

# 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.

### Tirosalata

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.

Mykonoss | 63 Wilton Road, SW1V 1DE ☎ 020 7967 3225 | ✉ info@mykonoss.co.uk