



STEAK & SEAFOOD
MYKONOS

Authentic Greek Cuisine

Greece

HOT APPETIZERS

KALAMARIA SKARAS
char-broiled calamari - 15

 **KALAMARIA TIGANITA**
fried calamari - 15

OCTAPODI SKARAS
char-broiled octopus - 16

 **SPANAKOPITA**
fresh spinach and cheese layered between flaky sheets of filo (or phyllo) dough - 9

CHAR-BROILED SHRIMP
olive oil lemon sauce - 16

LOCANICO
marinated Greek sausage, char-broiled with grilled peppers and onions - 7



· **THALLASINA SKARAS** ·

char-broiled octopus, shrimp and kalamaria - 20

 **FRIED ZUCCHINI**
served with scordalia - 8

SAGANAKI
flaming kefalograviera cheese - 9

COLD APPETIZERS

1 Pita free then add additional Pita Bread for 1.25 each

HUMMUS
classic chickpea spread - 6

TARAMOSALATA
fresh caviar spread - 6

MELITZANOSALATA
fresh eggplant spread - 6

SKORDALIA
fresh garlic spread - 6

TZATZIKI
sour cream, garlic, cucumbers and Greek herbs - 6

 **PIKILIA**
combination of any three spreads... choose your favorite - 14

SALADS & SOUPS

Add Shrimp + 6.5 // Add Gyro Meat, Chicken Meat or Potato Salad + 4.5
Add Potato Salad To Any Small Salad + 2

MYKONOS
romaine, tomatoes, cucumbers, olives, scallions, pepperoncini, fresh herbs and feta. Tossed in our own dressing - 11 // Small - 7.00

HORIATIKI
tomatoes, cucumbers, onions, green peppers, olives and feta tossed in our delicious house dressing - 11 // Small - 7

· **CLASSIC GREEK** ·

lettuce, tomatoes, cucumbers, onions, green peppers, pepperoncini, olives and feta - 10 // Small - 6.00

AVGOLEMONO
egg lemon - 4.00

WELCOME
TO
MYKONOS
STEAK &
SEAFOOD

 **MYKONOS SPECIALTY**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FRIENDLY ATMOSPHERE ~ AUTHENTIC CUISINE

SEAFOOD SPECIALTIES

Served with soup or salad and a choice of Greek oven potatoes, rice or fresh vegetables. Any Substitution + 3

MARITHES TIGANITES

lightly floured, pan fried smelts - 17

ISLAND FISH

two pangasius fillets with spinach and a three cheese stuffing, sinfully seasoned, baked in the oven and served with shrimp - 24

COD FISH

pan fried and served with skordalia - 18

GARIDES ELLINIKES

Greek style shrimp sautéed in garlic, oregano and Greek spices - 20

SHRIMP MYKONOS

fresh shrimp topped with a hearty tomato based vegetable sauce covered with crumbled feta cheese and baked to perfection - 20

CHAR-BROILED SHRIMP

20

CHAR-BROILED OCTOPUS

21

CHAR-BROILED OR FRIED CALAMARI

18

· GROUPER MYKONOS ·

fresh fillet topped with a hearty tomato based vegetable sauce covered with crumbled feta cheese and baked to perfection - 25

THALLASINA SKARAS

shrimp, octopus and calamari topped with char sauce and balsamic vinegar - 25

MARKET SEAFOOD

Served with soup or salad and a choice of Greek oven potatoes, rice or fresh vegetables. Any Substitution + 3

PSARI TIS ORAS

char-broiled or pan fried fish of the day - Market Price

GROUPER ATHENIAN

fresh fillet with fresh chopped garlic - Market Price

CHAR-BROILED GROUPER

lightly seasoned fresh fillet, first cooked in the oven, then put on the grill for color and flavor, topped with a lemon vinaigrette - Market Price

KEBOBS

BEEF SHISH KE BOB

char-broiled beef tenderloin with tomatoes, onions and peppers - 21

CHICKEN SHISH KE BOB

char-broiled boneless, skinless chicken breast with tomatoes, onions and peppers - 17

