

## SIDES \$10

**Frank's Fries** | triple cooked fries, truffle, aged parmesan

**Greek Potatoes** | baked wedges, oregano, lemon, olive oil, feta

**Mushroom Medley** | selection of imported & locally grown mushrooms in garlic butter

**Local Callaloo Spinach** | sautéed or creamy

**Robuchon Potatoes** | Joel Robuchon's inspired mash with too much butter

**Greek Mac & Cheese** | blend of greek cheeses tossed with spinach, baked crispy

**Mykonos Corn** | corn with double cream and a touch of chipotle

**Asparagus** | simply grilled, salt & pepper

**Grilled Broccolini** | dressed with a garlic chili oil

**Greek Rice Pilaf** | long grain rice, turmeric, local mint & dill, lemon

**Spicy Rig** | house rigatoni pasta tossed in a spicy tomato sauce a la vodka

**Classic Baked Potato** | all toppings separate, house bacon, sour cream, scallions, & salted butter

## SAUCES \$6

**Mykonos Truffle Butter**

**Greek Spiced Béarnaise**

**The Garlic Sauce**

**Three Peppercorn Sauce**

**Frank's Mustard, Blend of Dijon**

**Cayman Tzatziki**

**Chimichurri**

## FROM OUR OLIVE WOOD-FIRED OVEN

Imported olive wood from Greece.

**Margherita Pizza \$15** | fresh mozzarella, basil, olive oil

**Pepperoni Pizza \$16** | fresh mozzarella, Italian pepperoni, olive oil

**Sexy Truffle Pizza \$26** | fresh parmesan, mozzarella cheese, homemade truffle cream, shitake mushroom, thinly sliced lean serrano

**Smoked Salmon Pizza \$24** | red onion, dill creme fraiche, smoked salmon, capers | add caviar 15g \$55

**Chicken Souvlaki Pizza \$22** | tzatziki, grilled organic chicken, peppers, onions, roasted cherry tomatoes, feta



MYKONOS  
STEAK CLUB

NEW DAY, NEW LIFE.

*All prices are quoted in KYD. Payment in USD converted \$1 KYD to \$1.25 USD  
A 15% Gratuity will be added to your bill*

## FOR THE TABLE

**Tzatziki \$9** | Greek yogurt, cucumber, dill oil

**Hummus \$10** | chickpeas, fresh parsley, Ageras Olive Oil from Crete

**Feta Spread \$11** | feta cheese, herbs, olive oil

**Fava Spread \$8** | yellow split peas, tahini, Ageras Olive Oil from Crete

## FROM THE GARDEN

**Mykonos Salad \$16** | summer beets, fresh rocket, hummus, pancetta, chickpeas, white balsamic & honey emulsion

**Greek Salad \$17** | local tomatoes, onions, cucumber, green pepper, capers, olives & feta

**Caesar Salad \$17** | classic preparation, house smoked bacon

**Smoked Brisket Wedge \$18** | iceberg, tomatoes, avocado, blue cheese crumble, smoked brisket, red onion, gorgonzola dressing

## APPETIZERS

**Jonny's Pastrami \$24** | family recipe smoked brisket thinly sliced with house toast, pickles & mustard

**Charred Mediterranean Octopus \$26** | simply grilled in Greek olive oil & vinegar with a petite parsley salad & a kalamata sauce

**Popcorn Greek Prawns \$24** | Tempura & tossed in our signature Mykonos coconut sauce finished over fire with wakame seaweed salad

**Flaming Saganaki Fondue \$34** (good for two) | Greek cheese fondue flambé table side served with house bread, charred broccoli, mushrooms & fried artichoke hearts

**Mykonos Bacon \$22** | house cured and smoked bacon served with a scotch bonnet honey and house pickles

**Tuna Tartare \$24** | sweet & sour truffle tuna tartare, avocado, wakame & tapioca chips

**Wagyu & Foie Gras Gyoza \$29** (5pcs) | wagyu & shiitake mushroom filled gyoza served with a miso-ponzu sauce

**Greek Calamari \$19** | tartar sauce & horseradish marmalade

## CAVIAR

Served with creme fraiche, chopped egg whites & yolks, minced shallots & blinis.

**Beluga 50g \$MP**

**Imperial Oscietra 50g \$MP**

## OYSTERS

**Variety of Oysters \$MP** | mignonette, fresh lemon  
½ or 1 dozen or more

## CHARCOAL-GRILLED STEAKS

All steaks are prepared with our signature Mediterranean salt & spice blend.

**Cowboy Steak \$65**  
18oz bone-in rib eye

**Kansas Strip \$54**  
18oz bone-in New York strip

**Barrel Cut Filet Mignon \$64**  
8oz center cut

**Skirt Steak \$55**  
10oz all natural outside skirt

**Rib Steak for Two \$135**  
36oz bone-in rib eye, 2 sides, 2 sauces

**Porterhouse for Two \$135**  
32oz, 2 sides, 2 sauces

**Wagyu Cuts of the Day \$MP**

## MORE FROM THE LAND

**Veal Chop \$79**  
16oz milk fed veal on the bone simply grilled

**Lamb Rack \$59**  
16oz New Zealand lamb

**Chicken Souvlaki \$42** | charcoal-grilled organic chicken served with mini Greek salad, lemon potatoes, rice & tzatziki sauce

## FROM BOAT TO PLATE

**Tuna Steak \$46** | flash marinated in ponzu, seared & served with a wasabi aioli & pickled ginger

**Wild Salmon \$44** | crispy skin filet served with a sauce vierge

**Greek Branzino \$65** | grilled served whole & butterflied with a lemon-caper beurre blanc

**Black Cod \$49** | miso marinated and baked

**Lobster & Shrimp Fettuccine \$46** | homemade pasta tossed in a lobster bisque sauce topped with Caribbean lobster and wild prawns

*All proteins include 1 side and 1 sauce of preference.*

## ADD IT ON

**Alaskan King Crab \$45**

**Roasted Bone Marrow \$25**

**Foie Gras \$28**

**Charcoal-Grilled Whole Greek Prawns \$29**

**5oz Caribbean Lobster Tail \$24**

**Grilled Halloumi Cheese \$14**

*Chef de cuisine Jonathan Rivard |  Ambassador*