



SUNSET  
ROCK  
MYKONOS

## REFRESHING SALADS

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### 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

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### 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

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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

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### 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

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TAGLIATELLE WITH PUMPKIN SEEDS PESTO

LOBSTER LINGUINI

## T O S H A R E

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“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

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### 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