

## SASHIMI

(2 pieces)

**Wild Atlantic Salmon**...14.30  
**Yellowfin Tuna**...15.90  
**Boat to Plate Catch**...13.90

## NIGIRI

(by the piece)

**Wild Atlantic Salmon**...7.80  
**Yellowfin Tuna**...8.80  
**Boat to Plate Catch**...7.90  
**Golden-Grade Wagyu**...13.90

## URAMAKI/ROLLS

(8 pieces)

**Super Volcano**  
Alaskan King Crab, Wild Atlantic  
Salmon, Kimchi, Nori Tuille  
28.90

**Not Too Spicy Tuna**  
Homemade Spicy-Sauce, Beetroot  
Tempura, Yuzu-Tobiko  
32.90

🍷 **Mykonos Shrimp Tempura**  
Imported Greek Shrimp, Wasabi,  
Avocado, Nori Tempura  
33.90

**Kimchi Tempura California**  
Alaskan King Crab, Avocado,  
Yuzu Tobiko, Cucumber, Ponzu Mayo  
39.90

**Wild Atlantic Salmon Wakame**  
Avocado, Chives, Wakame,  
White Miso Sauce  
24.90

**Golden-Grade Wagyu**  
Pickled Ginger, Red Bell Pepper,  
Yakitori Sauce  
(4pc) 33.00  
(8pc) 65.00

MYKONOS

## SWEET DELIGHTS

🍷 **Mount Mykonos (serves 4 and more)**  
White Caramelized Dulcey Chocolate Ice Cream, Toffee Caramel Sauce,  
Walnut Chocolate Crumble, Caramelized Pecans  
69.00

**Portokalopita**  
Orange Cake, White Chocolate Namelaka, Mandarin Sorbet  
15.90

**Mykonos Baklava**  
Pistachio Crèmeux Crumble, Caramelized Phyllo  
15.90

**Walnut Pie**  
Chocolate Cake, White Caramelized Chocolate  
*Optional:* Coffee Foam and Candied Walnuts  
16.90

**Maria's Galaktoboureko (to share)**  
Semolina Custard, Crispy Phyllo  
14.90

**Lemon Squeeze**  
Lemon Cremeux, White Chocolate Ganache, Feuillentine Crumble  
14.90

**Cherry Pop**  
Yogurt Cremeux, Sour Cherry Compote, Chocolate Crumble  
15.90

**Coconut Panna Cotta**  
Coconut Streusel, Mango Pineapple Tartare, Mango Passionfruit Sorbet  
11.90

**Homemade Ice Cream**  
Chocolate, Vanilla, Pistachio, Yogurt/Sour Cherry,  
Salted Caramel, Hazelnut Praline  
3.40 per scoop

**Homemade Sorbet**  
Strawberry, Mandarin, Mango-Passion Fruit  
3.40 per scoop

🍷 **Ask your Server to select any fresh creation from our Mykonos Bakery**

2018 **Zenato, Santa Cristina Rigoletto, Passito, Veneto IGT**...9.90  
2016 **Chateau Rieussec, Carmes de Rieussec, Sauternes**...8.90  
*Our Standard By The Glass Pour is 2 ounces*

MYKONOS



# MYKONOS

NEW DAY, NEW LIFE.

## CAVIAR

**Beluga 50g**  
Market Price

**Imperial Oscietra 50g**  
Market Price

Served with Crème Fraîche,  
Chopped Egg Whites and  
Egg Yolks, Minced Shallots, Blinis

## OYSTERS

**Variety of Oysters,  
Mignonette, Fresh Lemon**

1/2 or 1 Dozen or more  
Market Price

ADD CAVIAR  
**15g Beluga**  
Market Price

**15g Imperial Oscietra**  
Market Price

## FOR THE TABLE

**Tzatziki**  
Greek Yogurt, Cucumber, Dill Oil  
8.90

**Hummus**  
Chickpeas, Fresh Parsley, Ageras Olive Oil from Crete  
9.90

**Feta Spread**  
10.90

**Fava Spread**  
Yellow Split Peas, Tahini, Ageras Olive Oil from Crete  
7.90

🍷 **A Great Variety of Fresh Homemade Breads**  
Ageras Olive Oil from Crete  
5.70

MYKONOS

## FROM THE GARDEN

### **Choriatiki Salad (Classic Greek)**

Local Tomatoes, Onions, Cucumber, Green Pepper, Capers, Olives, Feta Cheese  
16.90  
*California Style add Avocado and Sundried Tomatoes*  
3.90

### **Summer Beet and Arugula Salad**

Red and Gold Beetroot, Fresh Rocket, Hummus, Pancetta,  
Chickpeas, Sherry Vinaigrette  
19.90

### **La Finestra Salad**

Organic Romaine Lettuce, Spring Onion, Chickpeas,  
Parmesan Cheese, White Balsamic-Honey Vinaigrette  
13.90

### **Venetian Salad**

Fresh Arugula, Sliced Tomatoes, Red Onion, Feta Cheese, Olive Oil  
14.90

## FROM OUR OLIVE WOOD-FIRED OVEN

### **Kalamata Pizza**

Spinach, Artichoke, Pine Nuts,  
Gorgonzola, Kalamata Olives, Onions,  
Green Peppers  
17.90

