DESSERTS

LEMON TART 12.00
Lemon & yuzu cream, sorbet, lemon meringue

CHOCOLATE BAR 16.00
Chocolate cream, candied violets, forest fruit, dark chocolate ice-cream

CHEESECAKE 14.00
Cream cheese, passion fruit gel

FRESH FRUIT 16.00
seasonal fruit plate

ICE CREAM & SORBET 5.00 | PER SCOOP
Madagascar vanilla, chocolate, kaïmaki,
lemon sorbet, mango sorbet

At Porto Mykonos, we take great pride in using exclusively premium ingredients, always with respect for seasonality.
For any special dietary requirements, our team will be delighted to assist you.

ALLERGY NOTICE
Please inform our staff of any food allergies or intolerances, as our dishes may contain gluten, dairy,
eggs, tree nuts, peanuts, soy, sesame, fish, shellfish, mustard, celery, and sulfites.

*+Vg Vegan option available

All prices are in Euro (€) and include VAT and all applicable taxes.
The consumer is not obliged to pay if the legal receipt has not been issued.
Legally responsible for market inspection compliance: Giannis Zouganelis – Porto Mykonos IKE.

PORTO MYKONOS

A DAYTIME DINING CONCEPT
Signed by Executive Chef George Stylianoudakis

brunch
served from 8:00 to 13:00

EGGS YOUR WAY 10.00
Whole eggs or egg whites

'STRAPATSADA' 14.00
Scrambled eggs, grated fresh tomatoes, green peppers, onion,
feta cheese, extra virgin olive oil

AVOCADO TOAST 15.00
Sourdough bread, fried egg, pickled jalapeños, coriander
Add grilled steak tagliata (70g) +7.00

TRADITIONAL 'SFOUGGATO' OMELETTE 16.00
Mizithra cheese, zucchini, potato, spring onion, dill, extra virgin olive oil

HUEVOS BENEDICTOS 15.00
English muffin, poached eggs, chorizo, avocado, pico de gallo, hollandaise sauce

PROTEIN BREAKFAST BOWL 17.00
Smoked salmon, poached egg, avocado, cottage cheese, baby spinach, cherry tomatoes

YOGURT BOWL (+VG*) 12.00
Granola, raw almonds, banana, fresh berries,
dried coconut flakes, bitter chocolate, peanut butter or greek forest honey

PANCAKES 12.00
Fresh berries, cream cheese icing

the classics
served from 13:00 to 22:00

THE GREEK SALAD 17.00
Cherry tomatoes, cucumber, green peppers, red onion, kalamata olives, capers, carob rusk

THE CAESAR SALAD 18.00
Chicken breast fillets, parmigiano reggiano, lettuce, egg, croutons, authentic caesar dressing

THE BURGER 24.00
Wagyu beef, sautéed mushrooms, lettuce, tomato, onion, cheddar cheese, tangy sauce

THE CLUB SANDWICH 18.00
Olive-oil bread, cheddar cheese, chicken breast, bacon, lettuce, tomato, herb aioli, served with homemade french fries

THE HOT DOG 14.00
All-beef sausage, arugula, onion, taleggio cheese, dijon mustard

all-day
served from 13:00 to 19:00
Casual snacking with your choice of fries or green leaves

LAMB GYRO PITA 14.00
Braised lamb, yogurt, tomato, onion, fries

SHRIMP BRIOCHE ROLL 20.00
Spicy mayo, fresh tarragon, red onion, homemade pickles, celery, chives

GRILLED SUMMER VEGETABLES FOCACCIA 15.00
Spinach focaccia bread, creamy basil pesto, smoked metsovone cheese

PINSA ROMANA

TOMATO 18.00
Burrata, basil leaves

PROSCIUTTO DI PARMA 22.00
Burrata, arugula, creamy truffle sauce

CYCLADES 20.00
Fresh tomato, feta, olives, local 'lountza' cured pork loin, capers, oregano, extra virgin olive oil

THE HEART OF THE TABLE

BURRATA 18.00
Grilled peach, mixed baby greens, tomato, pistachio, fresh herbs, honey-lemon dressing

CHICKEN SOUVLAKI BOWL 20.00
Roasted marinated chicken, summer vegetables, tzatziki, tomato, cucumber, onion, baby spinach, quinoa, kalamata olives

WATERMELON & FETA 16.00
Mixed salad leaves, pickled onion, mint, white balsamic dressing

MEZE PLATTER (FOR TWO) 35.00
Tzatziki, melitzanosalata, hummus, smoked taramosalata, tyrokafteri, herb-marinated octopus, pickled artichoke, marinated olives, served with pita bread

OCTOPUS 25.00
Grilled octopus, romesco sauce, herb oil

BAKED FETA 15.00
Dried tomato, greek olives, onion, fresh herbs, chili oil, fresh lemon juice

HOME-STYLE FRENCH FRIES 8.00
Prepared with extra virgin olive oil

FRIED CALAMARI 18.00
Garlic-herb aioli

FRESH & RAW

MARINATED SHRIMP 22.00
Citrus juice, mango, avocado, cherry tomatoes, cucumber, jalapeños, fresh coriander, extra virgin olive oil

MARINATED 'MAGIATIKO' 26.00
Salt-cured amberjack, herb olive oil, pickled vegetables, wild green consommé

BEEF CARPACCIO 18.00
Parmigiano reggiano, arugula, capers, marinated artichokes, lemon-anchovy aioli

TRADITION ON FIRE

ROASTED FREE-RANGE CHICKEN 22.00
Chicken breast, amaranth greens, eggplant, baby potatoes, onion, zucchini-herb jus

STEAK GYRO PLATTER 28.00
Marinated black angus strip steak, roasted tomato, cucumber, onion, parsley, herb gremolata, yogurt sauce, handmade fries

GRILLED RED PRAWNS 25.00
Traditional pasta, basil gremolata, confit cherry tomatoes, shellfish bouillon

TODAY FROM THE AEGEAN SEA

fresh catch of the day
ask your waiter