

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

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

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 & 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

NEW! *With Small Chicken Kabob or Small Pork Souvlaki, \$4.75*

SLICED TOMATOES with Basil, Feta Cheese, Olives and Virgin Olive Oil **6.95**

BOILED FRESH DANDELION GREENS with Olive Oil and Lemon **6.95**

LUNCH SPECIALS & SANDWICHES

BOWL of EGG LEMON SOUP & GREEK SALAD **9.50**

A La Carte w/Fries

GYROS (Extra Sauce \$1.00) **8.50 9.50**

SOUVLAKI..... **6.95 7.95**
(Shish-Kabob) on PITA (Extra Sauce \$1.00)

CHICKEN BREAST

KABOB (Broiled) **6.95 7.95**

ROAST LEG of LAMB..... **9.25 10.25**

On Bun

A La Carte w/Fries

WHOLE CHICKEN BREAST

SANDWICH on Bun **8.75 9.75**

With Mozzarella..... Extra **.95**

HAMBURGER (1/2 lb.) **7.95 8.95**

With American or

Mozzarella Cheese Extra **.95**

CHAR-BROILED SPECIALS

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

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

KABOBS

Something for Everyone!

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

FROM OUR BROILER

Includes Rice, Potatoes and Peas

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

SEAFOOD

NEW!

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

ASK YOUR SERVER FOR THE CATCH OF THE DAY

SIDE ORDER Substitutions \$2.50 Additional

House Specialties

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

GRECIAN SPECIALTIES

SPANAKOTIROPITA	13.95	GYROS PLATE - Homemade	14.95
Baked Spinach Strudel with Feta Cheese		Served with Onions, Tomatoes and Special Tzatziki Sauce (Extra Sauce \$1.00)	
MOUSSAKA	Half 9.25 Full 14.95	BRAISED LAMB	22.50
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	
PASTITSIO	Half 9.25 Full 14.50	ROAST LEG of LAMB	
The Pasta Lovers' Delight! Baked Macaroni and Ground Meat Topped with Delicious Bechamel Sauce and Served with Peas		Sliced off the Bone	20.50
DOLMADES	Half 9.25 Full 14.50	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		COMBINATION PLATE	15.95
		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

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

HOMEMADE DESSERTS

BAKLAVA	5.95	CREMA CARAMELE	4.95
GALAKTOBOUREKO	4.95	YOGURT (Homemade)	Plain 5.95
RICE PUDDING	4.95	With HONEY & NUTS	6.95
EKMEK KATAIFI	5.95	HOMER'S ICE CREAM	1 Scoop 1.95
			2 Scoops 2.95

Specialties of the Day

MONDAY

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

TUESDAY

BAKED LAMB (Giouvetsi) with Rosa Marina	22.50
STUFFED TOMATOES & PEPPERS with Rice and Ground Beef	14.95
BRIAM , Variety of Vegetables Oven Baked in Light Tomato Sauce	11.95
ROAST LEG of LAMB with Briam	19.95
Variety of Vegetables Oven Baked in Light Tomato Sauce	

WEDNESDAY

BAKED LAMB (Giouvetsi) with Noodles	22.50
LIMA BEANS Baked in Tomato Sauce.....	11.95
BRAISED LAMB with LIMA BEANS Baked in Tomato Sauce	22.50
BRAISED LAMB with Okra in Light Tomato Sauce	22.50
1/2 CHICKEN ATHENIAN STYLE (Reganato)	14.50
1/4 CHICKEN ATHENIAN STYLE (Reganato)	9.95
JUMBO SHRIMP & SCALLOPS A LA MYKONOS	22.95
With Tomato Sauce, Onions, Peppers, Feta Cheese, Baked in a Ceramic Dish for an Individual Serving, Served with Rice	

THURSDAY

BAKED LAMB (Giouvetsi) with Rosa Marina	22.50
BRIAM , Variety of Vegetables Oven Baked in Light Tomato Sauce	11.95
BRAISED LAMB with Briam	22.50
Variety of Vegetables Oven Baked in Light Tomato Sauce	
STUFFED ZUCCHINI & GIOUVARELAKIA	15.95
(Kolokythakia Gemista) Stuffed with Ground Beef and Rice in Egg Lemon Sauce (Avgolemono)	
LIMA BEANS Baked in Tomato Sauce.....	11.95
ROAST LEG of LAMB with LIMA BEANS Baked in Tomato Sauce.....	20.50

FRIDAY

BAKED LAMB (Giouvetsi) with Noodles	22.50
BAKED BAKALAOIS PLAKI (Cod Fish)	17.95
Baked with Fresh Tomatoes, Onions, Garlic and Parsley	
BRAISED LAMB with Eggplant in a Light Tomato Sauce	22.50
LIMA BEANS Baked in Tomato Sauce.....	11.95
ROAST LEG of LAMB with Lima Beans Baked in Tomato Sauce	20.50
1/2 CHICKEN ATHENIAN STYLE (Reganato)	14.50
1/4 CHICKEN ATHENIAN STYLE (Reganato)	9.95
JUMBO SHRIMP & SCALLOPS A LA MYKONOS	22.95
With Tomato Sauce, Onions, Peppers, Feta Cheese, Baked in a Ceramic Dish for an Individual Serving, Served with Rice	

Specialties of the Day

SATURDAY

BAKED LAMB (Giouvetsi) with Rosa Marina	22.50
BRAISED LAMB with Okra in Light Tomato Sauce	22.50
1/2 CHICKEN ATHENIAN STYLE (Reganato)	14.50
1/4 CHICKEN ATHENIAN STYLE (Reganato)	9.95
CHICKEN A LA MACEDONIA (Stuffed Breast)	15.95
Boneless Chicken Breast with Spinach and Three Different Cheeses, Wrapped with Phyllo Dough	
LIMA BEANS Baked in Tomato Sauce	11.95
BRAISED LAMB with Lima Beans Baked in Tomato Sauce	22.95

SUNDAY

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

CHILDREN'S MENU

For Children 12 Years Old and Under

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

SIDE ORDERS

FRENCH FRIES	1.95	GIGANTES (Lima Beans)	6.95
Greek Style		VEGETABLES,	
FRENCH FRIES (Fresh Cut) ..	4.25	Peas or Green Beans	5.50
With FETA CHEESE	5.95	ARTICHOKES (4)	5.75
RICE PILAF, GREEK POTATOES		ROSA MARINA or NOODLES	4.50
or SPAGHETTI	4.50		

BEVERAGES

SOFT DRINKS	2.95	GREEK COFFEE	2.95
ICED TEA	2.25	MILK	2.25
COFFEE	2.25	JUICE	2.95
HOT TEA	2.25	MINERAL WATER	2.50
ESPRESSO	2.95	BOTTLED WATER	1.75
		CAPPUCCINO	3.95

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