



Mykonos Essence  
Hotel

# Soul Bar Restaurant







# Snack Menu

<b>Handmade Black Angus Burger</b>	18.00€
With tomato, lettuce, cheddar cheese and French fries	
<b>Open Sandwich</b> 	15.00€
With cream cheese, chicken and baby rocket served with French fries	
<b>Open Sandwich</b> 	14.00€
With truffle, fresh mushrooms and grilled vegetables served with french friess	
<b>Club Sandwich</b> 	17.00€
With chicken, bacon, cheese, tomato, lettuce, mayonnaise and fresh french frie	
<b>Pizza Margarita</b> 	15.00€
With tomato and mozzarella	
<b>Pizza</b> 	16.00€
With fresh vegetables and cheese	
<b>Greek Bruschetta</b> 	13.00€
With olive paste, tomato, Feta cheese, oregano and olive oil	
<b>Smoked Salmon</b>	15.00€
With lettuce hearts and avocado mousse	
<b>Handmade Chicken Nuggets</b>	14.00€
With French fries and mustard sauce	

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Dishes with the  indication can be served in a vegetarian or vegan edition.

# Salads

<b>Greek Salad</b> 	13.00€
<b>Mozzarella</b>  With fresh tomatoes and b	12.00€
<b>Quinoa Mix</b>  With seasonal vegetables	15.00€
<b>Green Mixed Salad</b>  With chicken	16.00€

# Desserts

<b>Lemon Mousse</b>	9.00€
<b>Fresh Seasonal Fruits For Two</b>	16.00€
<b>Yogurt</b> With fruit salad and honey	12.00€
<b>Waffle</b> With chocolate-banana ice-cream	12.00€
<b>Waffle</b> With red fruits, honey and ice-cream	13.00€
<b>Ice Cream Scoop</b>	2.50€/ball

# Dinner Menu





# Starters

<b>Cool Gazpacho</b> 	13.00€
Melon soup served with cream cheese flavored with lime	
<b>Santorini Fava Mousse</b> 	18.00€
With octopus and caper apples	
<b>Beef Fillet Carpaccio</b>	23.00€
With parmesan flakes and truffle mayonnaise	
<b>Grilled Talagani</b> 	12.00€
With tomato marmalade and ginger	
<b>Traditional Meatballs</b>	14.00€
With mint and yogurt mousse	
<b>Fresh Vegetable Sticks</b> 	15.00€
Lghtly sautéed in balsamic sauce	
<b>Traditional Greek Mousse</b> 	12.00€
Variety served with baked pita bread	
<b>Smoked Salmon</b>	16.00€
With avocado cream and quinoa	
<b>Handmade Veggie Rolls</b> 	16.00€
From crispy phyllo with sweet tomato sauce	
<b>Cheese &amp; Cold Cuts Plateau</b>	20.00€

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# Salads




<b>Mixed Green Salad</b> 	17.00€
With cucumber, cherry tomatoes, chicken and lemon dressing	
<b>Buffalo Mozzarella</b> 	14.00€
With cherry tomatoes and basil	
<b>Fresh Leafy Vegetables</b>	18.00€
With Mango shrimps and chili	
<b>Quinoa Salad</b> 	15.00€
With fresh chopped seasonal vegetables	
<b>Fresh Salad</b> 	15.00€
With beetroot, watermelon and Feta bites, served with roasted hazelnuts, fresh pomegranate juice and vinegar dressing	

# Main dishes

<b>Veal tagliata</b> With baby potatoes and thyme	32.00€
<b>Grilled Chicken Fillet</b> With vegetables	20.00€
<b>Beef Fillet</b> With sweet pumpkin puree and asparagus	34.00€
<b>Lamb Chops</b> With herbs and wild rice	30.00€
<b>Traditional Pork Souvlaki</b> From pork fillet with French fries	22.00€
<b>Sea Bass Fillet</b> Sautéed with fresh greens and lemon balm sauce	25.00€
<b>Grilled Jumbo Shrimps</b> With garlic oil and parsley	35.00€
<b>Fresh Fish Slow</b> Cooked in salt crust	130.00€ / Kg



## Pasta – Risotto

<b>Shrimp Spaghetti</b>	30.00€
<b>Mushroom Risotto</b> 	22.00€
<b>Crayfish Orzo</b> With citrus sauce	30.00€
<b>Trachanoto</b>  With Cretan apaki, orange sauce and dry mizithra flakes	23.00€
<b>Spaghetti</b> With chicken bites and vegetables	23.00€
<b>Spaghetti</b>  With fresh tomato sauce, mozzarella and basils	15.00€

# Desserts

<b>Lemon Mousse</b>	9.00€
<b>Pavlova</b> With fresh red fruits and raspberry sauce	12.00€
<b>Bitter Chocolate</b> With biscuit and vanilla ice cream	10.00€
<b>Fresh seasonal Fruits Plateau For Two</b>	16.00€

