

# WELCOME

Established in 1981, Mykonos Greek Restaurant has grown to become a leader in traditional Greek cuisine. For 36 years, owner/chef Dimitrios "Jimmy" Merageas and his team have prepared timeless dishes with top quality ingredients hand-picked from all over the world including extra virgin olive oil, fresh cheeses, fish, delectable wines, spices and herbs proudly imported from Greece, top-of-the-line octopus directly imported from Spain, and prime American Colorado lamb. At Mykonos Greek Restaurant, we are well known for our philoxenia, which translates to "the hospitality of strangers." All patrons, new and old, are welcome to experience the invariable quality and freshness of our food in an atmosphere reminiscent of the lovely Greek island for which the restaurant is named. We promise to uphold the same level of satisfaction our patrons have enjoyed for the past 36 years. Opa!

## APPETIZERS

### ▪ HOT ▪

**SAGANAKI**, Flaming Cheese ..... 7.45

**CHAR-GRILLED OCTOPUS** ..... 15.75  
With Lemon and Olive Oil Sauce

**FETA PICCANTE**..... 8.25  
Broiled Feta Saganaki over Spiced Tomato,  
Terrific!

**GIGANTES**, Lima Beans ..... 9.95  
(When Available)

**NEW!** **CHARBROILED QUAILS**, Ortikia . 13.95

**BROILED KALAMARI**..... 14.75

**LOUKANIKO**, Homemade ..... 10.95  
Greek Sausage

**KOLOKYTHAKIA**, Fried Zucchini ... 7.75

**NEW!** **Served with Skordalia** ..... 8.75

**GLYKADAKIA**..... 16.25  
Char-grilled Sweet Breads,  
Also Available Sautéed

**TSIKNOMEZES** 8.95  
Marinated Pieces of Pork  
Char-grilled to Perfection!

**NEW!** **BROILED  
RED PEPPERS FLORINIS** 8.75  
STUFFED WITH TIROKAFTERI

### ▪ COLD ▪

**BABY OCTOPUS** ..... 15.25  
Marinated in Vinaigrette Sauce

**CORFU SEAFOOD SALAD** ..... 14.95  
Octopus, Squid and Shrimp in  
Vinaigrette Dressing

**FETA CHEESE**, Imported ..... 6.95

**TAMOSALATA**, Fish Roe Spread . 7.45

**SKORDALIA**, Garlic Spread ..... 7.45

**TZATSIKI** ..... 7.45  
Special Yogurt Cucumber Dip

**ROASTED RED PEPPERS FLORINIS**,  
Vinaigrette Dressing ..... 7.45

**HUMMUS** ..... 7.75  
Served with Pita Bread (Extra Pita Bread 75¢)

**TIROKAFTERI** ..... 7.75  
Tasty Creamy and Spicy Cheese Spread

**MELITZANOSALATA**..... 7.75  
Eggplant Salad

**RED BEETS** with Scordalia ..... 7.75

**COMBINATION PLATE APPETIZER**  
(Serves Two) ..... 13.95

**NEW!** **COMBO TRIO** 9.95  
Melitzanosalata, Skordalia & Tzatziki

## SOUPS

<b>AVGOLEMONO - Egg Lemon (Daily) / 4.50</b>	
Wednesday <b>TOMATO VERMICELLI SOUP / 4.50</b>	Thursday <b>LENTIL SOUP / 4.50</b>
Friday <b>FISH with VEGETABLE / 4.50</b>	Saturday <b>FASOLADA (Baby Bean Soup) / 4.50</b>
Sunday <b>TRAHANA with Light Tomato Sauce / 4.50</b>	

## SALADS

**GREEK SALAD ..... 6.95 Large for (2) Two... 9.95**

Lettuce, Tomatoes, Feta Cheese and Olives (Anchovy Optional)

\*Platter for (3) Three or more people, \$4.95 per person\*

**GREEK VILLAGE SALAD (HORIATIKI) ..... 7.75 Large for (2) Two... 10.50**

Cucumbers, Tomatoes, Onions, Green Peppers, Feta Cheese and Olives  
(Anchovy Optional)

