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ALL DAY MENU

GRACE

MYKONOS

APPETIZERS

Seabass ceviche with citrus & cilantro	19
Sautéed squid with basil oil & lime gel	21
White tarama mousse with grated bottarga & chive oil	14
Zucchini tempura with yogurt, tahini & lime	16

SALADS

Greek salad with cherry tomatoes, feta mousse, cucumber, olive crumble & oregano	18
Grilled peaches with salad, blue cheese & mango vinegar	16
Caesar salad with romaine hearts, chicken, croutons, bacon & dressing	19

MAIN COURSES

Burger with black angus, smoked Vermio cheese, caramelized onions, lettuce, tomato, ketchup & rustic fries	26
Grace Mykonos club sandwich with chicken, manouri cheese, crispy lettuce, Florina pepper, mayonnaise & rustic fries	21
Pinsa with mozzarella, semi-dried tomatoes, olives, onion, zucchini, olive oil & fresh oregano	19
Pinsa with buffalo mozzarella, prosciutto, arugula & extra virgin olive oil	22
Tagliatelle with fresh tomato, capers, sweet garlic & fresh mint	24
Linguine with shrimp, ouzo, confit cherry tomatoes & basil	28
Sautéed seabass with fava & gremolata	32
Beef tagliata with baby potatoes, crushed sea salt & verde sauce	55

DESSERTS

Fruits	18
Lemon cream with almond crumble & raspberry coulis	15
Bitter chocolate mousse with chocolate leaves & coffee syrup	14
Cheese platter with kumquat chutney & breadsticks	22

ALL DAY MENU: 12.30 - 22.30



Please inform the staff about any food allergies or intolerances.
Prices are in euro (€) & inclusive of all taxes / Questionnaires are available at the reception.