

MYKONOS SOCIAL

BREAKFAST ALA CARTE

LUNCH ALA CARTE

DINNER ALA CARTE

KIDS MENU

BEVERAGES LIST



Mykonos Social Dinner à la carte

SMALL BITES

STARTERS AND SALADS

MAIN COURSES

MEAT COOKED IN THE JOSPER GRILL OVER COALS

SIDE DISHES

DESSERTS

SMALL BITES

Choux buns with feta and roasted pepper, Iberico ham
24 €

Wagyu olive fed beef sliders, caramelised onion in brioche bun
30 €

Flat bread with Ortiz anchovies and garlic butter
24 €

Traditional Greek dips with sesame bread
26 €



STARTERS AND SALADS

French oysters with ponzu, shallot and lime (No 4) 6/9/12
84€/ 126€/ 168€

Local watermelon salad with feta, beetroot and pine nuts, mint dressing
26 €

Cauliflower salad, grape jam, confit lemons and raisins
24 €

Mykonos octopus salad, compressed fennel, bouillabaisse dressing, garlic, and parsley aioli
28 €

Bulgar wheat and courgette salad, Greek yogurt, pomegranate
24 €

Greek Lobster salad, rainbow radish and baby gem, avocado, and citrus butter dressing
68 €

Pantzarosalata , salt baked beetroot , candy beetroot pickled, strained yogurt with beetroot reduction
26 €

Bluefin tuna tartar with soy and Bonita dressing, spring onion salad, seaweed crackers
44 €

Aegean Sea sea bass cured in lime and miso, cucumber and buttermilk, avocado
36 €

Burrata with heritage marinated tomatoes, basil oil, sourdough , shallots
26 €

Cured Salmon with carrot ponzu and lime , breakfast radish
32€



MAIN COURSES

PASTA AND RICE

Aegean Sea urchin risotto, Greek saffron
58 €

Greek lobster (300 g) bisque, linguine, parsley
60 €

Penne with basil pesto and Parmesan
26€

LOCAL FISH

Roasted Aegean Sea sea bass, courgette basil rice, sauce vierge
40 €

Mykonos Sea-bream with fennel, tomato and Caparrisa sauce cooked in clay pot
55 €

Whole fish fresh from the market(please ask your waiter)
Per kg:140€

MEAT COOKED IN THE JOSPER GRILL OVER COALS

Aged fillet steak Choice USA grass fed 220 gr
58 €

Ribeye from Choice USA grass fed aged 25 days, 300 gr
68 €

Wagyu A5 from Japan (per 100 gr)
88 €

Wagyu tomahawk 1,1kg for two to four
290 €

Greek shoulder of Lamb slow cooked then grilled, for two
80 €

Paillard of chicken with rocket, parmesan and roasted peppers
32 €



SIDE DISHES

Traditional Greek salad with Santa Marina olive oil
16 €

Koffman fries, with aioli
18 €

Duck fat chips with Maldon salt
20 €

Rocket and Parmesan salad with balsamic dressing
16 €



DESSERTS

Fig dessert with honey parfait, yogurt and fig sorbet covered with milk chocolate
28 €

Compressed local watermelon with mint and feta ice cream
22 €

Santa Marina chocolate rocks with Geranium ice
24 €

Wild strawberries with Greek yogurt sorbet and reduced balsamic
26 €

White chocolate Coral with biscuit tuille and lemon verbena sorbet
28 €

Ice creams and sorbets from our cart local flavours
Scoop: 8 €



* 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

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