PORTO MYKONOS

A DINNER CONCEPT

Signed by Executive Chef George Stylianoudakis

FROM THE BASKET

FRESHLY BAKED SOURDOUGH BREAD 10.00
Marinated olives, extra virgin olive oil, red pepper feta dip

RAW & CURED

RED PRAWNS 25.00
Semi-cured prawns, fresh herbs, soft cheese, peach-tomato gazpacho

CURED RED SNAPPER 20.00
Fresh tomato, cucumber, olives, radish, herbs, extra virgin olive oil

BEEF CARPACCIO ROLL 20.00
Parmigiano Reggiano, arugula, capers, lemon-olive oil & anchovy aioli

THE HEART OF THE TABLE
MEZE TO SHARE

SMOKED TARAMOSALATA & TYROKAFTERI 15.00
Crispy pita

ROASTED BEETROOT HUMMUS 14.00
Fresh herbs, crispy pita

CRISPY OCTOPUS 25.00
Artichoke textures, fennel, wine petimezi sauce

EGGPLANT IMAM (+V*) 13.00
Caramelized onion purée, cherry tomatoes, parsley, thyme, garlic, pine nuts, feta cheese, extra virgin olive oil

GRILLED CALAMARI 18.00
Spicy artichoke salad, herb olive oil

BEEF 'KONTOSOUVLI' 28.00
Marinated Wagyu beef, grilled tomato emulsion, confit onions, crispy homemade fries

FROM OUR GARDEN

TOMATO SALAD 16.00
Mizithra cheese, capers, fresh oregano, extra virgin olive oil

MYKONIAN SALAD (+V*) 16.00
Mixed greens, strawberries, local 'lountza' cured pork loin, goat cheese, pine nuts, honey-balsamic dressing

WARM WILD GREENS 15.00
Local wild summer greens, zucchini-lemon dressing

ROOTED CLASSICS

ROASTED BABY LAMB 28.00
Lamb shoulder, fresh herbs, baby potatoes, wild greens, lamb jus

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

BEEF & EGGPLANT 45.00
Slow-cooked Wagyu beef, eggplant confit, potato pavé, red wine sauce

ROASTED GROUPER 'À LA POLITA' 35.00
Fish fillet, artichokes, carrots, peas, onion, yuzu beurre blanc sauce

SEAFOOD 'TRAHANOTO' 28.00
Local fresh pasta, grilled red prawns, herb gremolata, shellfish bouillon

TODAY FROM THE AEGEAN SEA

FRESH CATCH OF THE DAY
Ask your waiter

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.

*+V Vegetarian 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.