

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

Tuna Carpaccio* Lemon vinaigrette, za'atar crispy chickpeas, pistacchio gremolata.	\$12
Steak tartar* Truffle aioli, compressed apple, shallots, sumac, potato chips.	\$13
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,	\$10
Zucchini chips Tzatziki, lemon zest, za'atar.	\$10
Meatballs Lamb & beef meatballs, Mediterranean sofrito, whipped bulgarian feta, sumac.	\$14

MEZE

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

SALADS

Greek Salad	\$14
Fresh tomatoes, cucumbers, onions, kalamata olive Greek feta and extra olive oil	
Tabbouleh	\$12
Tomatoes, cucumber, bulgur wheat, parsley & mint	
Tomato & stracciatella	\$14
Crispy prosciutto, pesto, balsamic glaze.	

FLATBREADS

Prosciutto, Mozzarella & truffle oil	\$17
Stracciatella, pesto and roasted tomatoes	\$15
Compressed pear, gorgonzola & truffle oil	\$16
Lamb & Tzatziki	\$17
Slow braised leg of lamb, tzatziki, roasted cherry tomatoes, sumac pickled onions	
Chorizo Ibérico	\$16
sofrito, anchovies, mozzarella, chives	

* 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



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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
Vegetable Paella Seasonal vegetables, roasted garlic aioli.	\$21

JOSPER

Grilled Octopus Romesco sauce, schug, greens	\$23
Moussaka Grilled eggplant, seasoned ground beef, veal velouté, mozzarella cheese	\$24
Fire roasted chicken Moroccan spices, harissa labneh, baby carrots	\$25
Rack of Lamb	4 Chops \$48 8 Chops \$84
Tzatziki, fingerling potatoes, greens	
NY Steak (16 oz) Certified Angus NY strip steak, fingerling potatoes & greens	\$70
Branzino Pistacchio gremolata, sumac, chives	\$27

DESSERTS

Chocolate lava cake	\$9
White chocolate ice cream, dark chocolate.	
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 trio Ask your server for flavors rotation.	\$8