

M E N U

CHARCUTERIE

Gorgonzola Piccante \$6 <i>(Cow) Italy</i>	Paleta Ibérica 100% Bellota \$20 <i>Alta expresión D.O. Los Pedroches, Spain</i>
Parmigiano reggiano \$8 <i>(Cow) 24 months, Italy</i>	Chorizo Ibérico de Bellota \$10 <i>Alta expresión, Spain</i>
Murcia al vino \$6 <i>(Goat) Spain</i>	Finocchiona Salami \$10 <i>Italy</i>
Mahón \$6 <i>(Sheep) Spain</i>	Prosciutto di Parma \$10 <i>Italy</i>
Pecorino Toscano \$6 <i>(Cow) Italy</i>	Mortadella con Pistacchio \$8 <i>Italy</i>

SMALL BITES

Swordfish Carpaccio* Thinly sliced raw swordfish, green grapes, fennel, smoked trout roe, pine nuts	\$12
Vitello Tonnato Thinly sliced veal loin, spiced tonnato sauce, caper berries, sumac, chili oil	\$12
Fried Calamari Flash fried squid, roasted garlic aioli, lemon	\$14
Saganaki Vlahotiri cheese, Brandy, lemon	\$10
Steamed Clams Fennel, garlic butter, wine, herbs	\$12
Meatballs Beef & Lamb, whipped feta, mediterranean sofrito, herbs	\$14

MEZE

Marinated Olives Orange zest, rosemary, spices	\$4
Hummus Za'atar chickpeas, parsley, smoked paprika	\$8
Baba Ganoush Roasted eggplant, tahini, paprika, evoo	\$8
Bulgarian Feta Kalamata dust, dill, evoo	\$10

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

FLATBREADS

Prosciutto and Mozzarella	\$17
Stracciatella, pesto and roasted tomatoes	\$15
Compressed Pear & Gorgonzola	\$16
Lamb & Tzatziki Slow braised leg of lamb, tzatziki, roasted cherry tomatoes, sumac pickled onions	\$17

Add seasonal truffles \$10

* 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 foodborn illness.

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SIDES

Truffled Potatoes Fingerling potatoes, parmesan cheese, truffle oil	\$8
Roasted Zucchini Bulgarian feta, anchovies, pine nuts	\$8
Za'atar Roasted Carrots Harissa labneh, hazelnuts, sumac, dill	\$8

RICE & PASTA

Pappardelle funghi e tartufo Wild mushrooms, truffle oil	\$24
Frutti Di Mare Fresh seafood, Mezzo Pacchero, crispy garlic, lime zest	\$27
Seafood Paella Fresh seafood, pimentón de la vera alioli, chives	\$27
Arroz Negro Octopus, squid ink sofrito, alioli, chives	\$25

JOSPER

Grilled Octopus Romesco sauce, schug, greens	\$23
Moussaka Grilled eggplant, seasoned ground beef, veal velouté, mozzarella cheese	\$24
Za'atar Roasted Chicken Za'atar half chicken with harissa labneh	\$25
Rack of Lamb Tzatziki, fingerling potatoes, greens	4 Chops \$48 8 Chops \$84
NY Steak (16 oz) Certified Angus NY strip steak, fingerling potatoes & greens	\$70

DESSERTS

Tiramisú	\$9
Portokalopita Orange cake, cinnamon ice cream, preserved orange syrup	\$9
Nutella Pizza Nutella, strawberries, basil, evoo	\$8
Baklava Pistacchio Ice cream, pistacchio crumbs	\$9
Ice cream Cinnamon or Pistacchio	\$7