



NARCISSUS
MYKONOS RESTAURANT

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**WILD
SEA BASS CEVICHE**

eel pâté, watermelon,
chilli, tiger's milk

20€

LOBSTER RAVIOLI

citrus bisque,
orange reduction,
heritage carrots

42€

ICED MOCHA

white chocolate,
dark namelaka, hazelnut,
espresso ice cream

18€

SMOKED OCTOPUS

romesco sauce,
squid ink mayonnaise,
candied lemon

25€

BLACK COD CONFIT

mussels,
white wine miso sauce,
saffron air

39€

ANGEL'S HAIR NEST

lemon cream,
kumquat, almonds,
mastic ice cream

18€

AEGEAN CALAMARI

crispy prosciutto,
carrot ginger purée

22€

LAMB LOIN

Teriyaki glaze, sweetbread
and ricotta croquette

40€

GARDEN TRIBUTE

Anthotyro cheese mousse,
aromatic potatoes, beets,
figs, blackberry sauce

17€

BRAISED SHORT RIB

sweet onion purée, smoked
asparagus, sundried tomato

36€

**BLACK PORK
BELLY**

Aubergine bacon, soy
and grape molasses au jus

20€

**SALT BAKED
CELERIAC**

wild mushrooms,
wild greens, truffle

28€

**HEAD CHEF,
ARGIRIS AGLAMISIS**

DEGUSTATION MENU:

5 STAGES
(farm inspired flavors)
90€ per person

7 STAGES
(sea inspired flavors)
130€ per person

FOOD & WINE PAIRING MENU:

5 STAGES
(farm inspired flavors)
130€ per person

7 STAGES
(sea inspired flavors)
190€ per person

Kindly let us know regarding any allergies or special dietary requirements.

|| All our meats, fish, vegetables and fruits are fresh. || We use extra virgin olive oil for our cooking and superior quality sunflower oil for our deep frying.
|| Our menu items include all legal surcharges (VAT & municipal TAX). || Customer is not obliged to pay if the notice of payment has not been received (receipt-invoice). || Responsible for the law: Athanasios Koutsouradis

DON'T FORGET TO SHARE YOUR EXPERIENCE ON  @Narcissus_Mykonos