

DEOS

MYKONOS



THE SET

Please note that a 12€ delivery charge per order
will be added to your bill

BREAKFAST CHOICES

07:30-12:00

A LA CARTE

Continental

Fresh orange juice, selection of cheeses and charcuterie, basket of freshly baked croissants and breads, selection of preserves, honey, butter and jams. Choice of tea, hot chocolate or coffee

30€

Granola, Corn Flakes, All Bran

served with milk of your choice

12€

Fresh Juices

15€

Yoghurt

with fruits, honey and nuts

14€

Gluten Free

please enquire about our product selection

12€

Fresh Fruit Platter

18€

Scrambled Eggs or Omelette

with bacon, sausage, tomatoes, mushrooms

16€

Champagne Flute

26€

12:00-00:00

OUR CHEF'S SUGGESTION

Sourdough or Pita

bread with mini tzatziki dip and extra virgin olive oil

10€

SNACK

Toast

with cheese and either ham or smoked turkey
and country fries

16€

Epico Club Sandwich

chicken breast, bacon, egg mayo, Graviera
cheese from Mykonos and country fries

30€

VEGETARIAN

Vegetarian Pita Wrap

mushrooms, halloumi cheese, pita bread, iceberg lettuce,
tomatoes, cucumber, tzatziki and country fries

22€

Gyros

pork or chicken, pita bread, iceberg lettuce,
tomatoes, cucumber, tzatziki and country fries

22€

Black Angus Beef Burger 200gr

cheddar cheese, bacon, caramelised onions,
bbq and country fries

32€

PIZZA PASTA

VEGETARIAN

Homemade Pizza Margherita

our signature tomato sauce, mozzarella and fresh basil

22€

VEGETARIAN

Homemade Myconian Pizza

Myconian cheese, olives, peppers, onions, tomato sauce, oregano and extra virgin olive oil

25€

VEGETARIAN

Truffle Pizza

garlic white sauce & fresh truffle

36€

Makaronia Me Kima Bolognese Pasta

with slow cooked beef ragu

34€

SALATES SALADS

VEGETARIAN

Choriatiki Salata Traditional Greek Salad

tomato, feta cheese, cucumber, onions, olives
and carob rusks

25€

GF, VEGAN

Superfood Salad

with quinoa, cherry tomatoes, sweetcorn, blueberries,
avocado, green leaves and passion fruit dressing

25€

VEGETARIAN

Burrata

served with grilled red pepper from Florina,
cherry tomatoes and balsamic pearls

26€

VEGAN

Prasini Salata Green Salad

with avocado, cherry tomatoes, cucumber,
fresh herbs and olive oil lemon dressing

25€

EPIDORPIO DESSERTS

Greek Yoghurt

with honey and walnuts

14€

Acai Peanut Butter

Acai sorbet with chocolate granola, strawberry,
banana and peanut butter

20€

Matcha Pistachio

Matcha cream, pistachio spread, chocolate granola,
banana, roasted almonds

20€

Seasonal Fruit Platter

22€

Fresko Pagoto kai Granita

Selection of Artisanal Ice Creams and Sorbet

8€ / per scoop

00:00 - 06:30

NIGHT MENU

Traditional Greek salad

with tomatoes, feta, cucumber, onions, olives and carob rusks

25€

Toast

with cheese and either ham or smoked turkey and potato chips

16€

Epico club sandwich

chicken breast, bacon, egg mayo, graviera cheese from Mykonos and country fries

30€

Vegetarian sandwich

cherry tomatoes, basil, grilled red pepper, Tirovolia cheese from Mykonos and green salad

22€

Gyros

pork or chicken, pita bread, iceberg lettuce, tomatoes, cucumber, tzatziki and country fries

