





CHAMPAGNE BAR  
AND RESTAURANT


## DINNER MENU

19:00 ————— 23:00

### SALADS

- V  Mykonian Salad / € 17  
feta cheese, tomato cherries, spring onion, caper leaves,  
'kalamon' olives, cucumber, olive oil, oregano and crunchy rusk
- V  Beetroots Salad / € 18  
walnut, orange fillet, fresh herbs, grilled 'manouri'
- Green Salad / € 20  
spring onions, fresh herbs, smoked eel

### COLD APPETIZERS

- Sea Urchin Salad / € 25  
with crunchy bread and olive oil
- Bottarga from 'Mesologki' / € 28  
grilled bread with cream cheese and lemon confit
- Fresh Oysters / € 23  
lemon, onion, passion fruit, olive oil
- Fish Roe Mousse / € 21  
with caviar from herring fish and extra virgin olive oil
- VG  Smoked Eggplant Salad with Coriander and Chili / € 19



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### HOT APPETIZERS

- Fish Soup / € 22  
with fresh tomato and stone fish broth
- Octopus / € 23  
with 'fava' beans mousse and 'stifado' onions
- Steamed Mussels / € 20  
fresh basil, garlic, tarragon, lime
- Shrimps 'Giouvetsi' / € 45  
with dried chili and sweet wine

### MAIN COURSES

- Fresh fish of the Day (Fillet) / € 45  
with sauted green leaves and egg lemon sauce
- Lobster Pasta / € 180  
with semi sundried tomatoes and fresh herbs
- Fish of the Day 'Saganaki' / € 55  
with aromatic steamed rice and lime
- Fresh Fish of the Day / per kilo / € 150  
grilled or in the oven
- VG  Mix Vegetables / € 20  
with tomato sauce and fresh herbs

### GARNISHES FOR THE GRILLED FISH OR SEAFOOD

- VG  Sauted Green Leaves with lemon and fresh herbs / € 6
- VG  Grilled Belgian Chicory with lemon oil / € 6

V  Vegetarian Choices / VG  Vegan Choices

FOR MORE EXTRA VEGAN OR VEGETARIAN OPTIONS CONTACT US



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DESSERTS

Exotic Fruit Cremeux / € 16

dulcey cremeux, vanilla crumble, mango sorbet

Orange Pie / € 15

pastry leaves, 'ksinogalo' cream

with white chocolate and orange sorbet