



CHEF’S EXPERIENCE

with love, from

MYKORINI

SIGNATURE TASTING MENU BY OUR CHEF

STARTERS & FISH SELECTION

Welcome

FILOXENIA
Served with local extra virgin olive oil & wild oregano
Posluženo s ekstra djevičanskim maslinovim
uljem i divljim origanom

ORGANIC TOMATO SALAD
Tomato, Fleur de Sel
Rajčica, Fleur de Sel

FISH CARPACCIO
Homemade Chili Mayo, Fried Capers,
Lime Zest & Juices and sea fennel
Domaći čili&mayo, prženi kapare,
Korica i sokovi limete, motar

DALMATIAN OCTOPUS SALAD
Capers, Tomato, Parsley, Lemon Dressing
Kapari, rajčica, peršin, dressing od limun

MALI STON SHELLFISH BUZARA
with White Wine, Garlic & Parsley
s bijelim vinom, češnjakom i peršinom

FRIED CALAMARI
Served with Lemon & Dalmatian sauce
Poslužuje se s limunom i dalmatinskim umakom

DALMATIAN BLACK RISOTT
Cuttle-fish Ink, Arborio Rice, White Wine,
Olive Oil, Onion & Garlic
Crnilo od sipe, Arborio riža, bijelo vino,
maslinovo ulje, luk i češnjak



SELECT YOUR MENU *(price per kg)*

ADRIATIC SCAMPI <i>(1 kg)</i>	185€
JUMBO KING PRAWNS <i>(1 kg)</i>	165€
KING CRAB <i>(1 kg)</i>	255€
FRESH LOBSTER <i>(1 kg)</i>	220€
MARKET CATCH OF THE DAY <i>(1 kg)</i>	175€
“MALI STON” OYSTERS <i>(1 kg)</i>	8€



COOKING STYLES & STORY

CHOOSE YOUR COOKING STYLE

GREGADA
Traditional Dalmatian fish stew with white wine & potatoes
Dalmatinska gregada s vinom i krumpirom

GRILLED
Charcoal grilled, served with lemon & Dalmatian sauce
Pečeno na žaru, sa svježim limunom i dalmatinskim umakom

SALT CRUST *(45 min)*
Baked in sea salt with fresh herbs from our organic garden
U slanoj kori sa svježim začinima iz organskog vrta

DESSERT EXPERIENCE
Daily Pastry Chef’s Trio Selection
Dnevni izbor slastica našeg slastičara



The story of Mykorini

Where Greek culinary heritage meets Adriatic soul.
Mykorini brings together the essence of the Cyclades with the richness of local ingredients
creating an elegant dining experience that celebrates simplicity, generosity, and the art of sharing.
Each plate tells a story. Each view leaves you breathless.



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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.



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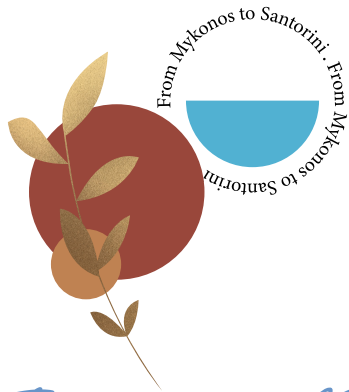
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