

Μεράκι | *Meraki*: to do something with soul, creativity, or love; to put something of yourself into your work

Mezze

	TARAMASALATA PINK COD ROE DIP	40
V	HUMMUS [HUH-MUHS] CHICKPEA AND TAHINI (SESAME PASTE) DIP	40
V	TZATZIKI (TSAH-ZEE'-KEE) SMOOTH HOME-MADE YOGHURT, CUCUMBER AND GARLIC DIP	45
V	MELINTZANES STO FOURNO AUBERGINES ROASTED WITH TOMATO , GARLIC AND HERBS AND A DRIZZLE OF OLIVE OIL TOPPED WITH CRUMBED FETA CHEESE (SERVED COLD)	45
V	DOLMADES FRAGRANT RICE AND SUNFLOWER SEEDS WRAPPED IN VINE LEAVES	45
V	SAGANAKI (GRILLED OR FRIED OPTION) GOLDEN BROWN HALOUMI CHEESE SERVED EITHER GENTLY GRILLED OR CRISPY FRIED	55
V	SPANAKOPITA THREE GOLDEN PHYLLO TRIANGLES FILLED WITH AROMATIC SPINACH AND FETA BLEND	45
V	TIROPITA THREE GOLDEN PHYLLO TRIANGLES FILLED A BLEND OF 3 CHEESES AND HERBS	45
	CALAMARI (GRILLED OR FRIED) PATAGONICA TUBES SERVED EITHER CRISPY GOLDEN FRIED OR LIGHTLY GRILLED TO PERFECTION	59
	SARDINES THREE CRISPY FRIED PORTUGUESE SARDINES SERVED WITH FRESH LEMON	60
	KEFTEDES CUMIN SPICED BEEF MEATBALLS	55
	PORK SKEWERS 200g (2) SUCCULANT FLAME GRILLED SKEWERS, GREEK-STYLE, BRUSHED WITH OLIVE OIL, LEMON, GARLIC AND ORIGANUM	58
	LAMB SKEWERS 200g (2) GENTLY FLAME GRILLED SKEWERS, GREEK-STYLE, BRUSHED WITH OLIVE OIL, LEMON, GARLIC AND ORIGANUM	68
	CHICKEN SKEWERS 200g (2) TENDER AND JUICY FLAME GRILLED SKEWERS, GREEK-STYLE, BRUSHED WITH OLIVE OIL, LEMON, GARLIC AND ORIGANUM	55



Γεια μας! | *Gia Mas*: means “for your health”, it’s the Greek equivalent of the. word “cheers” in English.

Platters

	THE MYKONOS MEZZE PLATTER FOR 2 PEOPLE/FOR 4 PEOPLE TZATZIKI, HUMMUS, MELINTZANES STO FOURNO, FRIED SAGANAKI, DOLMADES, KEFTEDES, CHICKEN SKEWERS, PITA QUARTERS	225/340
	THE SKIATHOS VEGETARIAN PLATTER FOR 2 PEOPLE 2 SPANAKOPITA, 2 TIROPITA, 4 DOLMADES, MELINTZANES STO FOURNO, GRILLED SAGANAKI, HUMMUS, TZATZIKI, PITA	175
	THE SANTORINI GRILL PLATTER FOR 4 PEOPLE 4 FLAME-GRILLED LAMB CHOPS, 4 FLAME-GRILLED LAMB KEBABS, 4 FLAME GRILLED CHICKEN KEBABS, 4 FLAME-GRILLED LARGE TIGER PRAWNS, KEFTEDES, GRILLED SAGANAKI, TZATZIKI, 8 PITA QUARTERS, CHIPS	570

NO SUBSTITUTIONS ON PLATTERS

Salads

V	VILLAGE GREEK SALAD (HORIATIKI) ADD AVO R15 TOMATOES, CUCUMBER, BELL PEPPERS, ONION, OLIVES, FETA	S 68 L 95
	GRILLED CHICKEN SALAD GRILLED CHICKEN PIECES, TOMATOES, CUCUMBER, BELL PEPPERS, ONION, OLIVES, FETA	95
	GRILLED SAGANAKI SALAD GRILLED SAGANAKI, TOMATOES, CUCUMBER, BELL PEPPERS, ONIONS, OLIVES, FETA	95
	GRILLED CHICKEN & SAGANAKI SALAD GRILLED SAGANAKI, GRILLED CHICKEN, TOMATOES, CUCUMBERS, BELL PEPPERS, ONIONS, OLIVES, FETA	108
	VICKY’S SUPREME SALAD TOMATOES, CUCUMBER, OLIVES, RED ONION ,FETA, GRILLED CHICKEN, MARINATED SUNDRIED TOMATO, ROCKET, AVO, PINE KERNELS, DRIZZLED WITH A PESTO DRESSING	108

