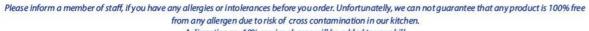
	mykonoss	
MEZES		
FETA CHEESE V Feta cheese with dill oil and parsley.	5.90	
TZATZIKI v A creamy blend of strained Greek yogurt, grated cucumber, fresh garlic Finished with a drizzle of dill oil. Served with pita bread.	6.90	
HUMMUS v Creamy chickpea and tahini dip, infused with lemon, garlic, and olive oil. Served with pita bread.	6.90	
GIGANTES PLAKI v Giant beans baked in tomato sauce with garlic, onion, and oregano.	6.90	
STUFFED MUSHROOMS v Oven-roasted Portobello filled with melted mozzarella drizzled with fragrant garlic oil.	7.20	
LAHANODOLMAD (5 v Cabbage leaves filled with herbed rice, gently simmered in a light tomato broth.	6.70	
MELITZANOSALATA v Smoky aubergine and red capia pepper dip, blended with garlic, onion, and parsley. Served with pita bread.	6.90	
KOLOKITHOKEFTEDES v Zucchini patties blended with fresh herbs, carrot, feta cheese, and a hint of mint,topped with garlic yogurt.	7.20	
TIROSALATA v Tangy feta cheese whipped with, olive oil, parsley, basil, and a hint of garlic. Served with pita bread.	6.90	
CHOOSE ANY THREE MEZES ABOVE WITH WARM PITTA BREAD	16.50	
KOUP() Oven-baked bulgur wheat balls filled with seasoned beef, paired with a zesty lemon and garlic yogurt dip.	10.45	
OCTOPUS IN VINEGAR. Tender octopus marinated in white wine vinegar, pomegranate syrup, olive oil, and fresh herbs.	12.95	
CREEK SALAD A reftreshing blend of tomatoes, cucumbers, red onions & kalamata olives with generous chunks of feta cheese.	11.50	
TUNA SALAD Tuna mixed with greens, cherry tomatoes, cucumbers, sweetcorn, and red onions	11.95	

	MAINS	mykonoss
Tender pieces of	SOUVLAKI marinated chicken with tomato paste, garlic, I olive oil. Served with pita bread, tzatziki and salad.	17.95
Thinly sliced, ma	GYROS OR PORK GYROS urinated chicken or pork. Served with warm tomatoes, onions, and creamy tzatziki.	16.95 /17.95
	s made from a mix of ground beef and lamb, garlic, n herbs. Served with mashed potato, salad and tzatziki.	18.95
	ZMB CHOPS grilled lamb chops, served with a side of salad, potato.	23.95
Ribeye steak, gr	E MELITZANA illed and served over mixture of a blend of roasted arlic-infused yogurt, finished with a touch of herbs oil.	27.90
FOR ONE 26.95/ FOR TWO 38.95 Lamb chops, chicken souvlaki, and keftedes, served with creamy mashed potatoes. Accompanied by mixed salad and a side of tzatziki & pitta.		
	a bass with tender, flaky meat, served alongside I seasoned baby potato.	20.95
Juicy prawns co	AGANAKI ooked in a tomato sauce infused with garlic,onions, and ith crumbled feta cheese. Served with pita for dipping.	21.95
	v ffed with mix of rice, fresh herbs & spices. sauce in the oven. Topped with garlic yogurt.	14.90
	ergine stuffed with a savory caramelized onions, and aromatic herbs. Finished with your chice of topping	14.90 g:
Layers of roasted	IAN MOUSSAKA v l aubergine, potato and pumpkin, combined with e, Mediterranean spices and bechamel. Served with salac	14.50 d.
	mplings filled with seasoned beef, topped with creamy ce, spiced butter, sumac & mint.	18.95
	els gently simmered in a rich tomato and garlic sauce white wine. Tossed with linguine and finished with	20.95



sweetcorn, and red onions.

A discretionary 10% service charge will be added to your bill

