

MYKONOS TAVERNA

AUTHENTIC GREEK RESTAURANT

SET MENU

TWO COURSE DINNER | €17.95
THREE COURSE DINNER | €21.95

EVERY DAY 5pm - 11pm

STARTERS

Soup of the day - please ask your server

Greek salad

Sliced tomato, onion, cucumber and Kalamata olives, mixed with Greek extra virgin olive oil, topped with feta cheese

Mix pies

Tyropita (Homemade savory pastry, filled with feta cheese, free range eggs and black pepper) and Spanakopita (Homemade savory pastry, filled with chopped spinach, feta cheese, onions and seasoning)

Keftedes - Meatballs

Homemade meatballs, cooked in the pan with fresh tomato sauce and extra virgin olive oil

Fresh Mussels

Cooked on white wine sauce, olive oil, oregano and fresh lemon juice

Dip of the day - please ask your server

MAIN COURSES

Irish Sirloin steak 8OZ (Supplement of €2)

Irish sirloin steak, 28 days dried, cooked on a charcoal grill, served with home cut chips and freshly made pepper sauce

Stifado

Greek style casserole stew, with red wine, red onion and freshly made tomato sauce, served with basmati rice

Sea bass (Supplement of €1)

Pan fried fillet of sea bass, flavoured in white wine creamy sauce, served with baby potatoes

Gyros platter - pork or chicken

Thin sliced pork or chicken meat, marinated in spices and herbs, served with chips, tzatziki and pita bread

Meat Moussaka

Layers of aubergine, potato, peppers, Irish minced beef, fresh herbs, topped with homemade béchamel sauce

Vegetarian Moussaka

Layers of aubergine, potato, peppers, carrot, fresh herbs, topped with homemade béchamel sauce

Chicken Souvlaki

Skewered chicken fillets marinated, in olive oil and oregano, charcoal grilled, served with home cut chips, tzatziki and pita bread

DESSERTS

Please ask your server

Add glass of wine (red or white) for €3.50 (available from 5pm to 7pm)

Add glass of Prosecco for €4.50 (available from 5pm to 7pm)

Guests with food allergy, please be advised by a server