



COLD APPETIZERS

Tzatziki 7

Traditional tzatziki with fresh Greek strained yogurt, cucumber, dill, and a hint of garlic.

White Taramosalata 9

Creamy white fish roe dip with bottarga powder and fresh spring onion.

Santorini Fava 8

Velvety Santorini fava with fresh onion and extra virgin olive oil.

Mykonos Kopanisti 10

Authentic spicy Mykonian cheese spread with a creamy texture.

Agioreitiki Eggplant Salad 8

Smoked eggplant with Florina peppers, onion, garlic, parsley, and extra virgin olive oil.

Mykonos Dakos 14

Barley rusk with grated tomato, kopanisti cheese, fresh onion, capers, oregano, and basil oil.

Stuffed Vine Leaves 12

Vine leaves stuffed with rice and herbs, served with yogurt dip.

Marinated Anchovies 11

Fresh anchovies marinated in vinegar, olive oil, and herbs.

HOT APPETIZERS

French Fries 7

Fresh hand-cut fried potatoes.

French fries with Feta & Oregano 9

Fried potatoes with feta and Greek oregano.

Grilled Vegetables 10

Seasonal Greek vegetables grilled with olive oil.

Grilled Pita 4

3 grilled pita breads brushed with olive oil.

Zucchini Fritters 14

Handmade zucchini fritters with herbs, served with yogurt and mint.

Grilled Talagani 11

Grilled talagani cheese with tomato jam and arugula.

MOSAIC Moussaka 18

Classic Greek moussaka with eggplant, potato, minced meat, and béchamel.

Grilled Mykonos Sausage 14

Local pork sausage with herbs and spices, served with pita and spicy cheese dip.

Mykonos Meatballs 15

Juicy beef meatballs served with spicy cheese dip.

Fried Calamari 17

Crispy fried squid served with lemon..

SALADS

Greek Salad 14

Tomato, cucumber, peppers, Kalamata olives and feta cheese from Epirus, with extra virgin olive oil.

Mykonos Salad 18

Arugula, grapes, Mykonian louza, xinomyzithra cheese and balsamic vinaigrette.

Spinach & Mushrooms 17

Fresh organic spinach, pine nuts, grapefruit, sesame, grilled manouri cheese, mustard seed vinaigrette and sautéed mushrooms.

Crab Salad 26

Crab with colorful quinoa, fresh spring onion, ginger, avocado cream and citrus vinaigrette.

Boiled Seasonal Greens 13

Selected seasonal greens served with olive oil and lemon.

SHRIMP, SQUID, AND LOBSTER ARE FROZEN.

THE CONSUMER IS NOT OBLIGED TO PAY IF THE LEGAL RECEIPT (RECEIPT – INVOICE) HAS NOT BEEN PROVIDED.

DEAR CUSTOMER, IF YOU HAVE ANY SPECIFIC FOOD ALLERGY OR INTOLERANCE, PLEASE INFORM US.

PRICES INCLUDE 24% VAT AND 5% MUNICIPAL TAX. ALL PRICES ARE IN EUROS.

SURETY:.....



FROM THE SEA

Grilled Octopus 24

Tender grilled octopus with Santorini fava, fresh onion, and smoked paprika.

Grilled Calamari 22

Grilled squid with Santorini fava, fresh onion, and paprika.

Shrimp Saganaki 24

Shrimp in tomato sauce with garlic, chili, and feta cheese.

Scallops with Louza & Parmesan 28

Grilled scallops with butter, Mykonian louza, parmesan, and tarragon aroma.

Sea Bass Fillet 25

Grilled sea bass with asparagus, baby carrots, and potato-celeriac purée.

Fish of the Day 80/kg

Fresh fish of the day.

Jumbo Shrimp 140/kg

Fresh grilled shrimp.

Lobster 120/kg

Fresh lobster, grilled or cooked upon request.

FROM THE FARM

Chicken Souvlaki 350gr 19

Marinated Greek chicken with mustard, ginger, lime, and French fries.

Beef Patties 300gr 20

Handmade grilled beef patties served with French fries.

Veal Steak 350gr 32

Premium grilled veal steak served with French fries.

Pork Tomahawk 800gr 28

Juicy grilled pork tomahawk served with French fries.

Lamb Shank 350gr 28

Slow-cooked lamb with Mavrodaphne wine sauce and potato-celeriac purée.

Gyros 300gr 19

Pork or chicken gyros served with pita, tomato, onion, tzatziki, and French fries.

MOSAIC Meat Platter 54 (for 2-3 persons)

Selection of sausage, chicken, beef patty, and pork with French fries, pita, and tzatziki.

PASTA & RISOTTO

(INSPIRED BY THE FLAVORS OF CYCLADIC CUISINE)

Kritharoto with Shrimp 28

Orzo with shrimp, truffle aroma, and shrimp velouté.

Greek Pasta 17

Pasta with tomato, onion, peppers, olives, capers, and feta.

Seafood Linguine 27

Linguini with shrimp and shellfish in white wine sauce.

Lobster Linguini 500gr 60

Linguini with lobster, tomato, and bisque sauce..

Shrimp Risotto 27

Creamy risotto with shrimp and bisque sauce.

DESSERTS

Baklava with Vanilla Ice Cream 12

Chocolate Pie with Vanilla Ice Cream 11

Cheesecake with Sour Cherry 11

Greek aged cheese Selection 28