



PORTO MYKONOS

DINNER

SALADS

Greek salad 16.00

Cherry tomatoes, cucumber, onions, olives, capers, rusk carob, feta cheese

Green salad 16.00

Louza of Mykonos, goat cheese, nuts, strawberries vinaigrette

Baby potatoes salad 18.00

prawns, spring onion, ginger, chilly, herbs, olive oil, lemon

"Horta" 15.00

Wild greens, Katiki Domokou cheese, pita bread, bottarga

APPETIZERS

Sea bass tartare 18.00

Cucumber, herbs, tomato water

Beef tartare 20.00

Sourdough Bread, parmesan cheese, truffle oil

Beetroot carpaccio 12.00

Nuts, baby rocket salad, goat cheese, orange, olive oil

Grilled octopus 25.00

Tomato and pepper sauce, potatoes chips, black garlic

Bruschetta 13.00

Grilled sardines, sourdough Bread, vegetables caponata, olives, basil oil

Prawns saganaki 19.00

Herby tomato sauce, feta cheese

Tzatziki 8.00

French fries 8.00

Truffle French fries 8.00

Parmesan cheese, truffle oil, chives 10.00



PORTO MYKONOS

DINNER

MAIN COURSES

"Kakavia risotto" 25.00

Prawns, clams, small fishes, tomato sauce

Meatball orzo 18.00

Beef black angus, herby tomato sauce, feta cheese

Crayfish orzo 30.00

Spaghetti bottarga 23.00

Grilled Chicken thigh 19.00

Romesco sauce, herbs salad, wild rice

Sea Bream fillet 28.00

Tomato sauce, olives, capers, wild greens

Lamb chops and kebab 35.00

Herby Greek yogurt, pita bread, chilly, paprika oil

Porto Mykonos gyros 27.00

Flap steak black angus, pita bread, herby Greek yogurt, cherry tomatoes confit, pickled onion

Mushroom gyros 15.00

Pita bread, humus, fresh coriander, cherry tomatoes confit, pickled onion

"Pastitsio" 17.00

Pappardelle pasta, minced beef tomato sauce, lightly bechamel sauce

Australian Black Angus Ribeye steak 300 gr 55.00

American Flap steak 250 gr 45.00

Sides: Broccoli 8.00 | French fries 8.00 | Grilled corn 8.00

DESSERTS

Galaktoboureko 13.00

Ekmek 11.00

Chocolate mousse 15.00

Olive oil, nuts, blood orange, fleur de sel

Seasonal fresh fruit platter 13.00

Ice cream and sorbets 4.00 | scoop