

ALL DAY SOUL FOOD MENU

9:00–19:00

- Poached Eggs | Mushroom Ragout | Crispy Potato | Hollandaise Sauce **15€**
- Omelette | Cucumber, Avocado | Cottage Cheese | Peas | Pickled Radish **13€**
- Scrambled Eggs | Pancetta | Grated Tomato | Olive Oil **12€**
- French Toast | Madagascar Vanilla Ice Cream | Strawberry Chutney | Maple Syrup **12€**
- Yogurt | Caramelized Peaches | Biscuit | Cinnamon | Mint **9€**
- Yogurt | Melon Sorbet | Biscuit | Honey **8€**
- Pancakes | Sour Cream | Maple Syrup | Lemon Curd **12€**
- Bowl | Hummus | Chicken Meatballs | Cherry Tomatoes | Cucumber | Chili | Coriander | Pickled Onion **14€**
- Salad | Strawberries | Cherry Tomatoes | Pickled Cucumber | Olive Jam | Carob Rusk | Basil | Cheese **12€**
- Tacos | Strip Loin | Chimichurri | Pickled Carrot | Chili | Lime **15€**
- Open Ham Sandwich | Pickled Cucumber | Mustard | Mayonnaise | Melted Cheese | Chives | Potato Chips **10€**
- Fruit Salad | Seasonal Fruits | Peanut Butter | Honey **10€**

*All breakfast items are accompanied by bread.

HARRIS BONANOS

CHEF/CONSULTANT
OWNER HURRY UP

KATE
MYKONOS VILLAGE

BEVERAGES MENU

– COFFEES

Greek coffee/double	€3/€4
Espresso/double	€3/€4
Cappuccino/double	€4/€5
Freddo espresso/double	€4/€6
Latte	€5
Freddo cappuccino/iced latte	€5

– SMOOTHIES & JUICES

Fresh Orange Juice	€5
Tropical Sunset	€9
Blue Boost	€9
Summer Vibes	€9
Green Goodness	€9

– SOFT DRINKS

Red Bull 330 ml	€7
Coca-Cola Regular 250ml	€3
Coca-Cola Zero 250ml	€3
3 Cents Ginger Beer 200 ml	€4
3 Cents Pink Grapefruit Soda 200 ml	€4
3 Cents Cherry Soda 200 ml	€4
THAMA Lemon Mountain Iced Tea	€5
THAMA Peach Black Iced Tea	€5
MASTIQUA Lemonada	€5

– WATER

San Pellegrino Sparkling (250ml)	€4
San Pellegrino Sparkling (750ml)	€7
Zagori Still (Glass Bottle, 1L)	€4
Zagori Still (Plastic Bottle, 500ml)	€1

– BEERS

Corona	€8
Mamos	€9
MIKONU Blonde 330ml	€9
MIKONU Lager 330ml	€8
MIKONU Pilsner 330ml	€8
MIKONU IPA 3330ml	€8

– DRAFT BEERS

MIKONU IPA 250ml/450ml	€7/€9
MIKONU Lager 250ml/450ml	€7/€9

– SPARKLING WINES

Prosecco (187ml)	€16
Prosecco (750ml)	€60
Moscato d'Asti (187ml)	€14
Moscato d'Asti (750ml)	€50

– WINE

Idylle Rosé	€70
Sangre de Toro (Red)	€65
Akres White	€50
Akres Rosé	€50
Glass White 150ml	€9
Glass Red 150ml	€11
Glass Rosé 150ml	€10

– SPIRITS & LIQUEURS

Mastiha	€10
Stoli	€9
Bombay	€10
Belvedere	€15
Beluga	€15
Jack Daniels	€14
Johnny Red	€12
Don Julio	€15
Casamigos tequila	€12

COCKTAILS MENU

Mojito - €12

A refreshing blend of white rum, fresh mint leaves, lime juice, simple syrup, and soda water, served over crushed ice. The perfect beachside cooler for Mykonos summers.

Margarita - €12

A zesty mix of tequila, triple sec, and fresh lime juice, served with a salt rim (or optional chili rim) in a chilled glass. A crowd-pleaser with a coastal twist.

Cosmopolitan - €14

A chic combination of vodka, cranberry juice, triple sec, and lime juice, shaken and served in a martini glass. A glamorous favorite for Mykonos nightlife.

Piña Colada - €14

A tropical escape with white rum, creamy coconut milk, and pineapple juice, blended or shaken with ice. A sweet, creamy classic for island vibes.

Aperol Spritz - €12

A bubbly and refreshing mix of Aperol, prosecco, and a splash of soda water, garnished with an orange slice. A Mykonos sunset staple.

Negroni - €14

A bold and bittersweet blend of gin, Campari, and sweet vermouth, served over ice with an orange peel. Perfect for those who love a sophisticated sip.

Pornstar Martini - €14

A luxurious blend of vanilla vodka, passion fruit liqueur, lime juice, and passion fruit puree, served with a side of prosecco. Sweet, tangy, and indulgent.

Caipirinha - €12

Brazil's iconic cocktail made with cachaça, fresh lime wedges, and sugar, muddled and served over crushed ice. A zesty, tropical vibe for Mykonos parties.

Bloody Mary - €14

A savory classic with vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco, and celery salt, garnished with a celery stalk and lemon wedge. Great for brunch.

Paloma - €12

A refreshing mix of tequila, fresh grapefruit juice, lime juice, and soda water, served over ice with a salt rim (optional). A light and citrusy Mykonos favorite.

SIGNATURE COCKTAILS

Vitamin D - €18

A vibrant and refreshing cocktail blending mandarin syrup, mastiha, and vanilla syrup with a zesty kick of lime, finished with a hint of pepper and cinnamon for a warm, spicy twist. Perfect for soaking up the Mykonos sun.

Greek Lover - €16

A playful nod to Greek flavors, combining ouzo with sweet bubblegum syrup, tart lime, and a burst of red berries, dusted with cinnamon for a bold, aromatic finish. A true taste of Mediterranean romance.

Wind Energy - €16

A crisp and invigorating mix of cucumber syrup, lemon juice, and ginger, shaken with tequila and a touch of salt to evoke the breezy Mykonos vibe. Ideal for a refreshing coastal escape.