



with love, from
MYKORINI

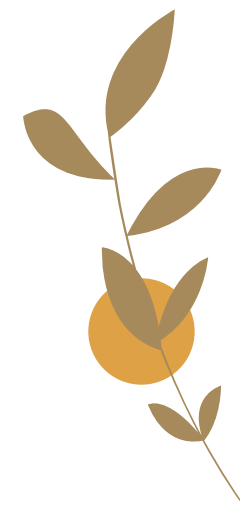
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KALOS IRTHATE – WELCOME

Taking inspiration from Greece’s favorite islands – Mykonos and Santorini. MykOrini combines a renowned Greek Hospitality of a contemporary culinary perspective, handpicked Greek liqueurs, trendy cocktails inspired by Mykonos and Santorini’s famous restaurants and bars, giving you a feel for the art of dining, entertaining and living in Greek islands!

Our Greek Culinary team, focuses on fresh ingredients and locally sourced seafood to create masterpieces of balance between authentic and modern Greek dishes.

To complement the experience, MykOrini takes you to new heights of enjoyment, by offering nightly a Greek sirtaki folk show provided by our team along with plates smashing and Zorba Dance.



MEZEDES

TARAMA	12€
Lemon juice, olive oil, cod roe, olive powder, burnt chive oil	
Limunov sok, maslinovo ulje, jaja od bakalara, maslina u prahu, pregoreno ulje vlasca	
TZATZIKI	9.5€
Yogurt, cucumber, garlic, dill	
Jogurt, krastavac, češnjak, kopar	
MELITZANA	9.5€
Smoked roasted eggplant, red pepper, parsley	
Dimljeni pečeni patlidžan, crvena paprika, peršin	
TIROKAFTERI	9.5€
Spicy feta cheese, parsley, roasted peppers	
Ljuti feta sir, peršin, pečena paprika	



RAW // SIROVA JELA

OYSTERS <i>(per piece)</i>	8€
Served with red onion mignonette, fresh lime wedge	
Poslužene s mignonette umakom od crvenog luka i kriškom svježeg limuna	
CAVIAR	
Osetra Signature 30g 50g	92€ 134€
Beluga Signature 30g 50g	172€ 275€
Served with truffle blini, sour cream, chives	
Tartuf palačinke, kiselo vrhnje, vlasac	
SEABASS CARPACCIO	28€
Celery, chives, tomato, rock samphire, bottarga powder, citrus-orange dressing	
Celer, vlasac, rajčica, motar, bottarga u prahu, citrus-no-narančasti preljev	
RED PRAWNS MARINE	24€
Yellow tomato carpaccio, red tomato hearts, black lime	
Carpaccio od žute rajčice, srce rajčice, crna limeta	

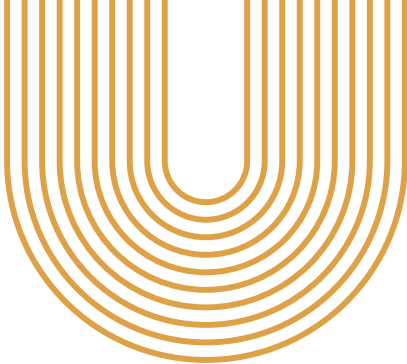
SALADS // SALATE

GREEK SALAD	26€
Tomato, cucumber, olives, feta, onion, caper berries, oregano, olive oil	
Rajčica, krastavac, masline, feta sir, luk, bobice kapara, origano, maslinovo ulje	
PANTZARI SALAD	24€
Baby rocket, roasted beets, dried cranberries, black sesame,	
fried goat cheese, carob vinaigrette	
Mlada rikula, pečena cikla, sušene brusnice, crni sezam,	
prženi kozji sir, ocat od rogača	



KALI OREXI
BON APPETIT





DESSERTS

PORTOKALOPITA

Orange cake with vanilla ice cream and orange gel

Kolač od naranče sa sladoledom od vanilije i gelom od naranče

18€

CHOCOLATE ‘PIATO’

