



x Jackie O'
Mykonos

THE MENU

Amuse-bouche

Crispy Tapioca and mushrooms

Truffle dip, kalamata olive dust, nasturtium

Starter

Inspired Greek spread

Tzatziki, Tarama, Tirokafteri, House-made pita bread

Wagyu stamnagathi roll

Teriyaki sauce, Crispy kadaifi, smoky louza emulsion

Traditional imam

White Santorini's eggplant, red onion, Florina's pepper, herbs, pistachio

Mediterranean salad

Grilled shrimps with fermented glace, seaweed, chili, and melon soup

Main course

Seabass fillet

Grilled celery root puree, white onion soup, baby broccoli

Lamb Shank tarhana

Slow cook lamb, fermented pasta, xinotyro cheese foam, black tuile

Beef wagyu

Fondant potato, Horseradish emulsion, Crispy enoki mushroom, Wild truffle mushroom sauce

Bouillabaisse orzo

Bouillabaisse sauce with local fish, bottarga, mussels, citrus zest

Dessert

Karidopita choux

Mustiha ice cream, Walnut praline, Rose petals

Passion fruit Panna-Cotta

Mango gel, Passion fruit seeds, Citrus base

150€ PER PERSON

All prices are in Euro.

Prices include equivalent VAT and municipal Tax.