



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

### CHICKEN SALAD

Gen Lettuce, Crispy Bacon, Parmesan, Croutons,  
Anchovy Vinaigrette, Lemon, Garlic, White Vinegar

## R A W

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### OCTOPUS CARPACCIO

Olive Oil, Puree Tarama, Arugula Leaves

### BEEF CARPACCIO

Graviera Cheese with Truffle, Arugula Leaves, Parmesan Dots

### SEA BASS CEVICHE

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

### SALMON TARTAR

Lemon, Passion Fruit, Soy Sauce, Shallot, Puree Avocado,  
Red Pepper Puree & Salmon Caviar

## G R I L L

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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

## SURF & TURF

Black Angus Rib Eye, Butterfly Style Stuffed Shrimps,  
Broccolini and Katiki Cheese with Sweet Lemon

## WAGYU RIB EYE (450 GR)

Selection of Infused Olive Oil and Type of Salt,  
& Small Herb Salad with Parmesan Flakes

## FRESH FISH FILLET

Lemon Dressing and Katiki Cheese with Sweet Lemon

## LOBSTER

With Garlic Scented Butter

## FRESH TUNA FILLET

Jerusalem Artichoke Puree with Aromatic Olive Oil,  
& Burnt Asparagus with Savory Truffle Cream

## S I D E S

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Jerusalem Artichoke Puree with Aromatic Olive Oil

Burnt Asparagus with Savory Truffle Cream

Basmati Rice with Dukkah

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

### BAO BUNS SHRIMP TEMPURA

Cheese sauce, Chilli, Avocado & House Pickled Carrot

### 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

### LOVIA TUNA BURER

Cheese Sauce, Spicy Mayo, Avocado, Cucumber flakes,  
Small Salad with Grated Parmesan

## P A S T A

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TAGLIATELLE WITH PUMPKIN SEEDS PESTO

HANDMADE FRESH RAVIOLI

With Smoked Salmon, Caviar, Safran & Cream

LOBSTER LINGUINI

with whole lobster

RISOTTO WITH SHRIMPS, CRAB & FENNEL JUICE & CAVIAR OSSETRA

## 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 PLATTER

With Housemade Chutney, Breadsticks and Fruit

## PIZZA FOR 2

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### MARGHERITA

Tomato, Mozzarella & Basil

### GREEK PIZZA

Tomato, Peppers, Onion, Olives & Feta Cheese

### LOVIA PIZZA

Tomato, Buffalo Mozzarella, Prosciutto, Truffle Oil & Rocket

## SUSHI ROCKCHOPS

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### NIGIRI (2PCS & 2 CHOICES)

SALMON

SEA BASS

### MAKI (8PCS)

Cucumber, Avocado, Shrimps & Spicy Mayo

### URAMAKI (8PCS)

Tuna



## S W E E T D R E A M S

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### CHOCOLATE

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

### MILLE-FEUILLE

White Chocolate, Blueberrie, Strawberries,  
Gooseberry, Wild Berry Powder, Mint Gel

### TRADITIONAL RICE PUDDING

Creamy Vanilla Scented Rice Pudding,  
Crumble, Passion Fruit Jelly

### SEASONAL FRESH FRUIT PLATTER

for two

### ICE CREAM

Chocolate, Vanilla, Strawberry Sorbet, Mango Sorbet

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.  
All Prices are in Euro. Prices include all legal taxes.

The customer is not obligated to pay if the notice of payment  
has not been received (receipt or invoice).

Responsible for market law inspector: George Savvidis