



NARCISSUS

MYKONOS RESTAURANT

HOMEMADE BREAD WITH ACCOMPANIMENTS | Butter, olive oil, sea salt | 7€ per person

SA LA DS

CRAB

mizuna leaves,
grilled beetroot,
yuzu lime

30€

CRETAN SALTY ICE

purslane, gorgonzola,
seasonal truffle,
grapefruit vinaigrette

27€

ST AR TE RS

SMOKED AUBERGINE

teriyaki salmon,
fresh burrata,
tomato jam

22€

SCALLOPS CARPACCIO

marinated in tomato
water, pickled radish,
chia seeds

26€

BEEF TARTARE

black angus, shiitake
mushrooms, prawn
tapioca crackers

34€

MA IN CO UR SES

MUSHROOM FRICASSEE

wild mushrooms,
greens, lemon cream
sauce

32€

COD RAVIOLI

`nduja,
fish consommé,
basil oil

35€

GROUPER

topinambur purée,
truffle, yuzu

43€

LAMB

rack of lamb, couscous,
vine leaves gremolata,
gravy

38€

TENDERLOIN

black angus half cut ,
potato purée, egg yolk,
parmesan

43€

WAGYU

striploin wagyu AUS,
jus, hasselback potato

80€

DE SS ER TS

BANANA

caramelized pecan,
banana sorbet &
compote, chocolate
crumble, dulce de leche

23€

DARK

chocolate trilogy,
peanut butter waffle,
red fruits

21€

EXECUTIVE CHEF MICHALIS MERZENIS

Kindly let us know regarding any allergies or special dietary requirements.

|| All our meats, fish, vegetables and fruits are fresh. || We use extra virgin olive oil for our cooking and superior quality sunflower oil for our deep frying.
|| Our menu items include all legal surcharges (VAT & municipal TAX). || Customer is not obliged to pay if the notice of payment has not been received (receipt-invoice). || Responsible for the law: Athanasios Koutsouradis

DON'T FORGET TO SHARE YOUR EXPERIENCE ON  @Narcissus_Mykonos