



with love, from
MYKORINI

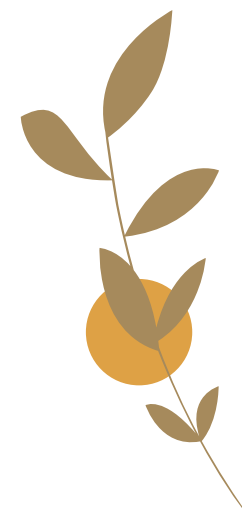
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KALOS IRTHATE – WELCOME

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.



RAW // SIROVA JELA

OYSTERS <i>(per piece)</i>	8€
Daily selection of fresh oysters, served with mignonette, lemon, Tabasco	
Dnevni izbor svježih kamenica, poslužuje se uz mignonette, limun, Tabasco	
TUNA CEVICHE	29€
Fresh tuna cured in Nikkei tiger milk, cilantro, lime, crispy quinoa crackers	
Svježa tuna sušena u Nikkei tigrovom mlijeku, cilantro, limeta, hrskavi krekeri od kvinoje	
SEABASS CARPACCIO CLASSICO	28€
Paper-thin seabass, extra virgin olive oil, flaky sea salt, microgreens, citrus dressing	
Brancin tanak kao papir, ekstra djevičansko maslinovo ulje, ljuskasta morska sol, mikrozelenje, preljev od citrusa	

HOT STARTERS
TOPLA PREDJELA

CHEESE & TRUFFLE TYROPITA	26€
Greek cheese pie, infused with black truffle, served with thyme honey drizzle	
Grčka pita sa sirom, prožeta crnim tartufima, poslužena s medom od majčine dušice	
PRAWNS SAGANAKI	29€
Prawns baked in tomato-feta sauce with ouzo, herbs & a touch of chili	
Kozice zapečene u bogatom umaku od rajčice s feta sirom, začinskim bilje i daškom čilija	
CALAMARI	26€
Lightly fried squid with lemon-garlic aioli and capers	
Lagano pržene lignje s aioli umakom od limuna i češnjaka, poslužene s kaparima	

SALADS // SALATE

BURRATA	23€
Burrata, marinated cherry tomatoes, basil	
Burrata, marinirane cherry rajčice, bosiljak	
GREEK SALAD	26€
Tomato, cucumber, black olives, caper leaves, feta, oregano, olive oil	
Rajčica, krastavac, crne masline, listovi kapara, feta, origano, maslinovo ulje	
TOMATO GAROFALO NICOISE STYLE	28€
Tomatoes, capers, sea salt, oregano, olive oil, black olives, tuna confit	
Rajčice, kapari, morska sol, origano, maslinovo ulje, crne masline, konfitirana tunjevina	
SPINACH & KALE BAKLAVA SALAD	24€
Spinach, kale, feta sauce, baklava phyllo	
Špinat, kelj, umak od fete, listovi baklave	

KALI OREXI
BON APPETIT





DESSERT

Homemade Sorbet & Ice Cream

A selection of our homemade sorbets and ice creams (3 scoops)

Selekcija naših domaćih sorbeta i sladoleda (3 kuglice)