Soul Bar

### Espresso & Hot beverages

Espresso, Espresso decaffeinated	3.50€
Cappuccino ☞, Cappuccino ☞ decaffeinated	4.00€
Café Americano	4.00€
Café Latte	4.50€
Greek coffee Single / Double	3.50 / 4.50€
Filter coffee	3.50€
Hot chocolate	5.00€
Hot Tea	3.00€

### Iced Coffee & Cold beverages

Freddo espresso / Freddo cappuccino ☞ / Frappe	4.00€
Iced chocolate	5.00€

### Mineral water

Greek Still Water 1.5lt	3.00€
Greek Still Water 0.5lt	2.00€
Greek Sparkling Water 330 ml	4.00€
Pellegrino Sparkling Water 250 ml	5.00€

### Soft drinks

Coca-Cola, Coca Cola light, Coca Cola Zero	5.00€
Three Cents pink grapefruit	7.00€
Lemon soda / Soda Water / Tonic Water	5.00€
Red Bull	8.00€
Iced Tea / Juice	5.00€

### Fresh Juices

Orange Juice   Mix Fruits Juice	8.00€
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### Smoothies

Classic banana (Banana   Milk   Honey)	8.00€
Pure energy (Apple   Cinnamon   Milk   Oats)	8.00€

### Milkshakes

Vanilla   Chocolate   Strawberry	8.00€
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### Delights

Fruit salad	10.00€
Ice cream scoop	2.50€

# Alcohol drinks

## Beers

Mythos, Alpha 330 ml	6.00€
Mikonu	7.00€
Voreia Lager	7.00€

## Spirits

Campari, Martini	10.00 / 120.00€
Gin, Vodka	10.00 / 120.00€
Tequila, Rum	10.00 / 120.00€
Premium	12.00 / 150.00€

## Liqueurs

Drambuie, Cointreau, Benedictine, Kalhua, Tia Maria, Frangelico, Amaretto, Baileys, Sambuca, Grand Marnier, Southern Comfort	10.00€
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## Premium Gin & Tonic

Tanqueray   Tonic water   Peppercorns   Lime slice	12.00€
Tanqueray   Tonic water   Anise   Orange slice	12.00€

## Anises

Ouzo	7.00€
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## Aperitifs

Prosecco glass	9.00€
Moscato D' Asti	9.00€

## Digestives

Jagermeister   Grappa	10.00€
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## Cognacs

Metaxa Brandy *****	12.00€
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## Whiskies

Simple Whiskies	10.00€
Special Whiskies 12*	12.00€
Special Whiskies 18*	15.00€

# Cocktails

## **The classics**

Mojito	14.00€
Margarita	14.00€
Daiquiri	14.00€
Aperol spritz	14.00€
Espresso Martini	14.00€
Cosmopolitan	14.00€
Negroni	14.00€
Pina colada	14.00€
Mai Tai	14.00€

# Signature Cocktails

<b>Soul Chios</b>	15.00€
Wine rose   Mastiha   Triple sec   Pineapple puree Vanilla syrup   Lime	
<b>Hot Petra</b>	15.00€
Gin   Lime   Vanilla   Creme de mure	

# Mocktails

<b>Mojito</b>	12.00€
<b>Pina colada</b>	12.00€

# Wine List

## *White Wines*

<b>PARANGA</b> , Kyr-Yianni Roditis   Malagousia	8.00 / 28.00€
<b>MANTINIA</b> , Tselepos Moschofilero	8.00 / 30.00€
<b>KANENAS</b> , Tsantalis Chardonnay   Muscat of Alexandria	32.00€
<b>ALFEGA</b> , Domain Hatzimichalis Sauvignon Blanc   Malagousia   Robola	33.00€
<b>MALAGOUZIA</b> , Alpha Estate	34.00€

## *Rose Wines*

<b>AKAKIES</b> , Kyr-Yianni Xinomavro	8.00 / 28.00€
<b>KANENAS</b> , Tsantalis Mavroudi   Syrah	32.00€

## *Red Wines*

<b>PARANGA</b> , Kyr-Yianni Syrah   Merlot   Xinomavro	8.00 / 28.00€
<b>KATOGI</b> , Averoff Cabernet sauvignon   Merlot   Agiorgitiko	30.00€

## *Champagne*

<b>Moet &amp; Chandon Brut Imperial</b>	150.00€
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If you have allergies or a particular dietary preference, please inform the restaurant's maître d'.  
For our dishes and salads, we use only extra virgin olive oil and local product of protected designation of origin.  
Prices include vat Municipal tax 0.5%, the rest of the legal additions and the legal waiter's percentage.  
The restaurant is obliged to have printed documents in a special case near the exit, receiving any existed complaint.  
Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

**Market inspection officer: Katerina Michalentzaki**