



MYCONIAN  
AVATON

# ALL DAY MENU

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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€**

## Beef Carpaccio

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

**24€**

# APPETIZERS

## **"Almost Potato"**

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

€

## **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

Vanilla Madagascar / Chocolate / Pistachio

12€

## Sorbet

Strawberry / Lemon / Mango

12€



GLUTEN FREE



NUTS FREE



NUTS TRACES

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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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