

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 9**
Flaming Cheese
- CHARGRILLED OCTOPUS 19**
With Lemon and EVOO Sauce
- FETA PICCANTE 11**
Broiled Feta Saganaki over Spiced Tomato
- GIGANTES Lima Beans 11**
- ORTIKIA Charbroiled Quails 15**
- BROILED KALAMARI 17.50**
- LOUKANIKO 13**
Homemade Greek Sausage
- KOLOKYTHAKIA 14.50**
Fried Zucchini, Served with Skordalia
- KALAMARAKIA 17.50**
Pan Fried Baby Squid
- GLYKADAKIA 18**
Sautéed Sweetbreads
- GYROS APPETIZER 18.50**
- BROILED RED PEPPERS FLORINIS 11**
Stuffed with Tirokafteri
- TSIKNOMEZES 12.50**
Marinated Chargrilled Pork Medallions

- COLD -

- BABY OCTOPUS 19**
Marinated in Vinaigrette
- FETA CHEESE 7.50**
Imported
- RED BEETS 11**
Served with Skordalia
- HUMMUS 9**
Served with Pita Bread
- SKORDALIA Garlic Spread 9**
- TZATZIKI 9**
Yogurt Cucumber Spread
- TIROKAFTERI 9**
Spicy Feta Cheese Spread
- MELITZANOSALATA 9**
Eggplant Spread
- TARAMOSALATA 9**
Fish Roe Spread
- SPREAD SELECTION TRIO 13**
Taramosalata, Melitzanosalata, Skordalia, Tzatziki, Hummus, Tirokafteri
- COLD COMBO APPETIZER 18.50**
Baby Octopus, Taramosalata, Skordalia, Tzatziki, and Feta Cheese

SALADS

- GREEK SALAD 7 / 12.50**
Lettuce, Tomatoes, Feta Cheese and Olives (Anchovy Optional)
Platter for (3) Three or more people, \$6.25 per person
- GREEK VILLAGE SALAD (HORIATIKI) 8 / 13.50**
Cucumbers, Tomatoes, Onions, Green Peppers, Feta, and Olives
Platter for (3) Three or more people \$6.75 per person
- MYKONOS CHOPPED SALAD (PASHALINI) 8 / 12.50**
Romaine Lettuce, Green Onions, Celery, Olives, Tomatoes and Feta
Platter for (3) Three or more people \$6.25 per person
- SALAD OF THE ANCIENT GREEKS 13.50**
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 | +6 |
| Salmon (5-6 oz) | +9 | Gyros Meat | +7 |
- SLICED TOMATOES 8.50**
With Basil, Feta, Kalamata Olives, and EVOO
- BOILED FRESH DANDELION GREENS 7.50**
With EVOO and Lemon

SOUPS

5.00

- AVAILABLE EVERYDAY -
AVGOLEMONO

- WEDNESDAY -
TOMATO VERMICELLI

- THURSDAY -
FAKES (LENTIL)

- FRIDAY -
FISH with VEGETABLES

- SATURDAY -
FASOLADA (NAVY BEAN)

- SUNDAY -
TRAHANA with TOMATO

SEAFOOD

- WILD CAUGHT RED SNAPPER (FLORIDA) MP**
Please Allow 30 Minutes. Served with Greek Potato and Broccoli
- WHOLE LAVRAKI (GREECE) MP**
Please Allow 30 Minutes. Served with Greek Potato and Broccoli
- WHOLE FRESH SEA BASS (GREECE) MP**
Please Allow 30 Minutes. Served with Greek Potato and Broccoli
- FILET of ATLANTIC SALMON 25**
Aegean Style, Served with Greek Potato and Broccoli
- BROILED JUMBO WHITEFISH FILET 24.50**
Aegean Style, Served with Greek Potato and Broccoli
- KALAMARAKIA 22.50**
Pan Fried Baby Squid, Served with Greek Potato and Rice
- PAN FRIED ATLANTIC SMELTS 22.50**
When Available, Served with Greek Potato and Rice
- BAKALAOs 21**
Pan Fried Cod Fish, Served with Skordalia

MYKONOS SPECIALTIES

LAMB with ARTICHOKEs 27.50

Cooked in an Egg Lemon Sauce

GIOUVETSI FOURNOU A LA MYKONOS 28.50

Baked Lamb with Pasta, Topped with Mizithra Cheese

SHRIMP SAGANAKI A LA MYKONOS 25

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

ORGANIC CHICKEN 20

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

CHICKEN BREAST A LA DIMITRI 20

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

PAPOUTSAKI 19.50

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

VEGETARIAN PLATE 17.50

Peas, Green Beans, Lima Beans, Rice, and Potatoes

KABOBS

Substitute Sides for Greek Fries +1

Greek Fries with Feta +2

BEEF KABOB 35

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

JUMBO SHRIMP KABOB 25

Marinated Shrimp. Served with Rice

SOUVLAKI 18.50

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

CHICKEN KABOB 18.50

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

TWO (2) SOUVLAKIA (KALAMAKIA) 17

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

TRADITIONAL PASTAS

GREEK SPAGHETTI 14.50

Burnt Butter with Cheese

GREEK SPAGHETTI ME KIMA 19.50

Greek Spaghetti with Ground Beef

AEGEAN SEA PASTA 25

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

PASTA A LA MYKONOS 23.50

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

SIDE DISHES

FRENCH FRIES 2.50

GREEK FRIES Fresh Cut 5.50

GREEK FRIES with FETA Fresh Cut 6.50

ARTICHOKEs (4) 6

PEAS OR GREEN BEANS 6

GIGANTES Lima Beans 7

KRITHARAKI or HILOPITES 5.25

RICE, GREEK POTATOES, or SPAGHETTI 5

PITA BREAD 1

FROM OUR GRILL

Served with Greek Potato, Rice, and Peas

Greek Fries +1 • Greek Fries with Feta +2

LAMB CHOPS 42

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

BRIZOLAKIA 38.50

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

ANGUS RIBEYE STEAK 34

13-14 oz.

KEFTEDES 18

3 Per Order, Greek Style Meatballs

PORK CHOPS 22

Premium Bone-In, 2 Per Order, 6-8 oz. Each

HALF GREEK CHICKEN 19

Please Allow 20 Minutes

WHOLE BONELESS CHICKEN BREAST 17.50

GRECIAN SPECIALTIES

BRAISED LAMB 27.50

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

GIOUVETSI 27.50

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

ROAST LEG of LAMB 27

Sliced off the Bone

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

MOUSSAKA 19

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

PASTITSIO 19

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

DOLMADES 19

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

HOMEMADE GYROS PLATE 19

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

SPANAKOTIROPITA 17

Baked Spinach and Feta in Filo. Served with Greek Potato

COMBINATION PLATE 23.50

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 11

Village Salad +1

GYROS SANDWICH (Extra Sauce +2) 10.25

SOUVLAKI ON PITA (Extra Sauce +2) 9.50

CHICKEN BREAST KABOB ON PITA 9.50

ROAST LEG of LAMB ON A BUN 11.50

CHICKEN BREAST ON A BUN 11

Add Mozzarella +1

HAMBURGER (1/2 lb.) 10

Add Cheese +1

MINIMUM CHARGE - \$5 • NO SUBSTITUTIONS • Not Responsible for Lost or Stolen Items • We are NOT Responsible for Food Allergies

We reserve the right to add 18% service charge to parties of 4 or more.

08/21