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MYCONIAN
ROYAL

ALL DAY MENU

START THE GREEK WAY

Small rustic bread / pita bread

tzatziki / grilled eggplant salad / spicy feta cheese

18€

Shrimps "saganaki"

with fresh tomato, ouzo and feta cheese

24€

Spinach pie

with yoghurt sauce and herbs

15€

Zucchini croquettes

with Mediterranean herbs and feta cheese sauce

16€

Chargrilled Squid skewer

with wild greens, fresh tomato and lemon olive oil

24€

Pan fried feta cheese

with honey & sesame seeds

18€

Traditional beef meatballs

with hand cut fried potatoes spiced tomato
sauce and yoghurt

20€

Octopus in the parchment

Slow cooked with fennel, olives,
cherry tomatoes and fennel sauce

25€

“Kontosouvli”

Beef or Chicken leg

Slow roasted on the spit with peppers and
onions

24€

SALADS

Haloumi & cherry tomatoes

fried haloumi, spearmint, crispy pita bread

20€

Greek salad

tomatoes, cucumber, green peppers,
olives and feta cheese

18€

Green Leaf Salad with Charred Romaine

with pickled cucumber, radish, baby lettuce,
fennel and pine nuts

18€

Caesar's salad

crispy chicken, smoked pork, croutons and Mykonian gruyere

19€

HOME STYLE GREEK DISHES

Slow cooked veal cheeks

Eggplant cream, baked vegetables and mizithra cheese

34€

Moussaka

with beef ragu OR mushrooms ragu, eggplant, potatoes,
bechamel sauce

24€

Lamb shank fricassee

Braised lettuce, carrots, herbs and egg lemon sauce

32€

Baked Seabream fillet

In fresh tomato sauce, potatoes, olives and capers

29€

MAIN COURSE

Greek Style Lamb chops

with hand cut fried potatoes,
fresh oregano and ladolemono

27€

Grilled Seabass fillet

with mashed potatoes, greens and ladolemono

30€

Grilled beef fillet

Country style fried potatoes
mushrooms fricassee/pepper sauce

39€

Grilled chicken

With french fries, oregano, mustard and lemon

27€

Pork OR Chicken gyros

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

25€

Beef premium cuts (per kilo)

with crispy baby potatoes and sauce bearnaise

145€

Fresh fish of the day (per kilo)

boiled vegetables, ladolemono, sauce tartar

90€

Fresh lobster from Mykonos (per kilo)

grilled or pasta

125€

PASTA

Linguini & shrimps

with fresh tomato sauce and lemon verbena

28€

Ravioli stuffed

with mushrooms and cheese creamy sauce

22€

Spaghetti

with olive oil, chili, garlic, parsley

19€

SIDES FROM TAVERNA

Pita bread 

Olive oil & oregano

5€

Tzatziki  

Yoghurt, cucumber, garlic, dill

7€

Hand cut fried potatoes  

with sea salt

8€

Wild greens  

olive oil & lemon

9€

DESSERTS

Chocolate lava cake

with dark chocolate and vanilla ice cream

22€

Loukoumades

Honey, walnut praline, vanilla ice cream

17€

Baklavas

with pistachios and vanilla ice cream

18€

Kazandipi

Vanilla cream with burned caramel,
crispy hazelnuts and mastiha ice cream

17€

Homemade ice cream

in seasonal flavors

9€

Platter of seasonal fruits

16€



GLUTEN FREE



VEGAN



NUTS TRACES

Welcome to Camares, our Greek restaurant

Where tradition meets the warmth of Greek Hospitality.
Here every dish is a celebration of fresh local ingredients,
timeless recipes and the rich flavors of the Aegean Sea.

We invite you to relax, share and savor
each moment-just as we do in Greece.

“For any allergies or dietary requirements, please inform
your waiter”

Kali Orexhi!
(Enjoy your meal)

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη - τιμολόγιο).
Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice).

Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις. Το φιλοδώρημα δεν συμπεριλαμβάνεται.
All taxes are included. Gratuity is not included.

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