

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 Pistachio \$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* Selection of raw oysters, mignonette and cocktail sauce	\$18	\$34
Swordfish Carpaccio* Thinly sliced raw swordfish, green grapes, fennel fronts, smoked trout roe	\$14	
Beef Tartare* Chopped raw beef, shallots, egg yolks, aioli and caviar	\$16	
Vitello Tonnato* Thinly sliced veal loin, spiced tonnato sauce, caper berries, chili oil	\$14	
Fried Calamari Lightly fried squid, roasted garlic aioli, lemon and parsley	\$15	
Mussels Marinara Mussels in marinara sauce, fresh herbs	\$12	
Saganaki Vlahotiri cheese, Brandy, lemon	\$10	

DIPS TO SHARE

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

SALADS

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

FLATBREADS

Prosciutto and mozzarella with fresh truffles	\$21
Stracciatella, confit tomatoes and basil pesto	\$17
Slow braised Lamb, tzatziki, roasted tomatoes	\$21
Compressed Pear, Gorgonzola, Mozzarella, truffles	\$20

* 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.



M E N U



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	MP
Creamy orzo with Maine lobster	
Pappardelle funghi e tartufo	\$26
Wild mushrooms and fresh truffles	
Frutti Di Mare	\$27
Fresh seafood mix, Mezzo Pacchero, crispy garlic, lime zest	
Moussaka	\$25
Eggplant sliced, seasoned ground beef, velouté, mozzarella cheese	

RICES

From the Garden	\$23
Vegetable rice with mixed mushrooms, asparagus and baby carrots	
From the Sea	\$27
Fresh seafood rice, aioli and chives	
Arroz Negro	\$25
Squid ink, Octopus, Pimenton de la Vera aioli, olive oil seafood rice, aioli and chives	

JOSPER

Whole Branzino	\$45
Whole grilled Branzino, Pil Pil emulsion	
Grilled Octopus	\$23
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	\$70
Comes with Fingerling potatoes & salad	

DESSERTS

Tiramisú	\$9
Portokalopita	\$10
Orange cake, spiced cinnamon ice cream	
Pistacchio Ice cream	\$7
With pistacchio crumble & evoo	
Flatbread Nutella	\$9
Nutella, strawberries and mint	
Pistachio Baklava	\$10
With pistachio crumbs & pistachio ice cream	

