

LUNCH SET MENU

AVAILABLE MONDAY TO THURSDAY, 12 PM – 3 PM

2 COURSES FOR £14.95 PER PERSON

MEZES

Tzatziki

Greek yoghurt blended with hand-grated cucumber, crushed garlic & dill oil.

Hummus

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

Gigantes Plaki

Giant beans baked in a rich tomato sauce with garlic, onion, and oregano.

Melitzanosalata

Smoky aubergine & red capia pepper dip, mixed with garlic, onion & parsley.

Taramosalata

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

Kolokithokeftedes

Zucchini patties blended with herbs, carrot, feta cheese, and mint.
Topped with garlic yoghurt.

Tiroosalata

Tangy feta cheese whipped with yoghurt, olive oil, parsley, basil, and garlic.



MAINS

Chicken OR Pork Gyros

Thinly sliced, marinated meat with salad, tzatziki, and pita on the side.

Keftedes

Savoury meatballs made from a blend of beef and lamb, mixed with fresh herbs, garlic and onions. Served with rice and salad.

Chicken Souvlaki

Tender pieces of marinated chicken, served with pita, tzatziki, and salad.

Lamb Souvlaki

Lamb skewer marinated with garlic, herbs, and olive oil. Served with warm pita, tzatziki, and fresh salad.

Imam Bayildi

Slow-baked aubergine stuffed with savoury caramelised onions, garlic, tomatoes, & aromatic herbs. Finished with your choice of topping: garlic yogurt or crumbled feta.

Greek Salad

A refreshing blend of tomatoes, cucumbers, red onions & Kalamata olives with generous chunks of feta cheese.

Please inform a member of staff, if you have any allergies or intolerances before you order.

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