



NARCISSUS

MYKONOS RESTAURANT

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

SALADS

GREEK

greek feta
cheese mousse,
cherry tomatoes,
cucumber, onion,
kalamata olives,
capers, carob rusks

22€

NARCISSUS

cabbage, pecan,
peppers,
peach, gruyere,
arugula,
orange balsamic

24€

APPE TI ZE RS

GRILLED OCTOPUS

Santorini's fava,
local mixed beans,
grilled cherry tomatoes,
aged balsamic
vinegar

25€

SEA BASS CARPACCIO

anchovy hummus,
kalamansi vinegar,
sweet and sour peppers,
capers

25€

BEEF MEATBALLS

tomato compote,
pecorino cream,
sourdough bread

24€

BEEF CARPACCIO

truffle mayonnaise,
gruyere, arugula

32€

MA IN CO UR SES

GRILLED CAULIFLOWER

couscous, raisins,
gruyere foam

25€

LEMON PASTA

shrimps,
royal herring roe

32€

SEA BASS

bread crust, tabbouleh,
pickled onion, tarama

42€

LOBSTER PASTA

linguine, bisque,
ouzo, basil

60€

VEAL CHEEKS

pasta di sigaretta,
bechamel foam

36€

LAMB

sweet potato purée,
sweet and sour cream
cheese, baby gem,
peach confit

45€

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PROFITEROLES

cookie ice cream,
melted chocolate

24€

MILLE-FEUILLE

pistachio cream,
salted caramel,
popcorn,
kefir sorbet

22€

EXECUTIVE CHEF
NIKOS KOUTSOUKOS

HEAD CHEF
KONSTANTINOS GEORGIADIS

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