

H E A V E N M Y K O N O S

M E N U

HEAVEN BOARDS

Curated Selection of Cheese and Charcuterie

Gorgonzola \$6 <i>(Cow-Blue cheese) Lombardy-Italy</i>	Jamón Ibérico 5J \$20 <i>Spain</i>
Parmigiano regiano \$8 <i>(Cow) 24 month top grade, Italy</i>	Mortadella de Pistacchio \$8 <i>Italy</i>
Murcia al vino \$6 <i>(Goat) Spain</i>	Finocchiona Salami \$10 <i>Tuscany, Florence-Italy</i>
Mahon Cheese \$6 <i>(Sheep) Balearic Islands-Spain</i>	Prosciutto di Parma \$10 <i>Italy</i>
Pecorino Toscano \$6 <i>(Cow) Tuscany-Italy</i>	Chorizo Ibérico \$10 <i>Spain</i>

TO START

Half dozen Dozen

Oysters*	\$18	\$34
Selection of raw oysters, mignonette and cocktail sauce		
Swordfish Carpaccio*		\$14
Thinly sliced raw swordfish, green grapes, fennel fronts, smoked trout roe		
Beef Tartare*		\$16
Chopped raw beef, shallots, egg yolks, aioli and caviar		
Vitello Tonnato*		\$14
Thinly sliced veal loin, spiced tonnato sauce, caper berries, chili oil		
Fried Calamari		\$15
Lightly fried squid, roasted garlic aioli, lemon and parsley		
Mussels Marinara		\$15
Mussels in marinara sauce, fresh herbs		
Saganaki		\$10
Vlahotiri cheese, Brandy, lemon		

DIPS TO SHARE

Mediterranean Chickpeas Hummus	\$8
Feta cheese Dip, Kalamata Dust, Dill	\$10
Charred Eggplant Dip, Pickled Fennel	\$6

SALADS

Greek Salad	\$14
Fresh tomatoes, cucumbers, onions, kalamata olive Greek feta and extra olive oil	
Tabbouleh	\$12
Tomatoes and cucumber diced, bulgur wheat, parsley and mint	
Stracciatella Salad	\$14
Stracciatella, confit tomatoes, basil pesto and balsamic pearls	

FLATBREADS

Prosciutto and mozzarella with fresh truffles	\$21
Stracciatella, confit tomatoes and basil pesto	\$17
Slow braised Lamb, tzatziki, roasted tomatoes	\$21

* Items may be served raw or undercooked.

Heaven Mykonos is required to inform our guests that consuming any raw or undercooked meat, shellfish, poultry, fish, eggs or any other food cooked to order may increase your risk of foodborne illness.



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MENU

SIDES

Crispy fingerling potatoes, parmesan cheese and truffle oil	\$8
Roasted zucchini, feta and anchovies	\$8
Za'atar roasted carrots, harissa labneh and hazelnuts.	\$8

PASTA

Astakamakaronada Creamy orzo with Maine lobster	MP
Pappardelle funghi e tartufo Wild mushrooms and fresh truffles	\$26
Frutti Di Mare Fresh seafood mix, Mezzo Pacchero, crispy garlic, lime zest	\$29
Moussaka Eggplant sliced, seasoned ground beef, velouté, mozzarella cheese	\$25

RICES

From the Garden Vegetable rice with mixed mushrooms, asparagus and baby carrots	\$26
From the Sea Fresh seafood rice, aioli and chives	\$30

JOSPER

Whole Branzino	\$45
Whole grilled Branzino, Pil Pil emulsion	
Grilled Octopus	\$21
Octopus, romesco sauce, Schug	
Za'atar Roasted Chicken	\$26
Za'atar half chicken with harissa labneh	
Rack of Lamb	4 Chops \$38 8 Chops \$69
With tzatziki and herbs, fingerling potatoes	
Prime bone-in NY Steak 16 oz	\$60
Comes with Fingerling potatoes & salad	
Prime Cowboy Steak 28 oz	\$115
Comes with Fingerling potatoes & salad	

DESSERTS

Tiramisú	\$9
Portokalopita Orange cake, spiced cinnamon ice cream	\$10
Pistacchio Pistacchio ice cream, pistacchio crumble and evoo	\$7
Flatbread Nutella Nutella, strawberries and mint	\$9

· HEAVEN MYKONOS ·