

MYKONOS

RESTAURANT

Established in 1981, Mykonos Greek Restaurant has grown to become a leader in traditional Greek cuisine. Owner and Chef Dimitrios "Jimmy" Merageas and his team have prepared timeless dishes with top quality hand-picked ingredients, including Prime Domestic Lamb, Octopus imported from Spain, and extra virgin olive oil, fresh cheeses, fish, delectable wines, spices, and herbs proudly imported from Greece. 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. Opa!

APPETIZERS

- HOT -

- SAGANAKI 8**
Flaming Cheese
- CHARGRILLED OCTOPUS 16.50**
With Lemon and EVOO Sauce
- FETA PICCANTE 9**
Broiled Feta Saganaki over Spiced Tomato
- GIGANTES Lima Beans 10**
- ORTIKIA Charbroiled Quails 14**
- BROILED KALAMARI 13.50**
- LOUKANIKO 12**
Homemade Greek Sausage
- KOLOKYTHAKIA 9**
Fried Zucchini, Served with Skordalia
- KALAMARAKIA 13.50**
Pan Fried Baby Squid
- GLYKADAKIA 18**
Sautéed Sweetbreads
- GYROS APPETIZER 14**
- BROILED RED PEPPERS FLORINIS 9**
Stuffed with Tirokafteri
- TSIKNOMEZES 9.50**
Marinated Chargrilled Pork Medallions

- COLD -

- BABY OCTOPUS 16.50**
Marinated in Vinaigrette
- FETA CHEESE 7**
Imported
- RED BEETS 9**
Served with Skordalia
- HUMMUS 8**
Served with Pita Bread
- SKORDALIA Garlic Spread 8**
- TZATZIKI 8**
Yogurt Cucumber Spread
- TIROKAFTERI 8**
Spicy Feta Cheese Spread
- MELITZANOSALATA 8**
Eggplant Spread
- TARAMOSALATA 8**
Fish Roe Spread
- SPREAD SELECTION TRIO 10**
Taramosalata, Melitzanosalata, Skordalia, Tzatziki, Hummus, Tirokafteri
- COLD COMBO APPETIZER 15**
Baby Octopus, Taramosalata, Skordalia, Tzatziki, and Feta Cheese

SALADS

- GREEK SALAD 7 / 10.50**
Lettuce, Tomatoes, Feta Cheese and Olives (Anchovy Optional)
Platter for (3) Three or more people, \$5.25 per person
- GREEK VILLAGE SALAD (HORIATIKI) 8 / 11**
Cucumbers, Tomatoes, Onions, Green Peppers, Feta, and Olives
Platter for (3) Three or more people \$5.50 per person
- MYKONOS CHOPPED SALAD (PASHALINI) 8 / 11**
Romaine Lettuce, Green Onions, Celery, Olives, Tomatoes and Feta
Platter for (3) Three or more people \$5.50 per person
- SALAD OF THE ANCIENT GREEKS 9**
Mixed Greens tossed with Figs, Walnuts, Raisins, Sun-Dried Tomatoes, Craisins, and a Vinaigrette. Topped with Crumbled Feta and Olives.

The Above Salads Can Be Topped

With Shrimp	+9	Chicken Breast	+8
Salmon (5-6 oz)	+9	Gyros Meat	+7

- SLICED TOMATOES 7.50**
With Basil, Feta, Kalamata Olives, and EVOO
- BOILED FRESH DANDELION GREENS 7.50**
With EVOO and Lemon

SOUPS

4.50

- AVAILABLE EVERYDAY -

AVGOLEMONO

- WEDNESDAY -

- THURSDAY -

TOMATO VERMICELLI

FAKES (LENTIL)

- FRIDAY -

- SATURDAY -

FISH with VEGETABLES

FASOLADA (NAVY BEAN)

- SUNDAY -

TRAHANA with TOMATO

SEAFOOD

- WILD CAUGHT RED SNAPPER (FLORIDA) MP**
Served with Greek Potato and Broccoli
- WHOLE LAVRAKI (GREECE) MP**
Served with Greek Potato and Broccoli
- WHOLE FRESH SEA BASS (GREECE) MP**
Served with Greek Potato and Broccoli
- FILET of ATLANTIC SALMON 20**
Aegean Style, Served with Greek Potato and Broccoli
- BROILED JUMBO WHITEFISH FILET 20**
Aegean Style, Served with Greek Potato and Broccoli
- KALAMARAKIA 18.50**
Pan Fried Baby Squid, Served with Greek Potato and Rice
- PAN FRIED ATLANTIC SMELTS 18.50**
When Available, Served with Greek Potato and Rice
- BAKALAOs 17.50**
Pan Fried Cod Fish, Served with Skordalia

MYKONOS SPECIALTIES

LAMB with ARTICHOKEs 24.50

Cooked in an Egg Lemon Sauce

GIOUVETSI FOURNOU A LA MYKONOS 24.50

Baked Lamb with Pasta, Topped with Mizithra Cheese

SHRIMP SAGANAKI A LA MYKONOS 23

Shrimp with a Tomato Sauce, Onion, Peppers, and Feta. Baked in a Ceramic Dish for Individual Serving