\*Platter for (3) Three or more people \$5.25 per person\*

### SPECIAL MYKONOS

**CHOPPED SALAD (PASHALINI) ..... 7.25 Large for (2) Two... 10.50**

Romaine Lettuce, Green Onions, Celery, Olives, Tomatoes and Feta Cheese

\*Platter for (3) Three or more people \$5.25 per person\*

**NEW!**

**SALAD OF THE ANCIENT GREEKS ..... 8.95**

A Medley of Greens Infused with Dried Figs, Walnuts, Raisins, Sun-Dried Tomatoes,  
Crumbled Goat Cheese and Olives, Dried Cranberries, Tossed in Our Special  
Balsamic Vinaigrette

### The Above Salads Can be Topped

*With Shrimp, \$7.95 Extra*

*With Whole Chicken Breast, \$6.95*

*With Corfu Seafood Salad, \$6.95*

*With Gyros Meat, \$6.95*

**SLICED TOMATOES ..... 6.95**

With Basil, Feta Cheese, Olives and Virgin Olive Oil

**BOILED FRESH DANDELION GREENS ..... 6.95**

With Olive Oil and Lemon

## SIDE ORDERS

**FRENCH FRIES ..... 1.95**

Greek Style

**FRENCH FRIES (Fresh Cut) ..... 4.25**

**With FETA CHEESE ..... 5.95**

**RICE PILAF, GREEK POTATOES**

**or SPAGHETTI ..... 4.50**

**GIGANTES (Lima Beans) ..... 6.95**

**VEGETABLES,**

Peas or Green Beans ..... 5.50

**ARTICHOKES (4) ..... 5.75**

**ROSA MARINA or NOODLES. 4.50**

## CHAR-BROILED SPECIALS

Served with Potatoes and Rice or Vegetable  
or with Greek French Fries \$1.00 Extra

	<b>TWO (2) SOUVLAKIA, Small Pork or Chicken Kabob.....</b>	<b>13.95</b>
<b>NEW!</b>	<b>WHOLE BONELESS CHICKEN BREAST.....</b>	<b>13.95</b>
	<b>PORK CHOPS (Two Pieces 7-8 oz. Each) .....</b>	<b>20.95</b>
	<b>BRIZOLAKIA (One Pound)</b>	
	<b>THIN CUTS of LAMB &amp; LOIN CHOPS .....</b>	<b>31.95</b>
WE PROUDLY SERVE ONLY <u>AMERICAN-RAISED COLORADO LAMB</u>		

## KABOBS

*Something for Everyone!*

<b>SOUVLAKI (SHISH-KABOB) .....</b>	<b>14.95</b>
Marinated Pork Tenderloin Served with Rice, Potatoes and Peas	
<b>CHICKEN KABOB (WHITE MEAT) .....</b>	<b>14.95</b>
Marinated Chicken Breast Served with Rice, Potatoes and Peas	
<b>BEEF KABOB (THREE SMALL FILET MIGNON) .....</b>	<b>27.95</b>
Marinated Beef Served with Rice, Potatoes and Peas	
<b>JUMBO SHRIMP KABOB (BROILED) .....</b>	<b>21.95</b>
Marinated Shrimp Served with Rice	
<b>SWORDFISH KABOB.....</b>	<b>23.95</b>
Marinated Swordfish Served with Rice	

## FROM OUR BROILER

*Includes Rice, Potatoes and Peas*

<b>1/2 CHICKEN, Greek Style, Please Allow 20 Minutes .....</b>	<b>14.50</b>
<b>KEFTEDES (Meatballs), Greek Style .....</b>	<b>14.50</b>
<b>LOUKANIKO (Greek Sausage), Homemade .....</b>	<b>14.50</b>
<b>LAMB CHOPS (2) Center-Cut, Tender and Juicy (6-7 oz. each) .....</b>	<b>34.95</b>
<b>NEW! ANGUS RIBEYE STEAK (12-13 oz.) .....</b>	<b>29.95</b>

