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ALL DAY MENU

GRACE

MYKONOS

APPETIZERS

Seabass ceviche with citrus and cilantro (GF, VG)

Sautéed squid with basil oil and lime gel (GF, VG)

White tarama mousse with grated bottarga and chive oil (GF, VG)

Zucchini tempura with yogurt, tahini, and lime (VG)

SALADS

Greek salad with cherry tomatoes, feta mousse, cucumber, olive crumble, and oregano (VG)

Grilled peaches with salad, blue cheese, and mango vinegar (VG, GF)

Caesar salad with romaine hearts, chicken, croutons, bacon, and dressing

MAIN COURSES

Burger with black angus, smoked Vermio cheese, caramelized onions, lettuce, tomato, ketchup, and rustic fries

Grace Mykonos club sandwich with chicken, manouri cheese, crispy lettuce, Florina pepper, mayonnaise, and rustic fries

Pinsa with mozzarella, semi-dried tomatoes, olives, onion, zucchini, olive oil, and fresh oregano

Pinsa with buffalo mozzarella, prosciutto, arugula, and extra virgin olive oil

Tagliatelle with fresh tomato, capers, sweet garlic, and fresh mint (VG)

Linguine with shrimp, ouzo, confit cherry tomatoes, and basil

Sautéed seabass with fava and gremolata (VG)

Beef tagliata with baby potatoes, crushed sea salt, and verde sauce

DESSERTS

Fruits (V, VG, GF)

Lemon cream with almond crumble and raspberry coulis (VG)

Bitter chocolate mousse with chocolate leaves and coffee syrup (VG)

Cheese platter with kumquat chutney and breadsticks

ALL DAY MENU: 12.30 - 19.00

Please inform the staff about any food allergies or intolerances