ORGANIC CHICKEN 17

Boneless Half Chicken Marinated in Spices and Grilled. Served with Hand-Sliced Fried Potatoes

CHICKEN BREAST A LA DIMITRI 16.50

Sautéed in White Wine, Lemon, and Special Spices. Served with Rice

PAPOUTSAKI 16.25

Eggplant Topped with Ground Beef, Béchamel Sauce, and Cheese. Baked in a Ceramic Dish for Individual Serving. Served with Rice

VEGETARIAN PLATE 14

Peas, Green Beans, Lima Beans, and Potatoes

KABOBS

Substitute Sides for Greek Fries +1
Greek Fries with Feta +2

BEEF KABOB 28

Three Petite Filets (3 x 3oz). Served with Greek Potato, Rice, and Peas

JUMBO SHRIMP KABOB 23

Marinated Shrimp. Served with Rice

SOUVLAKI 15.50

Marinated Pork Medallions on a Skewer. Served with Greek Potato, Rice, and Peas

CHICKEN KABOB 15.50

Marinated Chicken Breast on a Skewer. Served with Greek Potato, Rice, and Peas

TWO (2) SOUVLAKIA (KALAMAKIA) 14

Pork or Chicken. Served with Tzatziki, French Fries, and Pita Bread

TRADITIONAL PASTAS

GREEK SPAGHETTI 12

Burnt Butter with Cheese

GREEK SPAGHETTI ME KIMA 17

Greek Spaghetti with Ground Beef

AEGEAN SEA PASTA 23

Spaghetti topped with Sautéed Jumbo Shrimp, Fresh Tomatoes, Garlic, and Basil

PASTA A LA MYKONOS 17

Spaghetti topped with Sautéed Chicken Tenders in EVOO, Fresh Tomatoes, Garlic, and Basil

SIDE DISHES

FRENCH FRIES 2.25

GREEK FRIES Fresh Cut 5

GREEK FRIES with FETA Fresh Cut 6

ARTICHOKEs (4) 6

PEAS OR GREEN BEANS 6

GIGANTES Lima Beans 6.50

KRITHARAKI or HILOPITES 5.25

RICE, GREEK POTATOES, or SPAGHETTI 4.50

PITA BREAD 0.75

FROM OUR GRILL

Served with Greek Potato, Rice, and Peas
Greek Fries +1 • Greek Fries with Feta +2

LAMB CHOPS 38

2 Per Order, Center Cut, 6-8 oz. Each

BRIZOLAKIA 33

Thin Cuts of Lamb T-Bone and Chops, 16 oz.

ANGUS RIBEYE STEAK 30

13-14 oz.

KEFTEDES 15.75

Greek Style Meatballs

PORK CHOPS 20

2 Per Order, 7-8 oz. Each

HALF GREEK CHICKEN 15.75

Please Allow 20 Minutes

WHOLE BONELESS CHICKEN BREAST 14

GRECIAN SPECIALTIES

BRAISED LAMB 23.75

WITH ANY TWO - Rice Pilaf, Potatoes, Spaghetti
Green Beans, Peas, or Vegetable of the Day

GIOUVETSI 23.75

Baked Lamb. Served with Hilopites (M-W-F) -or-
Kritharaki (Tu-Th-Sa-Su)

ROAST LEG of LAMB 23.75

Sliced off the Bone

WITH ANY TWO - Rice Pilaf, Potatoes, Spaghetti, Green
Beans, Peas, or Vegetable of the Day

MOUSSAKA 15.75

Thinly Sliced Eggplant and Potatoes, Ground Beef,
Kefalotiri Cheese, Topped with Delicious Béchamel
Sauce. Served with Peas

PASTITSIO 15.50

Baked Macaroni and Ground Meat Topped with Delicious
Béchamel Sauce. Served with Peas

DOLMADES 15.75

Ground Beef and Lamb Mixed with Rice, Wrapped
in Grapevine Leaves with Special Egg Lemon Sauce
(Avgolemono). Served with Potato

HOMEMADE GYROS PLATE 15.75

Served with Pita, Onions, Tomatoes, and Tzatziki
(Extra Sauce +2)

SPANAKOTIROPITA 14.50

Baked Spinach and Feta in Fillo. Served with Greek Potato

COMBINATION PLATE 18.50

A Combination of Gyros, Dolmades, Moussaka, Pastitsio,
Greek Potato, Rice, and Peas

LUNCH SPECIALS & SANDWICHES

AVAILABLE MONDAY THRU FRIDAY UNTIL 4 PM

Add French Fries +1.50

BOWL OF AVGOLEMONO & GREEK SALAD 10

Village Salad +1

GYROS SANDWICH (Extra Sauce +2) 8.75

SOUVLAKI ON PITA (Extra Sauce +2) 7

CHICKEN BREAST KABOB ON PITA 7

ROAST LEG of LAMB ON A BUN 9.25

CHICKEN BREAST ON A BUN 9

Add Mozzarella +1

HAMBURGER (1/2 lb.) 8

Add Cheese +1