

mykonos

all you can eat menu

monday - thursday - £10 per person **weekends** £15 per person
if you book **6** people or more organizer gets free meal

starters

Vegetarian, Meat & Fish Starters

Fetta Cheese

greek style cheese

Taramasalata

smoke cod roe, blended with onion, olive oil & citrus juices

Humous

chick pea blended with sesame oil/seeds, garlic, lemon, olive oil & parsley

Tzatziki

yogurt & cucumber dip with mint & fresh garlic

Melon

honeydew melon

Prawn Cocktail

prawns served on a bed of crisp lettuce topped with seafood sauce

Greek Salad

mixed salad with feta cheese and olives

Haloumi

deep fried greek white cheese

Chef's Special

courgettes or aubergines deep fried in a crispy beer batter

Meat Dolmades

minced meat, rice and herbs wrapped in vine leaves

Calamari

deep fried rings of squid

(all served with hot pitta bread)

Garlic Mushrooms

mushrooms fried in garlic butter

Loukanika

greek pork sausage

Pastourmades

spiced beef sausage

Keftedes

meatballs

Soup of the Day

chicken or tomato

Mykonos Special - Saganaki

hot feta cheese wrapped in foil slowly cooked with greek herbs

Veg Mezedakia

a selection of cold and hot starters

Veg Dolmades

savoury rice, dill and lemon wrapped in vine leaves

Meat Mezedakia

a selection of cold and hot starters

King Prawns

cooked in garlic butter and white wine

MAIN COURSES

kotopoulo kokinisto

chicken casserole with greek herbs & tomato sauce

stifado

pieces of beef cooked in wine, vinegar & onion

lamb cutlets

mushroom, onion and tender and juicy lamb cutlets cooked to chef's own recipe

kleftiko

shank of lamb slowly cooked with greek herbs

meat moussaka

minced meat, layers of courgettes & potatoes prepared with fresh herbs topped with traditional cream sauce

veg moussaka

layers of aubergines, courgettes and potatoes prepared with fresh herbs and topped with traditional cream sauce

mixed kebab

a selection of chicken, pork and lamb kebab

veg kebab

charcoal grilled vegetables

calamari

deep fried rings of squid

vegetarian moussaka

layers of mushrooms, courgettes & potatoes prepared with fresh herbs topped with a traditional cream sauce

chef's veg special

courgettes or aubergines deep fried in a crispy beer batter

vegetarian dolmades

savoury rice, dill & lemon wrapped in vine leaves

GREEK SWEETS & OTHERS

kataifi

mixed nuts & cinnamon rolled into fine shredded pastry & laced with syrup

paklava

layers of filo pastry with mixed nuts & cinnamon laced with syrup

cheesecake

strawberry or blackcurrent

ice cream

vanilla, chocolate or strawberry

TEA, COFFEE OR HOT CHOCOLATE

(served with rice & hot potatoes)

meat moussaka

minced meat, layers of courgettes & potatoes prepared with fresh herbs topped with traditional cream sauce

mykonos special

chicken breast served with a creamy metaxa brandy sauce

keftedes

spicy meatballs

chicken, pork or lamb kebab

char-grilled meat with greek herbs and spices

chicken, pork or lamb kebab

char-grilled meat with greek herbs and spices

sirloin steak

8oz sirloin steak cooked to your liking

pork chops

chargrilled pork chops

scampi

fried breaded scampi

vegetarian dolmades

savoury rice, dill & lemon wrapped in vine leaves

meat dolmades

minced meat, rice & herbs wrapped in vine leaves

