

estiatorio

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-crusted · haricot verts, 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
served with pita, shaved onion, tomato, tzatziki
serves four guests 198

SIDES | STIN AKRI

TAVERNA FRIES lemon-caper aioli 9

CRETAN-STYLE POTATOES olive oil, garlic 10

ATHENEAN STREET CORN dill, feta, aleppo pepper 13

ROASTED BEETS toasted hazelnut, chive yogurt 11

RICE lemon butter 9

MINA