## SEAFOOD

**NEW!**

<b>AMERICAN WILD CAUGHT RED SNAPPER (When Available)</b>	
Served with Potato & Broccoli .....	market price
<b>WHOLE GRECIAN LAVRAKI (Brazino) Served with Potato &amp; Broccoli ....</b>	market price
<b>WHOLE BROILED FRESH SEA BASS Served with Potato &amp; Broccoli .....</b>	market price
<b>FILET of ATLANTIC SALMON (Aegean Style)</b>	
Served with Potato & Broccoli .....	<b>18.95</b>
<b>FRESH JUMBO WHITEFISH FILET (BROILED) Aegean Style</b>	
Served with Potato & Broccoli .....	<b>18.95</b>
<b>BAKALAOS, Pan Fried (COD FISH) Served with SKORDALIA .....</b>	<b>16.95</b>
<b>BABY SQUID, Pan Fried (KALAMARAKIA) .....</b>	<b>15.95</b>
<b>AMERICAN TILAPIA (BROILED) Served with Potato &amp; Broccoli .....</b>	<b>15.50</b>
<b>SMELTS, Pan Fried (When Available) .....</b>	<b>15.75</b>

**ASK YOUR SERVER FOR THE CATCH OF THE DAY**

SIDE ORDER Substitutions \$2.50 Additional

## House Specialties

	<b>LAMB with ARTICHOKEs</b> (CHEF'S RECOMMENDATION) .....	<b>23.95</b>
	Tender Spring Lamb and Boiled Artichokes Cooked to Perfection in Egg Lemon Sauce	
<b>NEW!</b>	<b>ORGANIC GRECIAN CHICKEN</b> .....	<b>15.95</b>
	Boneless Half Chicken Marinated in Special Spices, Grilled to Perfection, Served with Hand-Cut Thin-Sliced Fried Potatoes	
	<b>CHICKEN BREAST A LA DIMITRI</b> (EXCELLENT!) .....	<b>15.95</b>
	Sautéed in White Wine, Lemon and Special Spices, Served with Rice	
	<b>SHRIMP SAGANAKI A LA MYKONOS</b> .....	<b>21.95</b>
	Served with Tomato Sauce, Onions, Peppers, Feta Cheese, Baked in a Ceramic Dish for an Individual Serving	
<b>NEW!</b>	<b>INDIVIDUAL GIOUVETSI FOURNOU A LA MYKONOS</b> .....	<b>22.95</b>
	Baked Lamb with Pasta Topped with Mizithra Cheese	
<b>NEW!</b>	<b>INDIVIDUAL PAPOUTSAKI</b> .....	<b>15.75</b>
	Eggplant Topped with Ground Beef, Bechamel Sauce and Cheese, Cooked to Order	

## GRECIAN SPECIALTIES

<b>SPANAKOTIROPITA</b> .....	<b>13.95</b>	<b>GYROS PLATE - Homemade</b> .....	<b>14.95</b>
Baked Spinach Strudel with Feta Cheese		Served with Onions, Tomatoes and Special Tzatziki Sauce (Extra Sauce \$1.00)	
<b>MOUSSAKA</b> .....	<b>14.95</b>	<b>BRAISED LAMB</b> .....	<b>22.50</b>
Thinly Sliced Eggplant and Potatoes, Ground Beef, Kefalotiri Cheese, Topped with Delicious Bechamel Sauce and Served with Peas		WITH ANY TWO - Rice Pilaf, Potatoes, String Beans, Peas or Spaghetti	
<b>PASTITSIO</b> .....	<b>14.50</b>	<b>ROAST LEG of LAMB</b>	
The Pasta Lovers' Delight! Baked Macaroni and Ground Meat Topped with Delicious Bechamel Sauce and Served with Peas		Sliced off the Bone .....	<b>20.50</b>
<b>DOLMADES</b> .....	<b>14.50</b>	WITH ANY TWO - Rice Pilaf, Potatoes, String Beans, Peas or Spaghetti	
Ground Beef and Lamb Mixed with Rice, Wrapped in Grapevine Leaves with Special Egg Lemon Sauce (Avgolemono), Served with Potato		<b>COMBINATION PLATE</b> .....	<b>15.95</b>
		Can't Make up Your Mind? Try This, "You'll Like It" A Combination of Gyros, Dolmades, Moussaka, Pastitsio, Athenian Potatoes, Rice and Vegetable	

