



Mykonos Essence
Hotel

Soul Bar Restaurant




Hellenic snacks

Greek pizza 	15.00€
Crispy phyllo base Homemade tomato sauce Cretan apaki Feta Cherry tomatoes Kalamon olives Graviera Naxos cheese Peppers Fresh oregano Olive oil	
Cyprus delight	13.00€
Seftalia Cyprus pita bread Haloumi cheese Tomato marmalade	
Mykonos Club	15.00€
Toasted local bread roasted veggies Pork rib Kefalograviera cream cheese Ragout potatoes Fresh herbs	
Club sandwich classic edition	11.00€
Gyros of Cyclades	12.00€
Pork gyros Pita bread Tzatziki Tomato Onions Country potatoes Thyme Oregano	
Island bites	12.00€
Chicken souvlaki Local bread Herbs Kopanisti cheese of Mykonos Wild rucola	
Mostra Mykonou	7.00€
Dried bread Kopanisti cheese of Mykonos Tomato Caper leaves Olives Fresh oregano Olive oil	
Greek toast	7.00€
Traditional perek phyllo Kopanisti cheese of Mykonos Kefalograviera Naxos cheese Salami Fig marmalade Potato chips	
Toast classic edition	5.00€
Sweet Florina Burger 	13.00€
Carob bread Beef burger stuffed with cheese, olives and peppers Cherry tomatoes Rucola Caramelized onions Graviera Homemade tomato sauce Country potatoes Sweet pepper sauce	

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

Starters

Countryside potatoes 	6.00€
Baby potatoes Ragout Cream cheese Tomato marmalade	
Rodos knights 	8.00€
Zucchini balls Local herbs Tzatziki	
Oia balls 	8.00€
Greek tomato balls Sundried cherry tomatoes Caramelized onions Kopanisti cheese of Mykonos	
Santorini fava 	9.00€
Fava Capers Cherry tomatoes Caramelized onions Balsamic vinegar	
Agio Oros 	9.00€
Grilled eggplant Tomato Feta Roasted pepper Fresh parsley Caramelized onions Garlic Olive oil Apple cider vinegar	
Vergina muse 	10.00€
Grilled veggies Manouri cheese Rucola enriched in truffle oil Herbs Fresh pesto Garlic Fig-flavored balsamic vinegar Olive oil	
Grevena mush fusion 	10.00€
Mushroom variety Garlic Fresh parsley Thyme Sweet pepper sauce	
Aegeon mackerel	11.00€
Smoked mackerel Roasted tomato Grilled onion Fresh herbs Olive oil	
Saganaki	16.00€
Shrimps Tomato Feta Herbs Garlic Ouzo	
Kalimnos sponge diver meze	17.00€
Grilled octopus Fava Capers Confit cherry tomatoes Caramelized onions Spring onions Aged balsamic vinegar	

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Salads

Taramas	5.00€
White roe cod spread Lemon Olive oil	
Tzatziki 	5.00€
Greek yogurt Garlic Cucumber Dill Apple cider vinegar Olive oil	
Cretan Dakos 	8.00€
Dried bread Capers Tomato Sour mizithra cheese Olives Oregano Thyme Balsamic vinegar Olive oil	
Ancient Greeks 	10.00€
Bulgur wheat Fresh veggies Seasonal herbs Lemon Olive oil	
Valley pie 	10.00€
Fresh wild greens Greek phyllo Mizithra cheese Spring onion Spearmin Dill Lemon Olive oil	
Greka 	12.00€
Cherry tomatoes Cucumber Feta cheese Kalamon olives Wild rucola Peppers Spring onion Dried carob bread Oregano Parsley Olive oil	
Delos	14.00€
Green roots Chicken fillet stuffed with anthotyro cheese Pasteli Manouri cheese Mustard - Honey dressing	
Mykonos Essence	16.00€
Phyllo hat Green leaves Fish fillet Smoked eel Caviar Orange slices Sun-dried cherry tomatoes Citrus dressing	


Main dishes

Seafood



Ikaria Grilled calamari Bulgur wheat Fresh seasonings	17.00€
Limnos shrimp spaghetti Shrimps Spaghetti with fresh tomato Garlic Parsley Spring onion Basil pesto Lemon zest Graviera cheese powder	23.00€
Great Lavra Monastery Sea bass fillet Fresh herbs Greek seasonings	23.00€
Fisherman Sea bream or fish of the day Roasted veggies Wild greens	26.00€