22€

Black Angus beef burger 200gr

cheddar cheese, bacon, caramelised onions, bbq and country fries

32€

Home-made pizza Margherita

our signature tomato sauce, mozzarella and fresh basil

22€

Bolognese Pasta

with slow cooked beef ragu

34€

Chocolate ganache

with raspberry sorbet

24€

Seasonal fruit plate

22€

Artisanal ice cream and sorbet selection

8€ / scoop

12:00 - 16:30
20:00 - 22:30

Prozumenio Psomi 'H Pita
Sourdough or Pita bread

with mini tzatziki dip and extra virgin olive oil
10€

MEZEDES STARTERS

VEGETARIAN

Traditional Spreads Platter

tzatziki, tirokafteri, taramosalata, ajvar, grilled pita bread,
pickled green peppers and cherry tomatoes
36€

GF

Chtapodi Savoro
Octopus Savoro

with garlic, wine vinegar, raisins and pine nuts
30€

GF

Gemisto Calamari
Stuffed Grilled Kalamari

with spicy feta mousse and green salad
30€

Mpiftekakia
Mini Burgers

with pita bread, tirokafteri and country fries
29€

Burrata Saganaki

with fresh tomato sauce and summer vegetables
26€

Marinarismeno Lauraki
Sea Bass Carpaccio

with citrus, fresh herbs and extra virgin olive oil
30€

Zesto Mosxarisio Karpatsio
Hot Beef Carpaccio

with cherry tomatoes, arugula and San Mixali cheese from Syros
48€

SOUPA SOUPS

Psarosoupa Veloute
Rockfish Soup Velouté

with Saffron, fresh fish of the day and prawns

26€

SALATES SALADS

VEGETARIAN

Choriatiki Salata
Traditional Greek Salad

tomato, feta cheese, cucumber, onions, olives and carob rusks

25€

GF, VEGAN

Superfood Salad

with quinoa, cherry tomatoes, sweetcorn, blueberries,
avocado, green leaves and passion fruit dressing

25€

VEGETARIAN

Burrata

served with grilled red pepper from Florina,
cherry tomatoes and balsamic pearls

26€

VEGAN

Prasini Salata
Green Salad

with avocado, cherry tomatoes, cucumber, fresh herbs and olive
oil lemon dressing

25€

Add chicken 14€ | prawns 18€

ZYMARIKA PASTA RISOTTO

Astakomakaronada Lobster Pasta

with fresh tomato sauce, garlic, basil and lobster broth

79€

Makaronia Me Kima Bolognese Pasta

with slow cooked beef ragu

34€

VEGETARIAN

Bucatini Pasta Cacio e Pepe

with fresh truffle

34€

GF

Scallop Risotto

with lemon and asparagus

38€

PSARI FISH

GF

Fileto Psariou Filleted Fresh Fish

with mashed potatoes, cherry tomatoes and capers

42€

GF

Sfurida Avgolemono Grouper Fillet

with bread crust, zucchini and egg - lemon sauce

50€

GF

Olokliro Psari Hmeras Fresh Fish of the Day / kg

grilled vegetables and lemon-olive oil dressing

150€

KREATIKA MEATS

GF

Kotopoulo Fileto Chicken Breast

with farro, mushrooms and sweet corn

38€

Magoulo Mosxou Pastitsada “Pastitsada” Veal Cheeks

with pasta, beurre noisette and Feta cheese

46€

Arni sti Gastra Lamb in Clay Pot

with eggplant-red pepper ragout croquette and Mykonian yoghurt

44€

GF

Fileto Mosxarisio Beef Filet Mignon

with mushrooms, green asparagus, baby potatoes ragout and fresh black truffle

72€

GARNITURES SIDE ORDERS

GF, VEGETARIAN

Patates Fournou
Roasted Baby Potatoes
with garlic, butter and thyme
12€

GF, VEGAN

Psita Laxanika
Grilled Summer Vegetables
with extra virgin olive oil
14€

GF, VEGAN

Patates Tiganites
Country Fries
with herbs
12€

GF, VEGAN

Rizi
Basmati Rice
with olive oil, lemon zest and herbs
10€

Dipakia
Greek Traditional Dips
available options: tzatziki, tarama, tirokafteri, ajvar
6€ / dip

