MENU

APPETIZERS

Mykonian Chip

Thin-cut zucchini & eggplant, fried kefalograviera, and tzatziki 20

Greek Meze

Tzatziki, tarama, and ktipiti 21

Hummus

Chickpeas, garlic, tahini, and olive oil 9

Tzatziki

Strained yogurt, cucumber, olive oil, garlic, lemon juice 9

Melitzanosalata

Smoky eggplant, garlic, parsley, red onions, olive oil, lemon juice 9

Taramosalata

Cured roe, breadcrumbs, olive oil, lemon juice, and onion 9

Skordalia

Garlic, olive oil, almond, and vinegar purée

Octapus

Grilled, with onions 25

Calamari

Domestic lightly fried squid 21

Mussels

PEI mussels, white wine, dill, garlic, tomato, white wine and parsley 21

Crab Cake

Super lump crab meat with gigantes 29

Garides Saganaki

Jumbo shrimp, tomato, and feta 22

Spanakopita

Spinach, leeks, dill, parsley, and feta wrapped in phyllo 19

Saganaki

Fried kefalograviera cheese 19

Gigantes

Lima beans, tomatoes, dill, and parsley 12

SOUPS

Avgolemono Traditional Greek chicken soup 12

Fakes

Lentils, carrots, and celery 12

SALADS

Horiatiki

Tomatoes, cucumbers, onions, feta, olives, oregano, olive

Arugula

Arugula, olive oil, balsamic vinaigrette 17

Marouli

Lettuce, scallions, dill, parsley, cucumber, feta, olive oil, lemon 16

Beet Salad

Served with red onions and skordalia purée 12

RAW BAR

Oysters
East coast blue point oysters
3 each

Sashimi style, with Fresno chili and cilantro **20**

Tuna

Bigeye tuna, sashimi style 22

Served with lime, fresh herbs, beans, and feta 35

Tartare Tuna
Served with avocado and olive
oil 23

FROM THE SEA

Lavraki

Mediterranean seabass 42

Tsipoura

Mediterranean sea bream 39

Plaki

Chilean sea bass, tomato sauce, white wine, and vegetables

Wild Salmon

Served with asaparagus 43

Bigeye Tuna

Center-cut with sesame crust & sautéed spinach 44

Swordfish

Center-cut, skewered with grilled peppers, tomatoes, and lemon potatoes 40

Fagri

Mediterranean snapper 44

Red Snapper

Floridan white fish 44

Lobster

Nova Scotian deep sea lobster 52

Head-on Shrimp

South African wild shrimp 42

FROM THE LAND

Chicken

Organic half-bone in chicken breast, rosemary, and thyme 31

New York Strip Steak

16 oz. steak served with French fries and asparagus 52

Païdakia

Australian lamb chops, served with lemon potatoes 48

HOUSE SPECIALTIES

Lobster Pasta

Lobster, linguini, and tomato sauce 42

Moussaka

Potato & eggplant casserole, beef, onions, and red wine 26

Seafood Orzo

Short-cut pasta with calamari, shrimp, mussels, and shallots with tomato sauce and feta cheese 34

SIDES

Asparagus
Steamed and tossed with olive oil and sea salt 12

Broccoli Rabe

Sautéed with garlic and feta 12

Greek Fries

Seasoned with oregano and salt 12

Lemon Potatoes

With olive oil, lemon juice, and herbs 12

Grilled Vegetables seasonal vegetables with grilled halloumi cheese 16

Organic Spinach

Sautéed with garlic and olive oil 12

DESSERT

Cracked Baklava

Caramelized phyllo with a pistachio praline mousse

Galaktoboureko

Custard semolina in phyllo

Ekmek Kataifi

Shredded phyllo, pistachio, and whipped cream

Yiaourti

Greek yogurt served with thyme, honey, and walnuts

Chocolatina

Warm chocolate cake served with ice cream

12

MYKONIAN HOUSE

PRIX FIXE LUNCH

- FIRST COURSE

Horiatiki Salad

Tomatoes, cucumbers, onions, feta, olives, oregano, olive oil

Arugula Salad

Arugula, cheese, and a balsamic vinaigrette dressing

Beet Salad

Served with red onions, scallions, vinegar, olive oil and skordalia purée

Soup of the Day

SECOND COURSE

Spanakopita

Traditional spinach pie, served with Greek salad

Salmon Kebab

Skewered salmon, served with Greek fries

Shrimp Saganaki

Sautéed shrimp, tomato sauce, and feta cheese

Chicken Souvlaki

Two chicken skewers served over pita bread, with Greek fries, tomatoes, and tzatziki

Lavraki

Mediterranean sea bass, served with baby carrots

DESSERT

Karidopita

Spiced walnut sponge cake with syrup

Yiaourti

Greek yogurt served with thyme, honey, and walnuts

Fruit Plate

Assorted fresh fruits of the day