

SIDES \$12

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

Cayman 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

Brisket Corn | sautéed corn with smoked brisket

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 à la vodka

Broccoli Casserole | baked in a creamy aged cheddar cheese sauce

Classic Baked Potato | house bacon, sour cream & salted butter (all toppings served separately)

SAUCES \$6

Mykonos Truffle Butter

Greek Spiced Béarnaise

The Garlic Sauce

5 Peppercorn Sauce

Frank's Mustard, Blend of Dijon

Cayman Tzatziki

Chimichurri

FROM OUR OLIVE WOOD-FIRED OVEN

Imported olive wood from Greece.

Bare Naked Pizza \$12 | baked crispy, garlic oil, fine grated parmesan

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, shiitake mushroom, thinly sliced lean Serrano

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

Carbonara Pizza \$25 | bacon aioli, Pecorino Romano, Mykonos bacon, black pepper, fried egg, arugula, extra virgin olive oil



MYKONOS
STEAK CLUB

NEW DAY, NEW LIFE.

FOR THE TABLE

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

Hummus \$10 | chickpeas, fresh parsley, Ageras olive oil from Crete

Spinach & Feta Spread \$11 | Greek feta, baby spinach, olive oil

Baba Ganoush \$12 | charcoaled eggplant, garlic confit, pine nuts, Ageras olive oil from Crete

FROM THE GARDEN

Mykonos Salad \$16 | summer beets, fresh rocket, hummus, pancetta, chickpeas, sherry vinaigrette

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

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

Smoked Brisket Wedge \$19 | iceberg, tomatoes, avocado, gorgonzola, smoked brisket

APPETIZERS

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

Charred Octopus \$25 | simply grilled in Greek olive oil & vinegar with a petite parsley salad & a kalamata sauce

Popcorn Greek Prawns \$22 | 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 flambéed table side served with house bread, charred broccoli, mushrooms & fried artichokes

Mykonos Bacon \$22 | house cured and smoked bacon served with Frank's mustard and house pickles

Tuna Tartare \$24 | Chef's signature sweet & sour tuna tartare served over sliced avocado & wakame seaweed salad

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

Greek Calamari \$18 | served with a Mediterranean tomato sauce & horseradish marmalade

Truffle Beef Skewers \$26 | charred tenderloin tips served over a truffle potato foam

CAVIAR & MORE

Beluga 50g \$MP

Imperial Oscietra 50g \$MP

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

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

Fruits de Mer Platter \$MP (serves two) | Greek prawns, Maine lobster, 12 oysters, sashimi, Alaskan king crab, seaweed, cocktail sauce, mignonette, yuzu aioli, lemon



CHARCOAL GRILLED STEAKS

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

Mykonos's Signature Rib Steak \$66

16oz bone-in rib eye

T-Bone Steak \$56

18oz T-Bone, Chef's favorite cut!

New York Strip \$62

16oz center cut strip

Barrel Cut Filet Mignon \$69

8oz center cut

Porterhouse for Two \$155

36oz sliced off the bone, 2 sides, 2 sauces

Wagyu Selection Changes Daily \$MP

MORE FROM THE LAND

Veal Chop \$75

16oz milk fed veal on the bone, simply grilled

Lamb Rack \$64

18oz New-Zealand lamb

Chicken Souvlaki \$42 | served with mini Greek salad, potatoes, rice & a side of tzatziki sauce

Vegan Souvlaki \$36 | charcoaled tofu & vegetable skewer, Greek salad, rice pilaf, Greek potatoes & green tahini

FROM BOAT TO PLATE

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

Greek Branzino \$58 | grilled served whole & butterflied with a lemon-caper beurre blanc

Black Cod \$59 | miso baked black cod

Wild Salmon \$44 | crispy skin filet served with a green tahini sauce

Lobster & Shrimp Fettuccine \$42 | hand cut pasta tossed in a creamy lobster bisque topped with a grilled lobster tail and Greek shrimp skewer

All proteins include 1 side and 1 sauce of preference.

ADD IT ON

Alaskan King Crab \$49

Roasted Bone Marrow \$24

Foie Gras \$27

Charcoal Whole Greek Prawns \$25

Caribbean Lobster Tail \$29

Chef de cuisine Jonathan Rivard | Ambassador