TWO COURSE DINNER

Seven days a week from 5pm till late



Starters



Please check with your server

2 · Soutzoukakia

Beef and Pork Meatballs in Tomato Sauce (E,G)

3 · Horiatiki Salata

Tomato, Cucumber, Onion, Peppers, Capers, Crouton, Feta Cheese, Olive Oil (MK)

4 • Kalamari

Squid Rings in Breadcrumbs, served with a dip made of Mayonnaise, Garlic and Lemon (E, G, M)

5 • Potatokeftedes

Potato crouquette stuffed with cheese and herbs (MK, G)

Main courses

1 • B rizola 8°z (€4 supplementary charge)

Sirlon Steak, marinated in Soy Sauce, Garlic, Thyme, served with Chips, Sautéed Onions and Peppercorn Sauce (S, SP, G)

2 • Lavraki (€3 supplementary charge)

Pan Fried Fillet of Sea Bass in a Creamy White Wine Mushroom, Cherry Tomato Dill Celery Sauce, served with Baby Potatoes (CY, MK, F,SP)

3 • Gyro platter

Thinly sliced Pork or Chicken, marinated in Spicies and Herbs, served with Chips, Pita Bread and Tzatziki (G, CY, MD, SP)

4 • Gimistes Piperies

Peppers stuffed with Rice and Herbs in a Tomato Sauce, served with Baked Potatoes (VEGAN)

5 · Moussaka

Layers of Potatoes, Aubergines, Courgettes, Minced Beef, Herbs, B écham el Feta, Tom ato Sauce served with side Salad (MK, E G)

6 • Vegeterian Moussaka

Layers of Potatoes, Aubergines, Courgettes, Carrots, Mix Peppers, Herbs, Béchamel Feta, Tomato Sauce served with side Salad (MK, EG)

Guests with food allergies, please inform a server. 10% service charge for groups of 4 or more applies. We serve only Irish beef.



76, Dame Street - Dublin 02



www.mykonostaverna.com



/mykonostaverna



@mykonos_taverna

Celery (CY) | Crustaceans (C) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Nuts (N) | Milk (MK) | MyKONOS TAVERNA | Molluscs (M) | Mustard (MD) | Peanuts (P) | Sesame seeds (SS) | Soy (S) | Sulphites (SP)

