



Festive Christmas Menu

3 Courses £43.90 per person

Welcome drink: Prosecco to begin the evening

Starters

all served with pita

Tzatziki

Greek yogurt dip with cucumber, garlic, and herbs.

Hummus

Creamy chickpea dip with tahini, lemon, and olive oil.

Taramosalata

Creamy fish roe dip with beetroot, onion, lemon, and olive oil.

Gigantes Plaki

Oven-baked giant beans in a rich tomato sauce.

Melitzanosalata

Smoky roasted aubergine dip with garlic and herbs.

Kolokithokeftedes

Zucchini patties with fresh herbs and feta, garlic yogurt on the top.

Spanakopita

Flaky pastry filled with spinach, feta, and herbs.

Main Courses

Chicken or Lamb Souvlaki

Tender marinated chicken and lamb skewers with herbs, garlic, and olive oil. Served with pita, tzatziki, and fresh salad.

Keftedes

Greek meatballs with garlic, onions, and herbs. Served with mashed potato, salad, and tzatziki.

Kleftikos

Slow-baked lamb with garlic, herbs, carrot and baby potatoes.

Lamb Chops

Herb-marinated grilled lamb chops, served with a side of salad, tzatziki, mashed potato.

Prawn Saganaki

King prawns cooked in a tomato sauce infused with garlic, onions, and herbs, topped with crumbled feta cheese.

Seabass

Golden-crisp sea bass with tender flaky meat, served with salad and baby potatoes.

Vegetarian Moussaka

Layers of aubergine, potato, and pumpkin with rich tomato sauce, Mediterranean spices, and béchamel. Served with salad.

Dessert

Portakalopita

Fluffy Greek cake with layers of phyllo and fresh orange syrup.

Baklava

Crispy phyllo pastry with walnuts, pistachio and honey syrup.

Ravani

Light semolina cake soaked in sweet citrus syrup. Served with mascarpone.

Please inform a member of staff, if you have any allergies or intolerance before you order. A discretionary service charge of 10% will be added to your bill.

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