAUSAGE, SPINACH. TOMATOES & MUSHROOMS IN A SMOKED RED CHILE CRÈME

16

BOLOGNESE

LINGUINI. TOMATO LAMB BOLONESE. FRESH BASIL & FETA CRUMBLES

16

MEDITERRANEAN LINGUINI

KALAMATA OLIVES, MARINATED SUNDRIED TOMATOES, ARTICHOKE HEARTS, CAPERS & **MARINARA**

14

SEAFOOD LINGUINI

SALMON, CALAMARI, MUSSELS, SHRIMP IN A GARLIC BUTTER WHITE WINE & LEMON SAUCE TOPPED WITH FRESH HERBS

20

ENTRÉES

KOTOPOULO

SLOW ROASTED HALF CHICKEN, MEDITERRANEAN VEGETABLES, FETA WHIPPED MASHED POTATOES

LAMB SHANK

SLOW BRAISED IN RED WINE, GARLIC & PLUM TOMATOES WITH FETA MASHED POTATOES & MEDITERRANEAN VEGETABLES

28

CHICKEN SOUVLAKI

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

VEGETABLE MOUSSAKA

EGGPLANT, POTATO, ZUCCHINI, WITH **TOMATO SAUCE & BECHAMEL**

15

PASTITSIO

BAKED MACARONI, SPICED GROUND BEEF TOMATO SAUCE & BÉCHAMEL

VEGETARIAN GREEK PLATTER

DOLMAS, TABOULI, SPANAKOPITA, HUMMUS, FETA CHEESE, OLIVES, GRILLED PITA 18

GYRO

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

CHICKEN SOUVLAKI GYRO

GRILLED CHICKEN, 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

TABOULI 5

HUMMUS 3

TZATZIKI 1

PITA 1