



NARCISSUS
MYKONOS RESTAURANT

AP
PE
TI
ZE
RS

MA
IN
CO
UR
SES

DE
SS
ER
TS

Fetatempura
with watermelon,
chili & honey cream
€17,00

King Crab
on Olivier salad
and passion fruit
€22,00

Scallops
on grilled asparagus,
salami and
burnt bread pudding
€25,00

Ravioli
with tarragon
and black garlic
€19,00

Santorini's aubergine
with chunky beef fillet
and pine nut béchamel
€20,00

Lobster Thermidor
in tomato tart
and smoked béchamel
€42,00

Sea bass
on nori gnocchi
and grilled lettuce
€32,00

Duck
confit parmentier
with goat
cheese
€36,00

Lamb
wrapped in vine leaves
and black beer emulsion
€34,00

Beef fillet
in vegetable
ashes
€38,00

Chocolate tart
with aubergine ganache
and paprika sorbet
€18,00

Broken Pavlova
with strawberry coulis
and Madagascar cream
€18,00

Salty caramel
with dates and
pistachio parfait
€18,00

EXECUTIVE CHEF,
DIMITRIS AIDINIS

NARCISSUS degustation menu:
€90,00 per person

NARCISSUS food & wine pairing menu:
€140,00 per person