SHISH KE BOB

char-broiled pork tenderloin with tomatoes, onions and peppers - 18



· BEVERAGES ·

Greek Coffee or Soda - 2.75 // Coffee - 1.25

HOUSE SPECIALTIES

All dinners served with soup or salad and a choice of fresh vegetable, rice or Greek oven potatoes.
Any Substitution - 3.00

RIBEYE STEAK

char-broiled - 20

PORK CHOPS

char-broiled - 17

LAMB CHOPS

char-broiled - 25

GYRO PLATTER

15

LAMB KAPAMA

shank braised at high temperature to seal in flavor with a refreshing cinnamon and hearty red sauce - 16 // Add Orzo + 2

1/2 ROTISSERIE CHICKEN

Greek marinated, with mustard and pita - 13

CHICKEN MYKONOS

boneless and skinless with a hearty tomato based vegetable sauce covered with feta - 18

CHICKEN SOFIA

boneless and skinless, stuffed with spinach and three cheeses - 20

ATHENIAN CHICKEN

broiled, with Greek seasonings - 19

LOCANICO

marinated Greek sausage served with grilled tomatoes, onions and peppers - 14



• COMBINATION PLATE •

pastitsio, dolmades, moussaka and gyro meat - 20

YEMISTA

one tomato and one bell pepper filled with a seasoned ground beef and rice stuffing, baked in the oven - 17

PASTITSIO

ground beef and macaroni mixed with grated cheese and a creamy cheese sauce then baked - 16

LAHANO DOLMADES

our twist on a timeless classic! Seasoned ground beef and rice stuffing wrapped in cabbage leaves and topped with a thick egg lemon sauce - 16

FILA DOLMADES

seasoned ground beef and rice stuffing wrapped in grape leaves and topped with a thick egg lemon sauce - 17

MOUSSAKA

ground beef, potatoes and eggplant, baked with a cheese sauce - 17

SAVING
ROOM
FOR
DESSERT?

• SIDE ORDERS •

Greek Oven Potatoes: Large - 6 • Small - 3 // Fresh Vegetables: Large - 6 • Small - 3 // Potato Salad - 4.5
Spinach Mix or Giouvesti (Orzo) - 4 // Greek Fries - 3 // Feta: Large - 4 • Small - 1 // Pita Bread - 1.25

OUR FAMOUS GREEK SANDWICHES

COD FISH

fried and served with romaine lettuce, onions, tomatoes and skordalia on a toasted bun - 9

RIBEYE STEAK

char-broiled served with sautéed onions and mushrooms on a toasted bun - 11

MYKONOS' CHICKEN

marinated and grilled, drizzled with a Greek mustard sauce, served with romaine, tomatoes and onions, served on a toasted bun - 9

BENNY'S CHICKEN

grilled chicken, feta, pepperoncini, tomatoes, onions, peppers and tzatziki sauce - 8

CLASSIC GYRO

with tomatoes, onions and tzatziki sauce on pita - 8

· GYRO MELT ·

served with tomato sauce, feta and melted mozzarella - 9

SOUVLAKI

pork tenderloin - 8
locanico or chicken - 7

ROTISSERIE CHICKEN

quarter bone-in chicken:
white meat - 8 // dark meat - 7

SPINACH & FETA MELT

served with feta and mozzarella - 9

GREEK VEGETARIAN

roasted peppers, zucchini, tomatoes, feta and fresh herbs drizzled with balsamic vinaigrette, served with romaine and red onions - 9

PITA WRAPS

classic Greek or chicken - 9
vegetarian - 7

ADD
FETA OR
TZATZIKI
FOR \$1

DELICIOUS GREEK DESSERTS



BAKLAVA

6

GALAKTOBURIKO

5

RICE PUDDING

4

· BEVERAGES ·

Greek Coffee or Soda - 2.75 // Coffee - 1.25



Greece