



# NARCISSUS

MYKONOS RESTAURANT

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

## SA LA DS

### SHRIMP

grilled shrimps,  
quinoa, green leaves,  
red cabbage,  
avocado,  
cherry tomatoes,  
citrus vinaigrette

25€

### MOSTRA

cherry tomatoes,  
caper, olives,  
local cream cheese,  
barley rusk,  
pepper ice cream

22€

## AP PE TI ZE RS

### GRILLED OCTOPUS

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

23€

### SEA BASS CEVICHE

tiger milk, mango,  
passion fruit,  
onion, corn,  
coriander

24€

### BEEF MEATBALLS

tomato compote,  
pecorino cream,  
sourdough bread

23€

### STEAK TARTARE

red pepper sauce,  
parmesan cream,  
potato chips

31€

## MA IN CO UR SES

### GRILLED CAULIFLOWER

couscous,  
raisins, gruyere foam

25€

### CACIO E PEPE

shrimp tartare

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

(PORTION FOR 2)

caramelized lamb,  
baby potatoes,  
grilled vegetables,  
smoked yogurt sauce

90€

## DE SS ER TS

### 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