15€

SIGNATURE GREEK PORTOKALOPITA

Orange cake with mastiha ice cream

Narančasti kolač sa sladoledom od mastike

18€

TRES LECHES

Milk cake, Chantilly cream, mango sorbet

Mliječni kolač, Chantilly krema, mango sorbet

16€

SEASONAL FRUIT SALAD

Seasonal fresh fruit

Svježe sezonsko voće

18€

SEASONAL SLICED FRUIT PLATTER

Freshly sliced seasonal fruit

Svježe rezano sezonsko voće

29€



PIZZA

TARTUFO

Parmigiano Reggiano, truffle stracciatella, seasonal black truffle

Parmigiano Reggiano, stracciatella s tartufima, sezonski crni tartuf

34€

MARGHERITA

Tomato sauce, oregano, basil, mozzarella fior di latte

Umak od rajčice, origano, bosiljak, mozzarella fior di latte

25€

VERDURE

Tomato base, mozzarella fior di latte, zucchini, cherry tomatoes,

pesto Genovese, crispy aubergine

Baza od rajčice, mozzarella fior di latte, tikvice, cherry rajčice,

pesto Genovese, hrskavi patlidžan

27€

PROSCIUTTO

Tomato base, mozzarella fior di latte, Parmigiano Reggiano,

prosciutto, basil

Baza od rajčice, mozzarella fior di latte, Parmigiano Reggiano,

pršut, bosiljak

32€

PEPPERONI

Tomato base, mozzarella fior di latte, spicy pepperoni, jalapeño

Baza od rajčice, mozzarella fior di latte, ljuta salama, jalapeño

30€



Add-on 3.5€

Smoked ham / prosciutto / pepperoni / smoked bacon

Dimljena šunka / pršut / ljuta salama / dimljena slanina

PASTA & KRITHAROTO

TJESTENINA & KRITHAROTO

LOBSTER LINGUINE <i>(350 g)</i>	80€
Linguine with lobster in spicy tomato sauce	
Linguine s jastogom u začinjenom umaku od rajčice	
TRUFFLE KRITHAROTO	36€
Creamy orzo pasta in rich porcini broth, finished with shaved fresh black truffle	
Kremasta orzo tjestenina u bogatoj juhi od vrganja, s naribanim svježim crnim tartufom	
RIGATONI AL POMODORO	28€
Rigatoni with tomato sauce, burrata & basil	
Rigatoni s umakom od rajčice, burratom i bosiljkom	
LINGUINE ALLE VONGOLE E BOTTARGA	38€
Linguine with fresh clams, garlic, white wine, and Greek bottarga	
Linguine sa svježim vongolama, češnjakom, bijelim vinom i grčkom ribljom bottargom	
SEAFOOD ORZO	42€
Tomato orzo with shrimp, calamari, mussels, garlic, and white wine	
Orzo tjestenina s rajčicama, škampima, lignjama i dagnjama, u umaku od češnjaka i bijelog vina	

MAIN COURSE

GLAVNA JELA

THE CLASSIC CHEESEBURGER	32€
Beef patty with cheddar, lettuce, tomato, pickles, caramelized onions, brioche bun	
Goveđa pljeskavica s cheddar sirom, salatom, rajčicom, kiselim krastavcima i karameliziranim lukom u brioš pecivu	
STEAK & FRIES - CROATIAN CHIMICHURRI	57€
Grilled premium steak with golden fries and Croatian-style chimichurri: parsley, garlic, olive oil, Dalmatian herbs	
Premium odrezak s roštilja, poslužen sa zlatnim pomfritom i hrvatskim chimichurrijem: peršin, češnjak, maslinovo ulje i dalmatinsko bilje	
GRILLED CHICKEN	34€
Herb-marinated chicken with cherry tomatoes and garlic yogurt sauce	
Piletina marinirana u začinskom bilju, poslužena s cherry rajčicama i jogurt umakom s češnjakom	
GRILLED SEA BASS FILET	38€
Char-grilled seabass with arugula salad and lemon oil	
Fileti brancina s roštilja s rikulom i limunovim uljem	

FISH MARKET

RIBLJA VITRINA

<i>Fresh Adriatic catch, grilled over Japanese charcoal. Priced per kg, served with two signature sauces. Please see display for today's selection.</i>	
Adriatic Scampi <i>(1 kg)</i>	155€
Jumbo King Prawns <i>(1 kg)</i>	135€
King Crab <i>(1 kg)</i>	235€
Lobster <i>(1 kg)</i>	185€
Market Catch of the Day <i>(1 kg)</i>	125€

MEAT MARKET

MESNA VITRINA

<i>Premium meats from select farms, charcoal grilled to perfection. Served with two signature sauces. Please see display for today's selection.</i>	
Black Angus Tenderloin <i>(100 gr)</i>	26€
Black Angus Ribeye <i>(100 gr)</i>	23€
Black Angus Tomahawk <i>(100 gr)</i>	20€
Lamb Chop (Frenched) <i>(100 gr)</i>	22€

SIDES // PRILOZI

FRENCH FRIES
With sea salt and house sauce
S morskom soli i domaćim umakom
9.5€
TRUFFLE FRIES
With truffle oil, parmesan & herbs
Uz ulje od tartufa, parmezan i začinsko bilje
14€
GREEK FRIES
With feta, olive oil & oregano
S fetom, maslinovim uljem i origanom
12€
GRILLED BROCCOLI
With chili-garlic aioli
S aioli umakom od češnjaka i čilija
12€
GREEN LEAVES SALAD
Mixed greens, house dressing
Miješano zelenje s domaćim preljevom
10€