## GREEK TRADITIONAL PASTAS

<b>SPAGHETTI GREEK STYLE ...</b>	<b>11.95</b>	<b>PASTA A LA MYKONOS</b>	
<b>With Ground Beef (Kima)....</b>	<b>15.95</b>	<b>with Chicken Breast</b> .....	<b>16.95</b>
With Burnt Butter and Cheese		Chunks of Chicken Breast Sautéed in Olive Oil with Fresh Tomatoes, Garlic and Basil, Served over Spaghetti	
<b>AEGEAN SEA PASTA</b> .....	<b>22.95</b>	<b>SPAGHETTI A LA TOMATA</b> ...	<b>13.95</b>
Jumbo Shrimp and Scallops Sautéed with Fresh Tomatoes, Garlic and Basil, Served over Spaghetti		With Fresh Tomatoes & Mushrooms Sautéed in Garlic and Basil, Served over Spaghetti	

# Specialties of the Day

## MONDAY

<b>BAKED LAMB (Giouvetsi) with Noodles .....</b>	<b>22.50</b>
<b>BABY GOAT (Katsiki) POT ROAST with Potatoes.....</b>	<b>23.95</b>
<b>JUMBO SHRIMP &amp; SCALLOPS A LA MYKONOS.....</b>	<b>22.95</b>
With Tomato Sauce, Onions, Peppers, Feta Cheese, Baked in a Ceramic Dish for an Individual Serving, Served with Rice	

## TUESDAY

<b>BAKED LAMB (Giouvetsi) with Rosa Marina .....</b>	<b>22.50</b>
<b>STUFFED TOMATOES &amp; PEPPERS with Rice and Ground Beef .....</b>	<b>14.95</b>
<b>ROAST LEG of LAMB with Briam.....</b>	<b>20.50</b>
Variety of Vegetables Oven Baked in Light Tomato Sauce	

## WEDNESDAY

<b>BAKED LAMB (Giouvetsi) with Noodles .....</b>	<b>22.50</b>
<b>BRAISED LAMB with LIMA BEANS Baked in Tomato Sauce .....</b>	<b>22.50</b>
<b>BRAISED LAMB with Okra in Light Tomato Sauce .....</b>	<b>22.50</b>
<b>1/2 CHICKEN ATHENIAN STYLE (Reganato) .....</b>	<b>14.50</b>
<b>JUMBO SHRIMP &amp; SCALLOPS A LA MYKONOS.....</b>	<b>22.95</b>
With Tomato Sauce, Onions, Peppers, Feta Cheese, Baked in a Ceramic Dish for an Individual Serving, Served with Rice	

## THURSDAY

<b>BAKED LAMB (Giouvetsi) with Rosa Marina .....</b>	<b>22.50</b>
<b>BRAISED LAMB with Briam .....</b>	<b>22.50</b>
Variety of Vegetables Oven Baked in Light Tomato Sauce	
<b>STUFFED ZUCCHINI &amp; GIOUVARELAKIA .....</b>	<b>15.95</b>
(Kolokythakia Gemista) Stuffed with Ground Beef and Rice in Egg Lemon Sauce (Avgolemono)	
<b>ROAST LEG of LAMB with LIMA BEANS Baked in Tomato Sauce.....</b>	<b>20.50</b>

