APPETIZERS

-Mezze-

OLIVES & FETA 9.95

greek olives carefully marinated with fresh herbs & spices, extra virgin olive oil premium greek feta

KEFTEDES 10.95

greek style seasoned meatballs served with tzatziki

SAGANAKI 11.95

vlahotiri cheese pan seared with olive oil & lemon juice

MYKONOS MUSSELS 15.95

fresh p.e.i. mussels, tomatoes, shallots, garlic, bell peppers

ZUCCHINI & EGGPLANT CHIPS 12.95

crispy zucchini & eggplant slices & tzatziki

ROASTED BEETS 11.95

oven roasted beets marinated in light vinegar red onions, parsley, olive oil

GIGANDES 9.95

savory tomato braised giant greek lima beans served in a red sauce

FRIED CALAMARI 13.95

fresh and tender calamari lightly fried with marinara sauce

SPANAKOPITA 11.95

fresh baby spinach, feta cheese, leaks, dill crispy filo dough

OCTOPUS 20.95

sushi-quality Mediterranean grilled octopus capers, red onions, red wine vinegar extra virgin olive oil

SOUZOUKAKIA 11.95 Sautéed Greek meat balls in red sauce crumbled feta, ouzo finish

LOKANIKO 10.95

Grilled handmade greek sausage, lemon & extra virgin olive oil

LAMB MINI BURGER 13.95

Served With Spicy Tomato Marmalade

SEASONAL MUSHROOMS 8.95

With Goat Cheese & Spinach

HALUMI CHEESE & FIGS 9.95

Served With A Thyme Honey Sauce

BRUSSEL SPROUTS TIGANITES 8.95

Crispy Roasted With Yogurt Cream Sauce

MEDITERRANEAN SPREADS

Served With Grilled Pita Bread

TARAMOSALATA 7.95

Greek Style Caviar, Lemon Juice, Shallots Ground Almonds, Extra Virgin Olive Oil

SKORDALIA 5.95

Puréed Garlic & Potatoes, Lemon Juice Ground Almonds Extra Virgin Olive Oil

MELITZANOSALATA 5.95

Puréed Fire Roasted Eggplant Garlic, Lemon Juice, Fresh Herbs Extra Virgin Olive Oil

TIROKAFTERI 5.95

Puree Of Feta, Manouri, Gaviera Folded Roasted Red Pepper

HUMUS 5.95

Puréed Chickpeas, Fresh Herbs, Garlic Greek Spices, Tahini, Extra Virgin Olive Oil

TZATZIKI 6.95

Greek Yogurt, Shredded Cucumbers Garlic, Chopped Dill, Extra Virgin Olive Oil

SILOGI 14.95

Choose 3 Of Our Delicious Spreads From Above To Create Your Own Mediterranean Spread Combination

SALADS

HORYATIKI 11.95

Fresh Heirloom Tomatoes, Red Onion Red And Yellow Bell Peppers, Feta Cheese Cucumbers & Mykonos Vinaigrette

CHOPPED SALAD 10.95

Cucumber, Capers, Tomatoes, Olives Onions, Chick Peas, Mykonos Vinaigrette, Crumbled Feta Cheese

PRASINI 10.95

Crisp Romaine Lettuce, Scallions, Dill Cucumbers, Crumbled Feta Cheese Mykonos Vinaigrette

GREEK SALAD 10.95

Romaine Lettuce, Tomatoes, Cucumbers Red Onions, Olives, Bell Peppers Feta Cheese, Mykonos Vinaigrette

KEFTEDAKI SALAD 13.95

Greek Meat Balls, Romaine Lettuce, Tomatoes, Cucumbers Red Onions, Olives, Bell Peppers Feta Cheese, Mykonos Vinaigrette

ADD CHICKEN OR GYRO 5.75 ADD SALMON OR SHRIMP 9.75

CHICKEN AVGOLEMONO SOUP 6.95

Traditional Greek Soup With Fresh Herbs And Arborio Rice

GYRO & SANDWICHES

OUR FAMOUS GYRO MEAT IS A COMBINATION OF BEEF & LAMB

GYRO PLATTER 12.95

Sliced Gyro Meat Piled High, Grilled Pita Bread, Tzatziki, Fries

GYRO SANDWICH 10.95

Sliced Gyro Wrapped In Pita Bread, Onions, Tomatoes, Lettuce, Tzatziki Sauce, Fries

