

## SALADS

GREEK SALAD	
with cherry tomatoes, cucumber, onion, peppers, olives, capers, sour mizithra cheese	
GREEN SALAD mixed salad, arseniko cheese from Naxos, watermelon,	
Greek honey- sesame bars, onion	
AGRETTI SALAD with summer fruits, xigalo cheese from Crete, roasted almonds, oxymelo vinaigrette	
DAKOS SALAD Carob rusks, Feta cheese mousse, cherry tomatoes, capers, olives	
POCOD	
BREAD PER PERSON	
APPETIZERS	
GREEK PLATTER tarama dip, tzatziki dip, spicy cheese dip, roasted eggplant dip	
HOT FAVA with caramelized onion, caper leaves, pickled sea fennel	
FISH VELVET SOUP With today's fish and saffron	
<b>OCTOPUS</b> with burnt amaranth greens, fennel, baby potatoes, citrus fruits sauce	
GREEN ROLL STUFFED WITH CRAB with sushi rice and foam of egg-lemon sauce	
CHEESEBALLS with tomato jam	
GREEK MEATBALLS	
100% beef mince, red pepper sauce, yogurt flavored with cumin and sumac, roasted garlic	
PRAWNS* WRAPPED IN KATAIFI (shredded phyllo pastry) Agioli sauce with lime and garlic	
FISH CARPACCIO today's fish, lemon, ginger, chili, peas, herb oil	
TUNA TATAKI crust of pepper and black sesame, Athenian salad	
POTATO FRIES smashed potatoes with graviera cheese cream from Naxos	

## MAIN COURSES

WHITE GROUPER FISH FILLET Cream and vegetable stew, lemongrass oil	
TODAY'S FISH With steamed greens, olive oil, lemon sauce	
SUMMER TOMATO RISOTTO Flavored with stuffed tomatoes filling, volaki cheese from Andros, pine nuts	
CALAMARATA PASTA with sautéed squid, sauce made with grilled tomato and red peppers, chili	
GRILLED SQUID with spicy tomato sauce and Feta cheese cream	
SEAFOOD ORZO With squid, prawns, mussels and other shellfish, Greek saffron from Kozani	
PORK PANCETTA SLOWLY COOKED with dauphinoise potatoes, rosemary sauce	
CHICKEN SOUVLAKI On pita bread, tzatziki dip, tomato, cucumber, pickled onion	
SLOWLY BRAISED BEEF CHEEKS with cream from smoked eggplant, red Florina pepper sauce, fried onions (100gr)	
<b>BEEF TAGLIATA</b> BAVETTE BLACK ANGUS U.S.A.)	



Accompany and enjoy with an ice cold beer





## mıkres cyclades

Ano Koufonisi, 84300 (+30) 22850.74500 info@mikrescyclades.com

Mikres\_Cyclades (o)



MikresCycladesKoufonisia



The consumer has no obligation to pay if they do not receive the notice of payment (receipt / invoice). The store is required to keep printed complaint forms in a special box next to the entrance. Prices include legal VAT and all legal fees and taxes.

In the preparation of our dishes we use Greek extra virgin olive oil.

We use sunflower oil for deep frying.

Products marked with \* (asterisk) may be frozen. In case of any food allergies or intolerances, please inform our staff.

GENERAL MANAGER: Pashalidis Konstantinos