## FRIDAY

<b>BAKED LAMB (Giouvetsi) with Noodles .....</b>	<b>22.50</b>
<b>BAKED BAKALAOs PLAKI (Cod Fish) .....</b>	<b>17.95</b>
Baked with Fresh Tomatoes, Onions, Garlic and Parsley	
<b>BRAISED LAMB with Eggplant in a Light Tomato Sauce .....</b>	<b>22.50</b>
<b>ROAST LEG of LAMB with Lima Beans Baked in Tomato Sauce ....</b>	<b>20.50</b>
<b>1/2 CHICKEN ATHENIAN STYLE (Reganato) .....</b>	<b>14.50</b>
<b>JUMBO SHRIMP &amp; SCALLOPS A LA MYKONOS.....</b>	<b>22.95</b>
With Tomato Sauce, Onions, Peppers, Feta Cheese, Baked in a Ceramic Dish for an Individual Serving, Served with Rice	

# Specialties of the Day

## SATURDAY

<b>BAKED LAMB (Giouvetsi) with Rosa Marina</b> .....	<b>22.50</b>
<b>BRAISED LAMB with Okra in Light Tomato Sauce</b> .....	<b>22.50</b>
<b>1/2 CHICKEN ATHENIAN STYLE (Reganato)</b> .....	<b>14.50</b>
<b>CHICKEN A LA MACEDONIA (Stuffed Breast)</b> .....	<b>15.95</b>
Boneless Chicken Breast with Spinach and Three Different Cheeses, Wrapped with Phyllo Dough	
<b>BRAISED LAMB with Lima Beans Baked in Tomato Sauce</b> .....	<b>22.50</b>

## SUNDAY

<b>BAKED LAMB (Giouvetsi) with Rosa Marina</b> .....	<b>22.50</b>
<b>BARBECUED BABY LAMB (Greek Style) with Potatoes</b> .....	<b>23.95</b>
<b>BRAISED LAMB with Okra</b> .....	<b>22.50</b>
<b>ROAST LEG of LAMB with Lima Beans Baked in Tomato Sauce</b> ....	<b>20.50</b>

## CHILDREN'S MENU

*For Children 12 Years Old and Under*

<b>SPAGHETTI</b> with Tomato Sauce ..	<b>5.95</b>	<b>GYROS SANDWICH</b> .....	<b>7.95</b>
<b>SOUVLAKI</b> (Chicken or Pork) with French Fries .....	<b>7.75</b>	With French Fries .....	<b>8.95</b>
<b>1/2 PASTITSIO</b> with Peas .....	<b>8.95</b>	<b>1/2 lb. CHEESEBURGER</b> .....	<b>7.95</b>
		With French Fries .....	<b>8.95</b>

## HOMEMADE DESSERTS

<b>BAKLAVA</b> .....	<b>5.95</b>	<b>CREMA CAMELE</b> .....	<b>4.95</b>
<b>GALAKTOBOUREKO</b> .....	<b>4.95</b>	<b>YOGURT</b> (Homemade) .....	Plain <b>5.95</b>
<b>RICE PUDDING</b> .....	<b>4.95</b>	With <b>HONEY &amp; NUTS</b> .....	<b>6.95</b>
<b>EKMEK KATAIFI</b> .....	<b>5.95</b>	<b>HOMER'S ICE CREAM</b> ... 1 Scoop	<b>1.95</b>
		2 Scoops	<b>2.95</b>

## BEVERAGES

<b>SOFT DRINKS</b> .....	<b>2.95</b>	<b>GREEK COFFEE</b> .....	<b>2.95</b>
<b>ICED TEA</b> .....	<b>2.25</b>	<b>MILK</b> .....	<b>2.25</b>
<b>COFFEE</b> .....	<b>2.25</b>	<b>JUICE</b> .....	<b>2.95</b>
<b>HOT TEA</b> .....	<b>2.25</b>	<b>MINERAL WATER</b> .....	<b>2.50</b>
<b>ESPRESSO</b> .....	<b>2.95</b>	<b>BOTTLED WATER</b> .....	<b>1.75</b>
		<b>CAPPUCCINO</b> .....	<b>3.95</b>

Minimum Charge, \$4.75 ▪ Split Plates, \$2.50 ▪ NO SUBSTITUTIONS

Not Responsible for Lost or Stolen Articles

Reservations Recommended for Parties of Four or More

We are Not Responsible for Food Allergies

OPEN 7 DAYS A WEEK ▪ COMPLETE CARRY OUT SERVICE