Dish of the day

Farmer's dishes

Elassona Lamb chops Country potatoes Roast sauce	24.00€
Pindos Free-range chicken grilled on the stick Roasted peppers Onions Herbs Seasonal salad	19.00€
Village burger  Beef burger stuffed with cheese, olives and peppers Tzatziki Ragout potatoes	16.00€
Greek gyros Pork gyros Pita bread Tzatziki Greka salad Potatoes Fresh oregano	16.00€

Earthy flavors

Karpathos  Makarounes pasta Minced soya Vegan cream cheese Garlic Fresh herbs	17.00€
St. Andrews risotto  Fresh mushrooms Kefalograviera cheese Truffle oil Thyme Parsley	15.00€

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Desserts

Velventos fruit salad	10.00€
Politico Orange pie with Kaimaiki ice cream	7.00€
Amhipolis Sweet yogurt with wild sour cherry and lemon balm on traditional crispy phyllo	7.00€
Macedonian choco salami Chocolate salami with halva from tahini and roasted pistachios	8.00€
Egina cheesecake Refreshing cheese cream served on Kantaifi fyllo with cherry tomato marmalade and pistachios	8.00€
Ice cream scoop	2.50€/ball

Soul Bar

Espresso & Hot beverages

Espresso, Espresso decaffeinated	3.00€
Cappuccino ☞, Cappuccino ☞ decaffeinated	4.00€
Café Americano	3.50€
Café Latte	4.00€
Greek coffee Single / Double	3.00 / 4.00€
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	7.00€
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€

Homemade refreshments

Iced tea with fresh forest fruits / Traditional lemonade	8.00€
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Alcohol drinks

Beers

Mythos, Alpha 330 ml	5.00€
Mikonu	6.00€
Voreia Lager	6.00€

Spirits

Campari, Martini	9.00 / 100.00€
Gin, Vodka	9.00 / 100.00€
Tequila, Rum	9.00 / 100.00€
Premium	11.00 / 120.00€

Liqueurs

Drambuie, Cointreau, Benedictine, Kalhua, Tia Maria, Frangelico, Amaretto, Baileys, Sambuca, Grand Marnier, Southern Comfort	9.00€
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Premium Gin & Tonic

Tanqueray Tonic water Peppercorns Lime slice	10.00€
Tanqueray Tonic water Anise Orange slice	10.00€

Anises

Ouzo	7.00€
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Aperitifs

Prosecco glass	7.00€
Moscato D' Asti	7.00€

Digestives

Jagermeister Grappa	9.00€
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Cognacs

Metaxa Brandy *****	10.00€
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Whiskies

Simple Whiskies	9.00€
Special Whiskies 12*	11.00€
Special Whiskies 18*	14.00€

Cocktails

The classics

Mojito	12.00€
Margarita	12.00€
Daiquiri	12.00€
Aperol spritz	12.00€
Espresso Martini	12.00€
Cosmopolitan	12.00€
Negroni	12.00€
Pina colada	12.00€
Mai Tai	12.00€

Signature Cocktails

Soul Chios	13.00€
Wine rose Mastiha Triple sec Pineapple puree Vanilla syrup Lime	
Hot Petra	13.00€
Gin Lime Vanilla Creme de mure	

Mocktails

Mojito	11.00€
Pina colada	11.00€

Wine List

White Wines

PARANGA , Kyr-Yianni Roditis Malagousia	7.00 / 26.00€
MANTINIA , Tselepos Moschofilero	7.00 / 28.00€
KANENAS , Tsantalis Chardonnay Muscat of Alexandria	30.00€
ALFEGA , Domain Hatzimichalis Sauvignon Blanc Malagousia Robola	32.00€
MALAGOUZIA , Alpha Estate	32.00€

Rose Wines

AKAKIES , Kyr-Yianni Xinomavro	7.00 / 26.00€
KANENAS , Tsantalis Mavroudi Syrah	30.00€

Red Wines

PARANGA , Kyr-Yianni Roditis Malagousia	7.00 / 26.00€
KATOI , Averoff Cabernet sauvignon Merlot Agiorgitiko	28.00€

Champagne

Moet & Chandon Brut Imperial	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: Fotis Milousis