CHICKEN SOUVLAKI SANDWICH 10.95

Marinated Chicken Wrapped In Pita Bread, Onions, Tomatoes, Lettuce, Tzatziki Sauce, Fries

GRILLED VEGETABLE WRAP 9.95

Assorted Grilled Vegetables, Lettuce, Onions, Tomatoes, Flour Tortilla, Tzatziki Sauce, Fries

CHICKEN WRAP 10.95

Marinated Chicken Breast Wrapped In A Flour Tortilla
With Romaine Lettuce, Tomatoes, Onions, & Tzatziki Sauce, Fries

THE APHRODITE 13.95
Grilled Chicken, Roasted Red And Golden Beets, Honey Goat Cheese, Greek Honey Mustard Dressing, Baby Arugula On A White Tortilla Wrap

THE ARTEMIS 13.95
Grilled Chicken, Hummus, Kalamata Olives, Onions, Baby
Arugula, Roasted Pepper, Grilled Zucchini, On Rustic Bread

ROASTED LAMB SANDWICH 18.95

Slow Roasted Leg Of Lamb, Melted Swiss Cheese, Sautéed Onions On A Cuban Style Hero

MYKONOS BURGER 12.95

Fresh Ground Steak Served All The Way With Melted Greek Cheese, Honey Raisin Cole Slaw, & Sill Pickle Chips On A Brioche Bun

SIDE DISHES

SPANAKORIZO 5.95

Tomato braised spinach folded with rice

HORTA 5.95

Sauteed green kale with garlic & olive oil

LEMON POTATOES 5.95

Oregano & lemon juice roasted potatoes

GRILLED VEGETABLES 5.95

Grilled zucchini & eggplant

SAUTÉED SPINACH 5.95

Sautéed fresh spinach with garlic & olive oil

MYKONOS HONEY RAISIN COLE SLAW 5.95

Cabbage, golden raisins, onions, peppers, Greek honey

FETA FRIES 7.95

Hand cut fries topped with oregano & feta cheese

FRESH FISH & PRIME MEATS

WHOLE FISH

With Ladolemono & Served With Lemon Potatoes Deboned Upon Request To The Best Of Our Ability Some Bones May Remain MARKET AVAILABILITY

LAVRAKI 27.95

Greece, Bronzini - Lean white fish, mild and sweet with moist tender flakes

BLACK SEA BASS MP

RED SNAPPER MP

North Atlantic, firm texture florida, white & moist with a delicate flavor sweet flavor

WHOLE MAINE LOBSTER MP

Prepared Broiled – Steamed – Greek Style With Athenian Pasta

MYKONOS GREEK CLASSICS

We Proudly Serve USDA PRIME Beef & Colorado Prime Lamb

CHICKEN SOUVLAKI 12.95

marinated cubes of delicious grilled chicken on a skewer with rice pilaf & pita bread

PASTICHIO 16.95

Layers of greek pasta, spiced ground beef, topped with béchamel

MEAT MOUSAKA 16.95

Layered zucchini, eggplant, potatoes, spiced ground beef, béchamel

GRILLED SALMON 19.95

Grilled Fresh Scottish Salmon Served With Spanakorizo

SWORDFISH STEAK 21.95
Simply Grilled Fresh Atlantic Swordfish
Served With Spanakorizo

MYKONOS SEAFOOD PASTA 21.95

Fresh P.E.I. Mussels | Point Judith Calamari & Premium Shrimp Served Over Athenian Pasta With Fresh Tomato Sauce

JUMBO SHRIMP 21.95

Served Grilled, Lemonato, Or Mykonos Style With Feta

SLOW BRAISED MEATS

STIFADO 21.95

chunks of prime braised boneless short ribs whole baby onions, mashed potatoes

LAMB SHANK 24.95

braised colorado lamb on the bone with a red wine and tomato reduction over tomato orzo