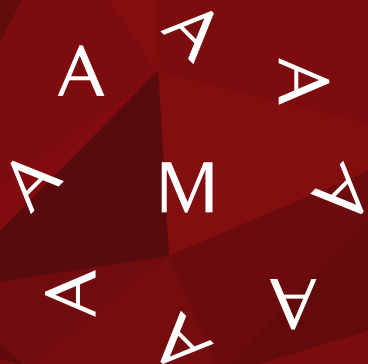




MYCONIAN
AVATON

ALL DAY MENU

a member of
DESIGN HOTELS™

ALL DAY MENU · 13:30 – 23:30

SALADS

Myconian Panzanella

Tomato cherries / cucumber / olives / pickled onion /
capers herbs / sourdough croutons / feta cheese
with ricotta

20€

Green Beans

Mesclun / pickled raisins / herbs / sour cheese
from Mykonos / tomato

21€

Marinated Zucchini And Cauliflower

Crunchy goat cheese / onion / smoked grapes /
white aceto balsamic dressing / red mizuna

18€

RAW

Italian Ceviche

Amberjack / Arrabiata tiger milk / chilly pepper / lime / onion

24€

Tuna Tartare

Avocado / sesame / herbs / caviar / tuna broth

25€

Beaf Carpaccio

Herbs mayonnaise / pickled mushrooms / Parmigiano Reggiano /
fresh summer truffle

24€

APPETIZERS

"Almost Potato"

Crunchy eggplant sticks / Italian glazed sauce / black sesame / lemon zest

19€

Burrata

Grilled peach / pistachio / mint / pane carasau

22€

Whole Roasted Eggplant

San Marzano tomato sauce / basil pesto / mozzarella cheese / fried bread /
Parmigiano Reggiano

20€

Shrimps

Sundried tomato / capers / burnt butter with herbs and sweet chili / fried
onion

25€

Grilled Octopus

Fava beans / aceto balsamic and truffle crumble

25€

Lamb Meat Balls

Sour cream / bell pepper / pine nuts / sofrito oil / flat bread

24€

PIZZA

Margherita

Tomato / mozzarella / extra virgin olive oil / basil

17€

Greco

Tomato / mozzarella / onion / olives / feta cheese / oregano

20€

Pistachiosa

Tomato / mozzarella / mortadella / pistachio pesto / basil / burrata

21€

Rustica

Tomato / mozzarella / pecorino Romano / gorgonzola / pickled onion /
yellow tomato cherries

23€

PASTA / RISOTTO

Risotto Alla Milanese

Lemon / saffron / beef sweetbreads / beef sauce

21€

Mushrooms Risotto

Fresh summer truffle / crunchy rice

21€

Calamarata

Lemon / dill / shrimp / calamari / octopus / beef broth infused
with lemongrass

26€

Bucatini Caccio E Pepe

Pecorino Romano / black pepper

22€

Rigatoni Carbonara

Guanciale / traditional Italian cream with egg yolk
and Pecorino Romano

23€

Mafaldine

Bolognese sauce / beef stock / herbs

22€

MAIN

White Grouper

Lemon sauce / bottarga

33€

Red Snapper

Herbs lemon oil / beetroot hummus

32€

Baby Chicken

Chicken sauce / sage / miso

28€

Lamb Chops

Lamb stock with smoked vegetables / fried onion

34€

Picanha Steak

Italian salsa verde

35€

Strip Loin Steak

Beef jus

37€

Fresh Fish

Grilled or salt crusted

90€

SIDES

Baby Gem · Broccolini · Crusted Potatoes ·
Smoked Baby Carrots · Herbs Rice

DESSERTS

Chocolate Tart

Chocolate cremeux / salted caramel / red berries / honey-thyme crumble / vanilla ice cream

21€

Tiramisu

Dark chocolate / espresso / brandy / fluffy mascarpone cream / savoiardi

19€

Caramelized Brioche Bread

Pistachio anglaise sauce / wild cherries compote / chocolate ice cream

19€

Fresh Seasonal Fruits

19€

Ice Cream *per scoop*

Vanilla Madagascar / Chocolate / Pistachio

4€

Sorbet *per scoop*

Strawberry / Lemon / Mango

4€



GLUTEN FREE



NUTS FREE



NUTS TRACES

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό. · All taxes included. Gratuity not included.
If you have any allergies or intolerances, please inform a member of our staff.

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