EPIDORPIO DESSERTS

Zesto Biskoto Soft Cookies

with chocolate chips, hazelnuts and vanilla ice cream
25€

Rizogalo Rice Pudding Crème Brûlée

with mango, passion fruit and tonka beans ice cream
20€

VEGETARIAN

Sokolatina Chocolate Ganache

with raspberry sorbet
24€

Tiramisu

coffee cremeux and ice cream espresso
20€

Seasonal Fruit Plate

22€

Fresko Pagoto kai Granita Selection of Artisanal Ice Cream and Sorbet

8€ / per scoop

BEVERAGES

Soft drinks

8€

Mamos 330ml

11€

Corona 330ml

11€

Fresh juices

15€

Espresso / Double Espresso

7€ / 9€

Latte

8€

Cappuccino / Double Cappuccino

8€ / 9€

Filter coffee

7€

Acqua Panna 750ml

10€

San Pellegrino 750ml

10€

COCKTAILS

Classic cocktails

name one of your choice

29€

BY THE GLASS

150ML

CHAMPAGNES

Charles Heidsieck Brut Reserve

26€

Charles Heidsieck Rosé

34€

SPARKLING WINES

Infinitum Prosecco, Valdobbiadene

13€

Moscato d'Asti, La Morandina

13€

FINE GREEK WINES

WHITE

Ammonite by Gaia

Assyrtiko / Santorini

36€

Malagousia Bio, Panagiotopoulos Winery

Malagousia / Peloponnese

13€

Ovilos, Biblia Chora Estate

Sémillon, Assyrtiko / Macedonia

20€

Tomi, Troupis Estate

Moschofilero / Peloponnese

13€

ROSÉ

Silphium, La Tour Melas

Grenache Noir, Fokiano / Central Greece

24€

St. George, Ieropoulos Estate

Agiorgitiko / Peloponnese

13€

RED

Earth and Sky, Thymiopoulos Estate

Xinomavro / Macedonia

14€

Le Roi Des Montagnes, Papargyriou Estate

Syrah / Peloponnese

19€

Daemon, Ieropoulos Estate

Agiorgitiko / Nemea

21€

FINE WINES FROM ALL OVER THE WORLD

WHITE

Chablis Monopole, Château De Fleys Chardonnay / France
20€

Pinot Grigio, Santa Margherita
Pinot Grigio / Italy
13€

La Petite Perrière
Sauvignon Blanc / France
12€

ROSÉ

Whispering Angel
Cinsault, Grenache, Rolle, Syrah / France
15€

Les Clans, Château d'Esclans
Grenache, Vermentino / France
28€

RED

Sancerre Rouge, Saget La Perrière
Pinot Noir / France
16€

BY THE BOTTLE

750ML

FINE GREEK WINES

WHITE

Ammonite by Gaia '22

Assyrtiko / Santorini

180€

Malagousia Bio, Panagiotopoulos Winery

Malagousia / Peloponnese

65€

Wild Path, Gentilini

Robola / Kefalonia

80€

Ovilos, Biblia Chora

Sémillon, Assyrtiko / Macedonia

110€

Chardonnay, Ieropoulos Winery

Chardonnay / Peloponnese

65€

Clos Stegasta, T-Oinos Winery

Assyrtiko / Tinos

250€

Tomi, Troupis Estate

Moschofilero / Peloponnese

65€

Museum Collection, Gerovassiliou Estate

Assyrtiko, Chardonnay, Viognier / Macedonia

160€

ROSÉ

Idylle, La Tour Melas

Syrah, Grenache, Agiorgitiko / Central Greece

70€

St. George, Ieropoulos Estate

Agiorgitiko / Peloponnese

65€

Silphium, La Tour Melas

Grenache Noir, Fokiano / Central Greece

110€

RED

Avaton, Gerovassiliou Estate

Mavrotragano, Limnio, Mavroudi / Macedonia

