FESTIVE CHRISTMAS MENU

Three Courses • One Festive Celebration

Welcome Glass of Prosecco

45·95

STARTERS

Individual Cold Meze Platter with pita , followed by a choice of one main course and dessert.

TZATZIKI

Greek yoghurt, cucumber, garlic, dill oil.

TYROSALATA

Whipped feta with yoghurt, garlic, herbs.

DOLMADES

Vine leaves stuffed with herbed rice, garlic, onion.

SPANAKOPITA

Crispy filo pastry filled with spinach, feta, herbs.

MELITZANOSALATA

Smoky aubergine & roasted pepper dip, garlic, herbs.

MINI GREEK SALAD

Tomato, cucumber, olives, feta & red onion.

MAINS

MIXED SOUVLAKI

Chargrilled chicken and lamb skewers, pita, tzatziki, seasonal salad.

PSARONÉFRI ME KYDÓNI ~ Pork Tenderloin with Quince

Tender pork fillet with roasted quince, caramelized shallots and a delicate ouzo–white wine sauce..

KLEFTIKO

Six-hour braised lamb shank, lemon, oregano, braising juice, pita

KEFTEDES

Seasoned beef and lamb meatballs, mashed potatoes, tzatziki, salad.

SEA BREAM

Pan-fried sea bream, white wine cream, spiced potatoes, broccoli.

PRAWN SAGANAKI

King prawns in a fragrant tomato sauce, finished with feta.

VEGETARIAN MOUSAKKA

Roasted aubergine, potato and courgette, tomato and lentil ragù, silky béchamel.

DESSERT

MILOPITA

Traditional Greek apple cake with cinnamon.

BAKLAVA

Flaky layers of phyllo pastry, filled with nuts and sweetened with honey and syrup.

PORTOKALOPITA

Greek orange cake with filo pastry and orange syrup with mascarpone, pistachio and pomegranate seeds

A discretionary service charge of 12.5% will be added to your bill. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu. We cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

mykonoss PRIVÉ