



mykonos

— PRIVÉ —

Modern Greek & Mediterranean



“Where every dish tells a Mediterranean story and every visit becomes a memory.”

@mykonossprive
mykonoss.com

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C O L D M E Z E S

FETA & KALAMATA OLIVES	Greek feta, kalamata olives, oregano	6.9
TZATZIKI	Greek yoghurt, cucumber, garlic, dill oil, pita.	6.95
HUMMUS	Chickpea and tahini dip, lemon, garlic, olive oil, pita.	7.5
TIROKAFTERI	Whipped feta dip with roasted peppers, chilli olive oil and pita.	7.5
DOLMADES	Vine leaves stuffed with herbed rice, garlic, onion, spices.	7.20
TARAMAS	Traditional cod roe dip, onion, lemon, pita.	8.5
MELITZANOSALATA	Smoky aubergine & roasted pepper dip, garlic, herbs, pita.	7.5
CHOOSE ANY 3 COLD MEZES WITH WARM PITTAS		20.45

H O T M E Z E S

KOLOKITHAKIA TIGANITA	Fried courgettes served with garlic yoghurt.	7.5
LAHANADOLMADES	Stuffed cabbage leaves with rice and minced beef.	7.9
STUFFED MUSHROOM	Portobello mushroom, melted mozzarella, garlic oil.	7.9
GIGANTES PLAKI	Baked giant beans in rich tomato sauce with warm pita.	7.5
SPANAKOPITA	Crispy filo pastry filled with spinach, feta, herbs and salad.	8.9
SAGANAKI	Golden fried Kefalograviera cheese, thyme and honey.	8.5
KOUPES	Crispy bulgur croquettes filled with seasoned beef with garlic yoghurt.	12.9

F R O M T H E A E G E A N

OCTOPUS IN VINEGAR	Marinated octopus, pomegranate molasses, olive oil.	13.5
CRISPY CALAMARI	Fried calamari, lemon, tartar sauce.	12.5
GOLDEN PRAWNS	Golden fried prawns, sweet chilli aioli.	12.5
MUSSEL BITES	Crispy mussels, lemon aioli.	11.50
THE AEGEAN TRIO	Selection of calamari, prawns and mussels.	24.95

S A L A D S

GREEK SALAD	Tomatoes, cucumber, onion, green pepper, Kalamata olives, feta.	12.9
DAKOS KRITIS SALAD	Cretan barley rusk, tomato, onion, feta, olives, capers.	13.2
OCTOPUS SALAD	Tender octopus, mixed leaves, cherry tomatoes, onion Kalamata olives, citrus dressing.	14.9

*Please inform a member of staff, if you have any allergies or intolerances before you order.
Unfortunately, we can not guarantee that any product is 100% free from any allergen due to risk of cross contamination in our kitchen.
A discretionary 12.5% service charge will be added to your bill*

MAIN DISHES

CHICKEN SOUVLAKI	Chargrilled chicken skewers, pita, tzatziki, seasonal salad.	20.45
LAMB SOUVLAKI	Chargrilled lamb skewers, pita, tzatziki, seasonal salad.	21.45
KEFTEDES	Seasoned beef and lamb meatballs, mashed potatoes, tzatziki, salad.	21.45
KLEFTIKO	Six-hour braised lamb shank, lemon, oregano, braising juice, pita	24.9
LAMB CHOPS	Marinated lamb chops, mashed potatoes, tzatziki, seasonal salad.	25.9
MIXED GRILL	Lamb chops, chicken & lamb souvlaki, keftedes, pita, tzatziki, seasonal salad.	For one 30.45 For two 56.45

STEAKS

RIBEYE	Chargrilled ribeye, mashed potatoes, grilled vegetables, peppercorn sauce.	38.95
T-BONE	Chargrilled T-Bone, truffle fries, grilled asparagus, sautéed wild mushrooms.	43.95

SEAFOOD

SEA BREAM	Pan-fried sea bream, white wine cream, spiced potatoes, broccoli.	23.95
BUTTERFLIED SEA BASS	Grilled butterflied sea bass resting on a warm olive oil tarragon sauce.	28.95
SLOW-BAKED SALMON	Truffled mash, buttered sugar snaps, truffle dressing.	30.45
GRILLED OCTOPUS	Chargrilled octopus, fava purée, capers, pickled red onion.	24.45
PRAWN SAGANAKI	King prawns in a fragrant tomato sauce, finished with feta.	23.45
LOBSTER ORZO	Whole lobster stuffed with mushrooms, peppers and melted cheese, served over creamy orzo in a velvety lobster bisque.	48.95

VEGETARIAN

GEMISTA	Stuffed peppers with rice, herbs and Mediterranean spices, topped with garlic yoghurt.	15.9
IMAM BAYILDI	Slow-baked aubergine filled with tomatoes, onions and fresh herbs. Finished with feta.	15.9
VEGETARIAN MOUSAKKA	Roasted aubergine, potato and courgette, tomato and lentil ragù, silky béchamel.	15.9

PASTA

SEAFOOD LINGUINE	Linguine with king prawns and mussels in a tomato, garlic & white wine sauce.	23.95
MANTI	Handmade beef dumplings, garlic yoghurt, spiced butter, sumac, mint.	20.95

EXTRAS:

Pita Bread	2.5	French Fries	3.9	Yoghurt	3.5	Onion Rings	3.9
Gluten Free Pita	2.9	Truffle Fries with parmesan	7.2	Olives	3.5	Grilled Veggies	6.5