75€

Earth and Sky, Thymiopoulos Estate

Xinomavro / Macedonia

70€

Juliet & Romeo

Pinot Noir / Peloponnese

85€

Tomos II, Panagiotopoulos Estate

Merlot Bio / Peloponnese

85€

Museum Collection, Gerovassiliou Estate

Mavroudi, Limnio, Mavrotragano / Macedonia

180€

Le Roi Des Montagnes, Papargyriou Estate

Syrah / Peloponnese

95€

La Tour Melas

Cabernet Franc, Merlot / Peloponnese

290€

Clos Stegasta, T-Oinos Winery

Mavrotragano / Tinos

290€

Daemon, Ieropoulos Estate

Agiorgitiko / Nemea

100€

Tomos I, Panagiotopoulos Estate

Cabernet Bio / Peloponnese

80€

Eclipse, Gentilini

Mavrodaphni Dry / Kefalonia

65€

FINES WINES FROM ALL OVER THE WORLD

WHITE

Chablis Monopole, Château De Fleys

Chardonnay / France

100€

Cervaro della Sala, Antinori '22

Chardonnay / Italy

260€

La Petite Perrière

Sauvignon Blanc / France

65€

Sancerre Mégalithe, Saget La Perrière

Sauvignon Blanc / France

170€

Pinot Grigio, Santa Margherita

Pinot Grigio / Italy

65€

Josmeyer Grand Cru

Biodynamic Riesling / France

150€

Mersault, Régnard '14

Chardonnay / France

290€

ROSÉ

Whispering Angel

Cinsault, Grenache, Rolle, Syrah / France

80€

Les Clans, Château d'Esclans

Grenache, Vermentino / France

140€

Garrus, Château d'Esclans

Grenache, Vermentino / France

380€

RED

Châteauneuf-du-Pape, Saint Cosme

Grenache, Mourvèdre, Syrah / France

140€

Margaux du Château Margaux

Cabernet Sauvignon, Merlot / France

195€

Sassicaia, Antinori '22

Cabernet Sauvignon, Cabernet Franc / Italy

890€

Bourgogne Rouge, Lucien Le Moine

Pinot Noir / France

210€

Catena Alta

Malbec / Argentina

150€

Château Margaux Grand Cru Classe '12

Cabernet Sauvignon, Cabernet Franc, Merlot,
Petit Verdot / France

2400€

Barolo Palas DOCG, Michele Chiarlo

Nebbiolo / Italy

140€

Brunello Di Montalcino,

Castello Romitorio Sangiovese / Italy

170€

Tignanello, Antinori '20

Cabernet Sauvignon, Cabernet Franc, Sangiovese / Italy

600€

Sancerre Rouge, Saget La Perrière

Pinot Noir / France

80€

Crossed Paths, Paulmara by Gentilini

Shiraz / Australia

180€

CHAMPAGNES NON VINTAGE

Piper-Heidsieck Brut

120€

Piper-Heidsieck Essential
Blanc De Blancs

180€

Charles Heidsieck Brut Reserve

150€

Ruinart Blanc De Blancs

310€

Charles Heidsieck Rosé

200€

Laurent-Perrier Rosé

340€

VINTAGE

Pierre-Gimonnet Special Club '15

250€

Comtes De Champagne, Taittinger '07

600€

Comtes De Champagne Rosé, Taittinger '07

800€

Dom Pérignon Brut Reserve '12

720€

Piper-Heidsieck Rare Brut '13

650€

Piper-Heidsieck Rare Rosé '14

950€

SPARKLING WINES

Infinitum Prosecco, Valdobbiadene

70€

Moscato d'Asti, La Morandina

70€

Ferrari Maximum Brut

130€

DEOS

MYKONOS



THE SET

Please note that a 12€ delivery charge per order
will be added to your bill