



Mykonos Essence
Hotel

Soul Bar Restaurant



Snack Bar

Snack Menu

Served from 12pm to 7pm




Snacks

Pizza Margarita 	17.00€
With tomato, basil and mozzarella	
Handmade Black Angus burger	20.00€
With tomato, lettuce, bacon, pickle, barbecue sauce and French fries	
Club sandwich	18.00€
With ham, bacon, cheese, tomato, lettuce, mayonnaise and French fries	
Haloumi club sandwich 	18.00€
With Haloumi, yellow cheese, tomato, lettuce, mayonnaise and French fries	
Croque Monsieur	18.00€
Grilled toast with ham, cheese, bechamel sauce and rocket salad	
Croque Madame	20.00€
Grilled toast with a sunny side-up egg, ham, cheese, bechamel sauce and rocket salad	
Chicken brioche baguette	15.00€
With mayonnaise, apple, spearmint and curry	
Salmon baguette	16.00€
With smoked salmon, cream cheese, edam cheese and tomato	

 *vegan*  *vegetarian*

Please inform our service team of any allergies or special dietary preferences.





Salads

Greek salad 	17.00€
With tomato, cucumber, feta, olives, peppers, onion, capers, carob rusks and virgin olive oil	
Quinoa & lentil Greek protein salad 	16.00€
With a variety of lentils, bulgur, tomato, onion, parsley olive oil and vinegar	
Haloumi green salad 	17.00€
With mesclun greens and balsamic dressing	
Salmon salad	20.00€
With mesclun greens and anchovy dressing	
Chicken salad	18.00€
With mesclun greens and Ceasars dressing	

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Desserts

Orange pie 	15.00€
Greek phyllo, eggs, cinnamon, clove and sugar syrup	
Chocolate mousse 	15.00€
With bitter chocolate, butter, eggs and sugar	
Mini waffle bites 	14.00€
With chocolate, banana and ice-cream	
Fresh seasonal fruits plateau 	15.00€
Ice cream scoop	4.00€

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Dinner Menu

Dinner Menu

Served from 7pm to 11pm




Starters

Soup of the day	15.00€
Santorini fava mousse with octopus With tomato, onion, fennel seed, vinegar and virgin olive oil	19.00€
Tarama mousse with kritamo Premium fish roe dip with eggs, lemon and onion	12.00€
Smoked eggplant salad & carob rusks  With tomato marmalade and ginger	12.00€
Tzatziki  With mint and yogurt mousse	10.00€
Grilled shrimps With thyme, virgin olive oil and lemon	25.00€
Grilled mushrooms  With garlic, parsley and virgin olive oil	15.00€
Grilled Vegetables  With garlic, parsley and virgin olive oil	16.00€
Grilled Haloumi cheese  With balsamic dressing and rocket salad	15.00€
Feta donut  A hot feta appetizer with homemade tomato marmalade	18.00€
French fries 	10.00€

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Salads

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Quinoa & lentil Greek protein salad 	16.00€
With a variety of lentils, bulgur, tomato, onion, parsley olive oil and vinegar	
Haloumi green salad 	17.00€
With mesclun greens and balsamic dressing	
Salmon salad	20.00€
With mesclun greens and anchovy dressing	
Chicken salad	18.00€
With mesclun greens and Ceasars dressing	

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Main dishes

The Stable steak Pork steak with sweet apple-carrot puree and grilled cherry tomatoes	32.00€
Beef tagliata With baby potatoes, mushrooms and a sweet apple-carrot puree	40.00€
Traditional pork Souvlaki Premium pork fillet with French fries, pita bread and tzatziki sauce	28.00€
Grilled chicken fillet Marinated with tomato paste, cumin, coriander, paprika and saffron served with baby potatoes and mushrooms	26.00€
Fish of the day fillet With fresh greens, tarama mousse and aioli sauce	32 .00€
Fisherman's special Fresh fish upon request	160.00€ / Kg

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Pasta – Risotto

Shrimp spaghetti With tomato and basil	35.00€
Shrimp risotto With tomato, basil, butter and parmesan	34.00€
Seafood Greek youvetsi Orzo pasta with shrimp, octopus, mussels, tomato and basil	30.00€
Mushroom risotto  With a premium variety of mushrooms, truffle oil, butter and parmesan	32.00€
Spaghetti Napolitana  With fresh tomato sauce, and basil	18.00€

