



MYKONOS
SOCIAL

BY JASON ATHERTON

- SMALL BITES -

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

Wagyu olive fed beef sliders with caramelized onions and bacon in brioche bun | 30

Flat bread with Ortiz anchovies and garlic butter | 24

Traditional Greek dips with sesame bread | 32

- STARTERS & SALADS -

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

Local watermelon salad with feta cheese,
beetroot, crushed hazelnut and petimezi dressing | 26

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

Mykonos octopus salad, compressed fennel, bouillabaisse dressing,
garlic, and parsley aioli | 34

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

Gazpacho soup with lobster and Iberico ham | 30

Fresh sea bream carpaccio marinated with lemon, yuzu and ponzu | Per kg:160

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

Bluefin tuna tartar with soya and bonito dressing,
spring onion salad and seaweed crackers | 54

Gold caviar | Per gram: 9

Aegean Sea sea bass cured in lime and miso,
cucumber and buttermilk, avocado | 40

Burrata with heritage marinated tomatoes and basil oil,
on focaccia bread | 26

Cured Salmon with carrot ponzu and lime, breakfast radish | 38

- MAIN COURSES -

PASTA & RICE

Aegean Sea urchin risotto, Greek saffron | 64

Lobster linguine with bisque sauce and herbs | Per kg: 210

Penne with basil pesto and Parmesan | 26

LOCAL FISH

Roasted Aegean Sea sea bass, courgette basil rice, sauce vierge | 42

Mykonos Sea-bream with fennel, tomato and Caparrisa sauce
cooked in clay pot | 63

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 220gr | 64

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

Wagyu A5 from Japan (per 100gr) | 88

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

Greek shoulder of Lamb slow cooked then grilled, for two | 90

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

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

Strawberries with Greek yogurt sorbet
and reduced balsamic | 32

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

Compressed apricot, apricot sorbet with vanilla cremeux, hazelnut crumble
and caramelized puff pastry with thyme honey of Mykonos | 28

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

EXECUTIVE CHEF: PAULOS LAMPAKIS

Please inform our service staff of any food allergies.

Taxes are included.

All prices are in Euro.