



NARCISSUS

MYKONOS RESTAURANT

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

SALADS

GREEK

premium Greek cheese,
cherry tomatoes,
cucumber, onion,
kalamata olives,
carob rusks

22€

GRILLED SHRIMP

baby gem,
jalapeño-ginger mayo,
crispy chickpeas

25€

GRILLED CHICKEN

mesclun, mango,
avocado,
honey mustard dressing

25€

APPETIZERS

OCTOPUS SOUVLAKI

pita, parsley salad,
roasted pepper pesto

26€

GRILLED CALAMARI

roasted tomatoes,
tarama, tabbouleh

24€

SEA BASS CARPACCIO

diced Greek salad,
virgin olive oil
lemon sauce

26€

BEEF TARTARE

crispy eggplant,
smoked pepper,
potato chips, anthotyro

28€

BEEF MEATBALLS

pecorino cream,
grilled vegetables

26€

CHARRED CAULIFLOWER

potato,
Myconian gruyere cream

24€

MAIN COURSES

LOBSTER COUS COUS

estragon, ouzo,
crayfish jus

60€

BRAISED PORK CASARECCE

pasta,
gruyere crème

40€

GRILLED LAMB CHOPS

charred carrots,
tahini yogurt,
arugula

45€

FIRE ROASTED CHICKEN

smoked salt,
baby potatoes, lemon

28€

SEABASS FILLET

legumes, chickpeas,
chorizo oil

42€

RIB-EYE STEAK

sea salt,
herb butter,
baby potatoes

52€

DESSERTS

PROFITEROLE

cookie ice cream,
melted chocolate

24€

TSOUREKI

saffron syrup,
mastiha ice cream,
halva mousse

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