### **Summer Garden Pizza**

Zucchini, Spinach, Feta, Red Pepper,  
Pineapple, Onion  
19.90

### **Sausage and Pepper Pizza**

Caramelized Onion, Organic Sausage,  
Red Pepper, Green Pepper,  
Yellow Pepper  
24.90

### **Sexy Truffle Pizza**

Fresh Parmesan, Mozzarella Cheese,  
Homemade Truffle Cream,  
Shitake Mushroom, Thinly Sliced  
Lean Serrano  
26.90

### **Margherita Pizza**

Fresh Burrata, Basil, Olive Oil  
13.90

### **Four Cheese Pizza**

Mozzarella, Parmesan, Gorgonzola,  
Goat Cheese  
15.90

### **Signature Souvlaki Pizza**

The Highest Quality of Angus Prime Rib Eye, Onion,  
Green Bell Peppers, Tzatziki, Side of Superyacht Patates Tiganites  
23.90

## APPETIZERS

### **Kolokithakia**

Zucchini Sticks in Light Tempura, Tzatziki  
8.90

### **Kolokithokeftedes (6pc)**

Minced Pumpkin and Zucchini, Feta Cheese, Spicy-Lemon Yogurt Sauce  
16.90

### **Ionian Feta in Phyllo (3pc)**

Thyme Honey, Sesame Seeds  
15.90

### **Shrimp Saganaki**

Imported Greek Shrimp, Lobster Bisque, Napoli Sauce, Feta Cheese, Dill Oil  
24.90

### **Fried Calamari**

Imported Greek Calamari, Semolina Crust, Horseradish Marmelade, Lemon  
22.90

### **Josper Grilled Greek Octopus**

Imported Greek Octopus, Fava Split Bean, Marinated Cucumber,  
Homemade Teriyaki Sauce  
24.90

### **Wood-Fired Jumbo Scallop**

Guanciale, Spicy Butter Panko Crust, Blended White Truffle  
18.90

### **Lahanodolmades (4pc)**

Greek Cabbage Rolls filled with Handcut Angus Beef and Pork,  
Avgolemono-Lemon Sauce, Parsley Oil  
14.90

### **Crispy Siren Shrimp**

Light Wasabi Glaze, Mild Chili-Garlic Mayo, Spring Onion,  
Caramelized Pecans  
19.90

MYKONOS

## SIGNATURE DISHES

### **Mykonos Seafood Linguine**

Market Price

### **Pastitsio Pappardelle**

Bolognese, Creamy Béchamel Brûlée...*(You Must Try)*  
31.90

### **Saffron Orzo**

White Fish Morsels, Lemon, Chives  
29.80

### **Asian Long Life Noodles**

Hoisin Plum Sauce, Shitake Butter, Seasonal Vegetables  
26.90

add Organic Rib Eye *(Longer Life)*...32.90

### **Yiayia's Savory Layered Pie**

Handcut Angus Beef, Aubergine, Red Vegetable Purée,  
Light Summer Béchamel, Village Potatoes...*(You Must Try)*  
19.90

### **Braised Lean Beef Cheeks**

Potato Purée, Lemon-Thyme Sauce  
39.90

### **Slow-Roasted Lamb Loin**

Roasted Grass-Fed Lamb, Village Potatoes, Thyme Sauce  
32.90

As an ideal pairing for our Signature Dishes,  
we recommend our Hand-Curated Greek Wines.

## WHITE

2021 **Wine Art Estate, Techni Alipias, Sauvignon Blanc/Assyrtiko**...12.10 Gl./60.60 Btl.  
2021 **Douloufakis Dafnios, Vidiano**...13.90 Gl./62.40 Btl.  
2018 **Estate Argyros, Cuvee Monsignori**...88.90 Btl.

## RED

2020 **Estate Ktima Biblia Chora, Cabernet Sauvignon/Merlot**...11.90 Gl./55.00 Btl.  
2017 **Thymiopoulos Vineyards, Vrana Petra, Xinomavro**...119.00 Btl.  
2018 **Thymiopoulos Vineyards, Aftorizo, Xinomavro**...99.90 Btl.

*Our Standard By The Glass Pour is 5 ounces*

MYKONOS

## FROM THE SEA

### **Boat to Plate Catch**

Charcoal Leek, Braised Olive Oil, Sea Salt  
Market Price

### **Finest Sushi-Grade Tuna Filet**

Wild Greens, Ponzu Sauce, Wasabi Foam  
49.00

### **Wild Atlantic Salmon Filet**

Quinoa Salad, Miso Sauce, Spring Onion, Delicious  
37.90

## FROM THE LAND

Charcoal Grilled

### **The Highest Quality of Angus Prime Rib-Eye 12oz.**

67.90

### **The Highest Quality of Angus Prime Tenderloin 8oz.**

69.80

### **Golden-Grade Wagyu Tenderloin 8oz**

Market Price

### **Signature Mykonos Golden-Grade Wagyu on the Bone starting at 1.3kg**

Market Price/100g

### **2 Sides and 1 Sauce included**

Sautéed Peas, or Superyacht Patates Tiganites, or Mykonos Corn  
Sauce Béarnaise, or Sauce Bordelaise, or 2 Types of Mustard

*All Prices are quoted in KYD and charged in USD @KYD 0.25 USD/  
A 20% Service Charge will be added to your bill*

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