



MYCONIAN
COLLECTION

Dinner
Royal
Myconian
Resort

BREADS & SPREADS

Selection of bread / pita bread	18
tzatziki / grilled eggplant salad / spicy feta cheese	

APPETIZERS

Mykonian bruschetta	V	17
with barley rusk, fresh tomatoes and Kopanisti cheese		
Grilled octopus	GF	21
with rocket salad, fennel and red sweet peppers		
Pan fried feta cheese	V	18
with honey & sesame seeds		
Shrimps “saganaki”	GF	24
with fresh tomato, ouzo and feta cheese		
Zucchini croquettes	V	18
with fresh herbs and feta cheese		
Hand cut fried potatoes	V GF	7
with sea salt or shredded Mykonian gruyere		
Spinach pie	V	18
with yoghurt sauce and herbs		
Traditional beef meatballs		20
with hand cut fried potatoes and yoghurt sauce		

SALADS

Greek salad	V GF	19
with tomatoes, cucumber, green peppers, olives and feta cheese		
Caesar’s salad		20
with crispy chicken, smoked pork, croutons and Mykonian gruyere		
Baby rocket	V GF CN	19
with grapes, almond and Mykonian sour cheese		
Seasonal salad	V GF	20
with pickled cucumber, radish, baby lettuce, black tomatoes		

PASTA

Linguini & shrimps	29	
with fresh tomato sauce and lemon verbena		
Ravioli stuffed with mushrooms	V	22
and cheese creamy sauce		
Spaghetti	V	19
with olive oil, chili, garlic, parsley, and capers		

MAIN COURSE

Moussaka with beef ragu OR mushrooms ragu eggplant, potatoes, bechamel sauce		24
Gyros pork OR chicken with pita bread, tzatziki, hand cut fried potatoes, tomato and onion salad		25
Grilled Seabass fillet with mashed potatoes, green and ladolemono	GF	32
“Gemista” Tomato and pepper with rice and herbs		22
Grilled half chicken (2 persons) With french fries, oregano, mustard and lemon		42
Greek Lamb chops with hand cut fried potatoes, fresh oregano and ladolemono	GF	32
Baked Red Snapper fillet In fresh tomato sauce, potatoes, olives and caper		30
Premium Beef Cuts (per kilo) with crispy baby potatoes and sauce bearnaise	GF	145
Fresh fish of the day (per kilo) boiled vegetables, ladolemono, sauce tartar	GF	90
Fresh lobster from Mykonos (per kilo) grilled or pasta		125

TRADITIONAL DESSERTS

Ekmek Traditional Greek tsoureki with white Chocolate and vanilla crème		22
Chocolate lava cake with dark chocolate and vanilla ice cream		22
Baklavas with pistachios and vanilla ice cream	CN	18
Armenoville Vanilla semifreddo with pistachio and chocolate flakes		18
Homemade ice cream in seasonal flavors		12
Platter of seasonal fruits	V GF	19

GR Seafood, vegetables and fruits stated on the menu are locally sourced
GF Gluten free | **V** Vegetarian | **CN** Contains nuts



Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει
ο 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.
Φιλοδώριμα δεν συμπεριλαμβάνεται.

All taxes are included. Gratuity is not included.

