


# ORNOS

## Summer in Mykonos

three course prix-fixe menu for 65 per guest  
select one appetizer & one entree from the menu  
item selections highlighted by   
dessert options include choice of  
rice pudding, crema sokolata or true greek yogurt

### RAW | CHILLED | OMA

**TRIO OF RAW\*** ahi tuna, yellowtail, faroe island salmon  
dressed in lemon vinaigrette, capers & parsley 27

**HALF DOZEN OYSTERS\*** white balsamic mignonette 24

**MEDITERRANEAN SEA BASS CEVICHE\*** lemon citronette 19

**YELLOWTAIL CRUDO\*** kiwi salsa verde, serrano, dill 21

### STARTERS | OREKTIKA

 **AVGOLEMONO SOUPA** chicken, rice, lemon 12

**SAGANAKI** pan-fried kefalograviera cheese, served with pita 19

 **KALAMARAKIA\*** crispy calamari, spicy tomato sauce 18

 **ZUCCHINI FRITTERS** feta, mint, chive yogurt 15

**GRILLED OCTOPUS** marinated white beans, onion, capers 24

**SPANAKOPITA** feta, spinach, chervil 18

**OUZO PRAWNS\*** spicy tomato sauce, dill, feta 28

**GRILLED MUSHROOMS & HALLOUMI** lemon vinaigrette 21

### SPREADS | ALIFES served with warm pita

**TZATZIKI** true greek yogurt, cucumber, garlic 10

**HUMMUS** chick peas, tahini, olive oil, lemon 9

**MELITZANOSALATA** roasted eggplant, lemon, fresh herbs 11

**TIROKAFTERI** whipped feta, spicy roasted peppers 11

**TARAMOSALATA** salted fish roe, lemon, olive oil 10

 **TRIO OF SPREADS** choose three 21

**ALIFES TASTING** selection of all spreads 35

**ICE-COLD MARKET VEGETABLES** add to any spread 11

### SALADS | SALATES

 **THE GREEK** tomato, cucumber, onion, olives, feta, capers 21

 **LITTLE GEM** dill, lemon-caper dressing, manouri cheese 17

**MELON SALAD** mint, feta, pistachio, lime 17

## FISH MARKET

our fish selections are flown in daily from the mediterranean sea & pristine waters from the atlantic & around the world

listed below are chef's suggested preparations that showcase the unique qualities & characteristics of each fish

 **MEDITERRANEAN SEA BASS · LAVRAKI\*** 49

 **SEA BREAM · TSIPOURA\*** 54

**PINK SNAPPER · FAGRI\*** 55

oak-grilled · steamed greens 'horta'

**LOBSTER · ASTAKOS** 58

'athenian-style' pasta · fresh tomato, greek brandy

 **SALMON 'STEAK' · SOLOMOS\*** 43

oak-grilled · aegean cucumber salad, hungarian pepper

**SOLE · GLOSSA** 59

phyllo-cruste · asparagus, skordalia, caviar sauce

 **SWORDFISH · XIFIAS** 45

grilled 'souvlaki' · summer vegetables, lemon rice

**MEDITERRANEAN SEA BASS · LAVRAKI\*** 127 for two

oven-roasted · eggplant & tomato briam

### CLASSICS | KLASIKA

 **ROASTED LEMON CHICKEN** cretan-style potatoes 39

 **MOUSSAKA** wild mushroom ragout, greek yogurt béchamel 39

**GRILLED LAMB CHOPS\*** oregano vinaigrette, cretan potatoes 63

**FILET MIGNON KEBAB\*** grilled peppers & tomato, salsa verde 51

**MIXED GRILL\*** chicken, lamb chops, filet mignon, shrimp souvlaki, cretan-style potatoes, salsa verde

serves two guests 96 | additional guests 48pp

### SIDES | STIN AKRI

**TAVERNA FRIES** lemon-caper aioli 9

**CRETAN-STYLE POTATOES** olive oil, garlic 10

**GRILLED ASPARAGUS** avgolemono 13

**ROASTED BEETS** toasted hazelnut, chive yogurt 11

**RICE** lemon butter 9

MINA