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Desserts

Baklava 	18.00€
Greek phyllo, pistachios and sugar syrup	
Orange pie 	15.00€
Greek phyllo, eggs, cinnamon, clove and sugar syrup	
Chocolate mousse 	15.00€
With bitter chocolate, butter, eggs and sugar	
Fresh seasonal fruits plateau 	15.00€
Ice cream scoop	4.00€

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Bar Menu

Coffees & Drinks

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 0.5lt	2.00€
Greek Still Water 1 lt	3.50€
Greek Sparkling Water 330 ml	4.00€
Greek Sparkling Water 1 lt	4.50€
Pellegrino Sparkling Water 250 ml	5.00€

Soft drinks

Coca-Cola, Coca Cola light, Coca Cola Zero	6.00€
Three Cents pink grapefruit	8.00€
Lemon soda / Soda Water / Tonic Water	6.00€
Red Bull	9.00€
Iced Tea / Juice	6.00€

Fresh Juices

Orange Juice / Mix Fruits Juice	8.00€
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Delights

Fruit salad	15.00€
Ice cream scoop	4.00€

Alcohol drinks

Beers

Mythos, Alpha, Corona 330 ml	7.00€
Mikonu	8.00€
Voreia Lager	8.00€

Spirits

Campari, Martini	12.00 / 140.00€
Gin, Vodka	12.00 / 140.00€
Tequila, Rum	12.00 / 140.00€
Premium	15.00 / 170.00€
Shot	7.00€

Liqueurs

Drambuie, Cointreau, Benedictine, Kalhua, Tia Maria, Frangelico, Amaretto, Baileys, Sambuca, Grand Marnier, Southern Comfort	12.00€
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Anises

Ouzo	10.00€
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Aperitifs

Prosecco	12.00 / 80.00€
Moscato D' Asti	12.00€

Digestives

Jagermeister Grappa	12.00€
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Cognacs

Metaxa Brandy ****	15.00€
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Whiskies

Simple Whiskies Simple	12.00€
Special Whiskies Premium	15.00€

Cocktails

The classics

Mojito	16.00€
Margarita	16.00€
Daiquiri	16.00€
Aperol spritz	16.00€
Espresso Martini	16.00€
Cosmopolitan	16.00€
Negroni	16.00€
Pina colada	16.00€
Mai Tai	16.00€

Signature Cocktails

Soul Chios	17.00€
Wine rose Mastiha Triple sec Pineapple puree Vanilla syrup Lime	
Hot Petra	17.00€
Gin Lime Vanilla Creme de mure	

Mocktails

Mojito	12.00€
Pina colada	12.00€

Wine List

White Wines

PARANGA , Kyr-Yianni Roditis Malagousia	9.00 / 40.00€
MANTINIA , Tselepos Moschofilero	9.00 / 40.00€
KANENAS , Tsantalis Chardonnay Muscat of Alexandria	45.00€
ALFEGA , Domain Hatzimichalis Sauvignon Blanc Malagousia Robola	45.00€
MALAGOUZIA , Alpha Estate	50.00€

Rose Wines

AKAKIES , Kyr-Yianni Xinomavro	9.00 / 45.00€
KANENAS , Tsantalis Mavroudi Syrah	50.00€

Red Wines

PARANGA , Kyr-Yianni Syrah Merlot Xinomavro	9.00 / 40.00€
KATOGI , Averoff Cabernet sauvignon Merlot Agiorgitiko	50.00€

Champagne


Moet & Chandon Brut Imperial	180.00€
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Late Night
Snack Menu

Late night menu

Served from 11pm to 7.30am


Snacks

Pizza Margarita 	17.00€
With tomato, basil and mozzarella	
Toast	7.00€
With ham and cheese	
Chicken brioche baguette	15.00€
With mayonnaise, apple, spearmint and curry	

Salads

Green salad with cherry tomatoes 	12.00€
With mesclun greens and balsamic dressing	

Desserts

Chocolate mousse 	15.00€
With bitter chocolate, butter, eggs and sugar	
Ice cream scoop	4.00€

 *vegan*  *vegetarian*

Please inform our service team of any allergies or special dietary preferences.

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 Michalenzaki

