



GRACE

MYKONOS

ALL DAY MENU

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APPETIZERS

Greek dips with tarama/ fava / tzatziki served with grilled crispy ladopita	19
Sea bream tartare with citrus fruits and bottarga	19
Marinated tuna with soy, honey, and Blondie Mary jelly bites	21
Sautéed shrimp saganaki, flambéed with ouzo 'Mikrolimano'	25
Chicken sheftalies with an oriental fresh salad and tzatziki	18
Grilled calamari with basil gremolata, lime, and green olives	18
Crispy feta with sun-dried figs and sesame	17
Fried meatballs with mint and a refreshing yogurt sauce with sweet pepper	22

SNACKS

Margherita pizza or with additional toppings of your choice	18
Black Angus burger in a fluffy brioche bun, melted graviera cheese,bacon,pickles, and onion marmalade	26
Club sandwich with grilled chicken, soft-boiled egg, tomato bacon, fried egg, mayonnaise, gouda, turkey	21
Arabic pita with hummus or fava and grilled vegetables (V)	17

SALADS

Mykonian summer salad with ripe tomatoes, watermelon, green pistachios, rusk and cream cheese	18
Green salad with shrimp, quinoa, and grilled peaches	18
Traditional Greek salad with Cycladic barrel-aged feta	17
Jasmine rice with buckwheat, beetroots, and tahini (V)	16

PASTA & RISOTTO

Spaghettini "alle vongole" with clams, parsley, and garlic	22
Risotto with flavors of stuffed vegetables and crumbled feta (VEG)	19
Giouvetsi with shrimps, glazed tomatoes and basil	24
Risotto with chicken, crab, tarragon and chives	26
Giouvetsi with mushrooms and green asparagus (VEG)	20

MAIN COURSES

Chicken breast with potato cream and fresh mushrooms	23
Delian-style slow cooking lamb with potatoes and aromatic herbs	27
Ribeye American grilled to perfection (served with truffle risotto or fries)	65
Daily fish fillet en papillote with green vegetables and fennel	40
Sweet & Sour eggplant with fried tofu	19
Smoked eggplant schnitzel with tofu sauce (VEG)	

FROM OUR PASTRY SHOP

Pavlova with lemon cream and red fruits	17
Fluffy chocolate mousse with espresso foam	18
Orange pie with vanilla syrup and ice cream	16
Fresh fruit presentation	14
Selection of Cycladic cheeses, nuts, barley rusks, and dates	16
Scoop of Ice Cream or Sorbet	6

ALL DAY MENU: 13:00 – 21:30

Please inform the staff about any food allergies or intolerances

|| Prices in Euro. | Extra virgin olive oil and feta cheese P.D.O. are used in the preparation of the dishes. | Extra virgin olive oil, sunflower oil are used for frying. | All breads are prebaked, frozen. The products minced meat, seabream, calamari, crab, shrimp, tuna, pita breads with olive oil, baby shrimp, phyllo pastry, tuna, smoked salmon, breaded chicken filets, sea vongole are frozen. | Prices include vat Municipal tax 0,5%, the rest of the legal additions and the legal waiter's percentage. | For any inquiries about our products, don't hesitate to ask our staff, especially in the case of any food intolerance or food allergy (relevant legislation EU 1169/11). | The restaurant is obliged to have printed documents in a special case near the exit, for receiving any existed complaint. | Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).