



MYKONOS
SOCIAL
BY JASON ATHERTON

Mykonos Social Menu

BREAD

MEDITERRANEAN MEZE

STARTERS

TO FOLLOW

FISH AND MEAT COOKED OVER THE AMBERS

SIDE DISHES

KIDS MENU

DESSERTS

BREAD

Homemade breads to share 12



MEDITERRANEAN MEZE 35

- Fava with tahini and roasted garlic, olive oil
- Tyrosalata, aged feta with charred sweet peppers
- Taramasalata, smoked cods roe, white sourdough
- Tzatziki, yogurt, cucumber and dill



STARTERS

- Sweet tomato chilled soup, frozen melon, Iberico fat and vanilla salt 16
- Raw cauliflower salad with raisins, pine nuts, mint, lemon and olive oil confiture 16
- Salad of watermelon, salt baked beetroot, barrel aged feta, hazelnuts with petimezi dressing 16
- Wagyu beef tartar, sourdough, egg yolk jam, caramelised onion and watercress 29
- Burrata with cherry tomato, tomato water and early harvest olive oil 19
- Aegean cured seabass, pickled cucumber, yogurt and dill, wasabi dressing 24
- Pressed Day boat octopus, smoked pancetta, confit peppers and soft herbs 19
- Sea bream and gambas tartar, avocado, radish, bottarga and green goddess sauce 22
- Mastelo cheese 'saganaki' with confit cherry tomato, thyme honey, sesame dressing and caper leaves 22
- Spanakopita with summer truffle dressing and barrel aged feta 22

Citrus cured salmon, apple and radish dressing with lemon skin purée 24

Charred and crispy Aegean squid with its own ink, courgette and basil 24

Local sea urchin in olive oil and lemon with sourdough 32



TO FOLLOW

Local rock lobster linguine with sea herbs 55 / 110

Whole free-range roasted chicken '1000 olives', brioche and feta stuffing - to share 70

Bottarga and saffron pasta with deep sea mussels 35

Iberico pork chop, aubergine purée, braised pork belly, graviera cheese 45

Courgette and basil aquarello rice, graviera and confit tomato 35

Rib-eye steak roaster over coals with butter leaf salad, dressed in beef fat mayonnaise and caramelised onion 60

Roasted seabass with orzo pasta, basil, pesto and sundried tomatos 40



FISH AND MEAT COOKED OVER THE AMBERS

Minimum two people

Aegean whole sea bass (per kilo) 120

Local sea bream (per kilo) 140

Wagyu beef fillet from Snake River Farms, USA steak 250g 175

Jack's Creek Wagyu 4-5 Cote de beouf 1.2kg 330



SIDE DISHES

Traditional Greek salad 16

Confit red peppers 12

Crushed baby potatoes, capers and citrus zest 9

Country style fries with feta and summer truffle 18



KIDS MENU

Mixed leaf salad - 18

Tomato, cucumber and feta salad - 18

Pan roasted chicken breast with citrus crushed potatoes - 20

Breaded chicken nuggets and fries - 22

Cod fish fingers and fries - 24

Penne pasta with pesto sauce - 24

Spaghetti with tomato sauce, parmesan and basil - 24

Ice cream and sorbet selection (per scoop) - 8

Fresh fruit platter - 20



DESSERTS 18

Greek yogurt sorbet with local strawberry salad, black olive caramel

Sea water chocolate rocks inspired by landscape, served with Geranium ice

"Galaktompourekó" rosemary ice cream, dried fruits

"Broken olive tree" olive oil Parfait, Greek coffee ice cream

"Grandmother's salad" compressed watermelon, mint and feta ice cream



* Taxes are included
Οι τιμές συμπεριλαμβάνουν φόρους

All prices are in Euro
Όλες οι τιμές είναι σε Ευρώ

Alcohol consumption is prohibited to persons under 18 years old
Η κατανάλωση αλκοόλ απαγορεύεται σε άτομα κάτω των 18