

Meat menus





M E N U 1

A P P E T I Z E R

Smoked eggplant dip with feta cheese and sun-dried tomatoes from Santorini served on toasted wholegrain bread topped with Mykonian Louza ham

F I R S T C O U R S E

Baby zucchini with mizithra cheese and spicy paprika sauce with fresh mint

M A I N C O U R S E

French cut lamb chops with pistachios crust, baked with apple geranium and lemon thyme. Served with fresh asparagus and orange sauce

D E S S E R T

Orange pie with homemade masticia ice cream

Menu: 100 EUR per person



M E N U 2

A P P E T I Z E R

Fresh green mixed salad with sliced oranges served into a parmesan crust

F I R S T C O U R S E

Mille-feuille with sour cream cheese and Apaki Cretan ham served with sweet and spicy raspberries sauce

M A I N C O U R S E

Black Angus tagliata with mashed potato scented by Mykonian herbs and Truffle

D E S S E R T

Oreo cake topped with white chocolate

Menu: 100 EUR per person



M E N U 3

A P P E T I Z E R

Bio cherry tomatoes with fresh onion, avocado and rusk topped with Mykonian xinotiri cheese

F I R S T C O U R S E

Zucchini rolls with mixed cretan cheese and aromatic basil topped with Cretan virgin olive oil

M A I N C O U R S E

Fresh Mykonian rabbit slowly cooked with brown beer in a ceramic pot served with rustic potatoes and fresh rosemary

D E S S E R T

Homemade banoffee served with seasonal fresh fruits

Menu: 95 EUR per person



M E N U 4

A P P E T I Z E R

Gold soup with yogurt and cucumber

F I R S T C O U R S E

Black Angus beef tartare with truffle oil

M A I N C O U R S E

Uruguay Picanha with asparagus

D E S S E R T

Coconut sorbet with fresh season fruits

Menu: 100 EUR per person



M E N U 5

A P P E T I Z E R

Mixed green salad with Mykonian louza

F I R S T C O U R S E

Mashed celery roots with asparagus

M A I N C O U R S E

Tomahawk steak with barbecue sauce and country potatoes

D E S S E R T

Mixed fruit salad with ice cream

Menu: 100 EUR per person



M E N U 6

A P P E T I Z E R

Beef carpaccio with truffle oil

F I R S T C O U R S E

Artichokes fricassee with lemon sauce

M A I N C O U R S E

Tournedos Rossini with madeira sauce and roasted vegetables

D E S S E R T

Pistachio mille-feuille

Menu: 100 EUR per person



M E N U 7

A P P E T I Z E R

Baby rocket salad with sun-dried tomatoes and Cretan walnuts

F I R S T C O U R S E

Naxian saganaki cheese with raspberries sauce

M A I N C O U R S E

Rooster cooked in wine with homemade Cretan pasta

D E S S E R T

Fresh fruit salad with mango sorbet

Menu: 85 EUR per person



M E N U 8

A P P E T I Z E R

Greek salad with bio cherry tomatoes, baby cucumbers and wild rock samphire

F I R S T C O U R S E

Vegetable chips with greek yogurt sauce

M A I N C O U R S E

Mykonian free range veal with homemade pasta, cooked in ceramic pot, topped with dry anthotiro cheese.

D E S S E R T

Lemon pie with fresh cherries

Menu: 90 EUR per person