Dark chocolate plate, coffee cream, hazelnut crumble, caramel ice cream

Pjat tamne čokolade s kremom od kave, crumbleom od lješnjaka,

sladoled od karamele

19€

MYKORINI BAKLAVA

Freshly made baklava with kaymak ice cream and caramel sauce

Svježe pripremljena baklava sa sladoledom od kajmaka

i karamel umakom

18€

LOUKOUMADES

Fried dough balls with honey, cinnamon, candied walnuts

Pržene kuglice od tijesta s medom, cimetom i kandiranim orasima

18€

MYKONOS PINEAPPLE BRÛLÉE

Pineapple, passion fruit, and coconut brûlée

Ananas, marakuja i kokos brulee

18€

RAVANI

Greek semolina cake with yogurt ice cream

Grčki kolač od griza s jogurt sladoledom

18€

PAGOTO GIAOURTI

Homemade frozen Greek yogurt with candied lemon

and graham tcrackers

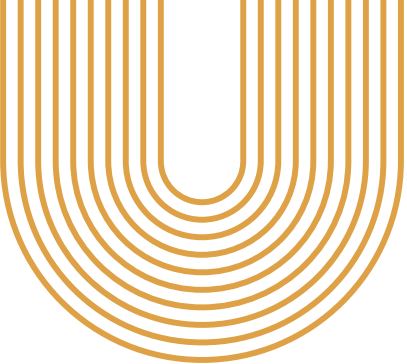
Domaći smrznuti grčki jogurt s kandiranim limunom i graham keksima

15€

Please inform our staff about any possible intolerances or allergies // Molimo Vas obavijestite naše osoblje o eventualnim intolerancijama ili alergijama.

VAT is included in the price // PDV je uključen u cijenu.

Persons under 18 years are prohibited from serving and consuming alcoholic beverages // Osobama mlađim od 18 godina zabranjeno je točenje i konzumiranje alkoholnih pića.



HOT STARTERS // TOPLA PREDJELA

CALAMARI

Fried calamari, parsley mayo sauce

Pržene lignje, umak od peršina

26€

PRAWNS SAGANAKI

Sautéed prawns, peppers, spicy tomato sauce, feta, anise, parsley

Pirjane kozice, paprika, ljuti umak od rajčice, feta sir, anis, peršin

29€

CHEESE TRUFFLE TYROPITA

Goat cheese, honey, truffle paste, fresh truffle

Kozji sir, med, pasta od tartufa, svježi tartuf

26€

SPINACH PIE SPANAKOPITA

Spinach, herbs, feta

Špinat, začinsko bilje, feta sir

21€

OCTOPUS

Grilled octopus, fava, capers, sun-dried cherry tomatoes,

lemon balsamic dressing

Hobotnica na žaru, fava, kapari, sušene cherry rajčice,

limun balzamik umak

32€

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MAIN COURSE // GLAVNA JELA

CATCH OF THE DAY

Fish from the display served with wild greens, oregano, lemon olive oil.
Please see display for today's selection.

- Adriatic Scampi (1 kg) 155€
- Jumbo King Prawns (1 kg) 135€
- King Crab (1 kg) 235€
- Lobster (1 kg) 185€
- Market Catch of the Day (1 kg) 125€

LOBSTER LINGUINE (350g)

Lobster linguine, cherry tomatoes, tarragon, tomato bisque sauce
Linguine s jastogom, cherry rajčice, estragon,
biskvit umak od rajčice
80€

WHOLE LOBSTER ON CHARCOAL (1kg)

Grilled lobster, garlic-tarragon butter, mixed leaves salad, lemon dressing
Jastog s roštilja, maslac s češnjakom i estragonom,
miješana salata, limunov preljev
230€

KRITHAROTO

Seafood orzo pasta with shrimp, calamari, mussels,
marrow, tomato, parsley
Plodovi mora s orzo tjesteninom, kozice, lignje,
dagnje, srž, rajčica, peršin
36€

ROCK SEABASS FILLET

Wild greens, lemon sauce
Divlje zelje, limun umak
38€

CHICKEN SOUVLAKI

Grilled marinated chicken breast, oregano, tzatziki
Marinirana pileća prsa s roštilja, origano, tzatziki
34€

BEEF SOUVLAKI

Grilled beef tenderloin skewer, pita bread,
oregano, tzatziki
Marinirani juneći ražnjić s roštilja,
pita kruh, origano, tzatziki
39€

SIDES // PRILOZI

GREEK FRIES, FETA & OREGANO

Crispy fries topped with crumbled feta and oregano
Hrskavi pomfrit preleven izmravljenom fetom i origanom
12€

TRUFFLE PARMESAN FRIES WITH TRUFFLE MAYO

Golden fries with parmesan and truffle mayo
Zlatni krumpirići s parmezanom i tartuf majonezom
14€

WILD GREENS HORTA

Boiled seasonal wild greens
Kuhano sezonsko divlje zelje
9.5€

SAUTÉED GREEK VEGETABLES

Seasonal vegetables: zucchini, carrot
Sezonsko povrće: tikvica, mrkva
9.5€

BAKED POTATOES

Mustard, garlic, lemon
Senf, češnjak, limun
9.5€