Main Courses

	KLEFTIKO LAMB OUR SIGNATURE DISH – LAMB SHANK SLOW ROASTED FOR 6 HOURS IN A LIGHT LEMON SAUCE, JUST FALLS OFF THE BONE	185
	MOUSSAKA A BAKED DISH OF LAYERED AUBERGINE, POTATO, GROUND BEEF AND BECHAMEL SAUCE	120
	CHICKEN MELINTZANE TENDER CHICKEN FILLETS TOPPED WITH MELINTZANE FETA & PARMESAN BAKED IN OVEN	120
	YUVETSI (IS NOT SERVED WITH A SIDE DISH) TRADITIONAL, GREEK PASTA RICE (ORZO) DISH WITH TENDER PULLED LAMB SERVED WITH KEFALOTIRI (GREEK PARMESAN CHEESE)	115

	GREEK-STYLE GRILLED CHICKEN FILLETS TENDER CHICKEN FILLETS FLAME GRILLED GREEK-STYLE WITH OLIVE OIL, FRESH LEMON,GARLIC AND ORIGANUM	89
	LAMB CHOPS (4) THIN SUCCULANT CUTLETS FLAME-GRILLED OVER HOT COALS, BURSTING WITH FLAVOUR OF LEMON, GARLIC, OLIVE OIL AND ORIGANUM	140
	BABY CHICKEN FLAME GRILLED & SUCCULENT: PERI PERI,LEMON & HERB OR BBQ	125
	SOUVLAKI IN PITA FLAME-GRILLED KEBABS WRAPPED IN PITA BREAD WITH LASHINGS OF TZATZIKI, FRESH TOMATO AND ONION	
	SINGLE (1 SKEWER)	DOUBLE (2 SKEWERS)
PORK	75	89
CHICKEN	75	89
LAMB	85	100
	SOUVLAKI PORTION (SERVED OPEN) 2 FLAME-GRILLED SKEWERS, PITA QUARTERS, CHIPS, TZATZIKI, GREEK SALAD	
PORK		120
CHICKEN		120
LAMB		135
	GYRO/SCHWARMA SHAVINGS OF MEAT WRAPPED IN PITA BREAD WITH LASHINGS OF TZATZIKI, FRESH TOMATOAND ONION	
	SINGLE (100G)	DOUBLE (200G)
CHICKEN	78	92
BEEF	85	98
ADD HALOUMI	20	
V	VEGETARIAN GYRO MELINTZANES STO FOURNO AND HALOUMI WRAPPED IN PITA BREAD WITH LASHINGS OF TZATZIKI, FRESH TOMATOES AND ONIONS	85

Seafood

	CALAMARI (FRIED OR GRILLED OPTION) PATAGONICA TUBES EITHER CRISPY GOLDEN FRIED OR LIGHTLY GRILLED TO PERFECTION	120
	GRILLED KINGKLIP (APPROX. 25MIN PREP TIME) LIGHTLY GRILLED FILLET OF FRESH FISH WITH OLIVE OIL, PARSLEY, LEMON AND GARLIC	165
	PRAWNS (APPROX. 25MIN PREP TIME) 6 PRAWNS, BUTTERFLIED AND GRILLED ON THE COALS WITH LEMON, GARLIC, BUTTER AND DASH OF OLIVE OIL	185
	SARDINES 6 LARGE CRISPY FRIED SARDINES SERVED WITH FRESH LEMON	120
	KINGKLIP & GRILLED CALAMARI COMBO BEST OF BOTH	220

ALL MAIN COURSES SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING
HOT CHIPS, GREEK SALAD, SAVOURY RICE, HOME-MADE MASHED POTATO, SEASONAL VEGETABLES

Όπα

Opa! is a common Greek verbal emotional expression used frequently during celebrations or dancing in Greece. In the Greek culture, the expression sometimes accompanies plate smashing (purposeful or unintentional).
[1] It is also used during weddings or when people are dancing.
[2] The original meaning of the word is “Oops!” or “Whoops!”.