



SUNSET
ROCK
MYKONOS

REFRESHING SALADS

GREEK SALAD

Tomato, Cucumber, Peppers, Housemade Carob Crisps,
Spring Onion, Aged "Feta" Cheese, Thyme & Rosemary
Scented Olives, Olive Oil

MIXED GREENS SALAD

Mixed Salad Leaves, Roasted Green Apple,
Oven Baked Almonds, "Katiki" Creamy Cheese,
Fig Scented Vinaigrette

CHERRY TOMATOES SALAD

Cherry Tomatoes 2 Ways, "Anthotiro" Fresh Cheese,
Aged Balsamic Vinegar, Basil, Dukkah, Herbs Infused Olive Oil

SUPERFOOD SALAD

Bulgur Wheat, Lime Dressing, Avocado, Crispy Kale,
Chili, Poached Egg, Cranberries, Local Herbs, Chili

GRILL

SHRIMPS

Sweet Lemon Scented "Katiki" Creamy Cheese

MUSHROOMS

Local Herbs, Garlic, Sweet Wine Reduction

CHICKEN SOUVLAKI

Tandoori Scented Yoghurt & "Pita" Bread

LOCAL LAMB SKEWERS

Grounded Coriander & Lime Dip

WAGYU RIB EYE (450 GR)

Selection of Infused Olive Oil and Type of Salt

CATCH OF THE DAY

LOBSTER

With Garlic Scented Butter

SIDES

Jerusalem Artichoke Puree with Aromatic Olive Oil

Burnt Asparagus with Savory Truffled Cream

Basmati Rice with Dukkah

Glazed Carrots with Cumin & Ginger

Roasted Potatoes with Rosemary & Garlic Butter

M E E T T H E S T R E E T

BAO BUNS

Crispy Chicken Fillet, Cheesy Verde Sauce,
Housepickled Carrot, Dukkah, Chopped Kale

LOVIA BURGER

100% Black Angus Beef Patty, Smoked Cheddar Cream,
Housemade BBQ Sauce, Housepickled Cucumber,
Country Style Fried Potatoes

CHICKEN AVOCADO CLUB SANDWICH

Chicken Fillet, Avocado Cream, Spicy Mayo, Bacon,
Soft Boiled Egg, Tomato, Lettuce, Cheddar Cheese,
Country Style Fried Potatoes

SUMMER LOVIN BRUSCHETTA

Mixed Salad Leaves, Avocado Cream, Ginger, Cherry Tomato,
Citronette, Coriander, Sea Bass Tiradito

LOCAL SEA FOOD OPEN SANDWICH

Crisped Carob Bread, White "Tarama"
(Traditional Fish Roe Spread),
"Almira" Seaside Greens, Anchovy Fillets
Marinated in Raspberry Vinegar

SEA BASS CEVICHE

Avocado, Chili, Coriander, Orange Segments, Dukkah,
Spring Onion, House Made Rice Crackers

P A S T A

TAGLIATELLE WITH PUMPKIN SEEDS PESTO

LOBSTER LINGUINI

T O S H A R E

“MEZE” PLATTER

Chicken “Souvlaki” with “Pita” Bread and “Tzatziki”,
Marinated Anchovies with “Tarama” and Carob Crisps,
Char Grilled Shrimps with Spearmint Scented Seaside Greens

GREEK CHEESE & COLD CUTS PLATTER

With Housemade Chutney, Breadsticks and Fruit

SWEET DREAMS

CHOCOLATE

Valrhona Chocolate crémeux, Cashews Nuts Bar,
Salty Caramel, Cocoa Nibs Crisp

LEMON & CO.

White Chocolate Namelaka, Sweet Lemon Macarons,
Roasted Almond, Basil Cream, Lemon Confit

TRADITIONAL RICE PUDDING

Creamy Vanilla Scented Rice Pudding,
Crumble, Passion Fruit Jelly

SEASONAL FRESH FRUIT PLATTER

IF YOU HAVE ANY KIND OF ALLERGY PLEASE LET US KNOW.
We use sunflower oil for all fried foods. Extra virgin olive oil is used
for salads. Feta cheese is Greek. *Shrimp are frozen.

Responsible for market law inspector: George Savvidis