



MYCONIAN
ROYAL

 LEADING
HOTELS®

Dinner Menu

CAMARES

POOL RESTAURANT

Dinner Menu

Breads & Spreads 18

Selection of bread, pita bread, tzatziki, grilled eggplant salad, spicy feta cheese

Appetizers

Mykonian bruschetta 17

with barley rusk, fresh tomatoes and Kopanisti cheese



Grilled octopus 21

with rocket salad, fennel and red sweet peppers



Pan fried feta cheese 18

with honey & sesame seeds



Shrimps "saganaki" 24

with fresh tomato, ouzo and feta cheese



Calamari 22

with lemon, black pepper and kefalograviera cheese



Gluten Free



Vegetarian



Nuts Free

Zucchini croquettes 18



with fresh herbs and feta cheese

Hand cut fried potatoes 7



with sea salt or shredded Mykonian gruyere

Spinach pie 18



with yoghurt sauce and herbs

Traditional beef meatballs 20

with hand cut fried potatoes and yoghurt sauce

Salads

Greek salad 19



with tomatoes, cucumber, green peppers, olives and feta cheese

Caesar's salad 20

with crispy chicken, smoked pork, croutons and Mykonian gruyere



Gluten Free



Vegetarian



Nuts Free

Baby rocket 19



with grapes, almond and Mykonian sour cheese

Seasonal salad 20



with pickled cucumber, radish, baby lettuce, black tomatoes

Pasta

Linguini & shrimps 29

with fresh tomato sauce and lemon verbena

Ravioli stuffed with mushrooms 22



and cheese creamy sauce

Spaghetti 19



with olive oil, chili, garlic, parsley, and capers



Gluten Free



Vegetarian



Nuts Free

Main Course

Moussaka with beef ragu OR Mushrooms ragu 24

eggplant, potatoes, bechamel sauce

Gyros Pork OR Chicken 25

with pita bread, tzatziki, hand cut fried potatoes, tomato and onion salad

Traditional Greek dish of the day 27

Ask your waiter

Grilled Seabass fillet 32

with mashed potatoes, green and
ladolemono



"Gemista" 22

Tomato and pepper with rice and herbs

Grilled half chicken 42 (2 persons)

with french fries, oregano, mustard and
lemon

Greek Lamb chops 32

with hand cut fried potatoes, fresh oregano
and ladolemono



Gluten Free



Vegetarian



Nuts Free

Baked Seabream fillet 30

In fresh tomato sauce, potatoes, olives and caper

Grilled Greek beef steak (per kilo) 145

with crispy baby potatoes and sauce bearnaise



Fresh fish of the day (per kilo) 90

boiled vegetables, ladolemono, sauce tartar



Fresh lobster from Mykonos (per kilo) 125

grilled or pasta



Gluten Free



Vegetarian



Nuts Free

Traditional Desserts

Armenovile 18



Vanilia semifreddo with pistachio and chocolate flakes

Chocolate lava cake 22

with dark chocolate and vanilla ice cream

Baklavas 18

with pistachios and vanilla ice cream

Homemade frozen Mykonian yoghurt 16



With honey and caramelized nuts

Homemade ice cream 12



in seasonal flavors

Platter of seasonal fruits 19



Seafood, vegetables and fruits stated on the menu are locally sourced.



Gluten Free



Vegetarian



Nuts Free