

## M-eating MENU

- Round loaf of bread – Dip
  - Freshly baked homemade focaccia – Dip
  - Selection of four traditional Mykonian cheeses
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## STARTERS

- Selection of traditional dips served with Greek pita bread  
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  - Goat cheese with tomato jam, on a crispy tart shell  
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  - Mykonian onion pie (with cheese) handmade phyllo pastry and red pepper coulis  
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  - “Mostra” (bruschetta)  
Toasted bread with spicy local cheese, grated fresh tomato and fresh arugula  
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  - Baby squid on yellow split – pea cream, pickled celery, olive and onion. Topped with Mediterranean Spanish tomato sauce.  
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  - Eggs with ‘sisera’  
Oven-baked sunny-side-up eggs with fresh tomato and diced pork served with toasted bread  
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  - Mushroom fricassee  
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  - “Pork with cabbage”  
Traditional Mykonian recipe. Caramelized pork belly with cabbage sauce and Chinese cabbage hearts cooked in pork jus  
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  - Freshly smoked tuna fillet marinated with citrus fruits and Mediterranean sauce (finely chopped vegetables dressed with olive oil and lemon juice)  
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  - Small meatballs in tomato sauce, served saganaki style  
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  - “Souvlaki”  
Braised pork neck on Greek pita bread with grilled tomato, pickled onion, parsley oil and tzatziki sauce
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## PASTA

- Orzo pasta with shrimps  
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  - Our fresh handmade pasta with mushroom ragù and galotyri (creamy Greek cheese)
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## SALADS

- Cherry tomatoes marinated in basil oil with cucumber gel, and olive paste served with feta mousse and toasted bread  
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  - Octopus salad with sun-dried tomatoes and capers  
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  - Beetroot salad with orange, xynotyro cheese and pine nuts  
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  - Green salad with fig fillets, fig vinaigrette, crispy onion flakes and Mykonian tyrovolia cheese mousse
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## MAIN COURSES

- Baked sea bass with onions, fresh tomato sauce and pickled onion flavored with parsley  
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  - Fish fillet with velouté sauce made from its stock, fresh greens, pickled spring onion and caviar  
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  - Grilled chicken thigh with fresh potato mash and velvety sauce from its juices  
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  - “Patatato of Naxos”  
Veal in tomato sauce, served on potato cream with crispy onion flakes  
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  - Lemon braised lamb served on celeriac purée and aromatic chervil
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## DESSERTS

- “Like... a Mykonian amygdaloto”  
Rich almond cream on a crushed almond cookie base, topped with crunchy almond brittle and almond flavored ice cream  
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- Light chocolate mousse on a chocolate biscuit base, filled with pear purée  
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- Seasonal fruit soup with vanilla ice cream

