

with love, from

MYKORINI

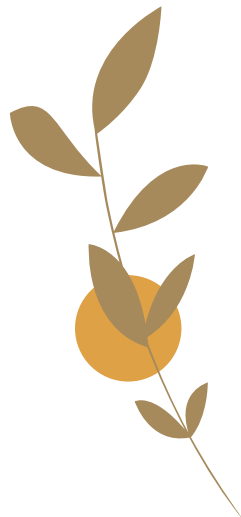
KALOS IRTHATE – WELCOME

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.

KALI OREXI – BON APPETIT





MEZEDES

TRIO OF MEZZE

Chef's selection of three kinds of mezze

Chefov odabir tri vrste mezea

18€

TARAMA

12€

Lemon juice, olive oil, cod roe, olive powder, chives

Sok od limuna, maslinovo ulje, ikra bakalara,

prah od maslina, vlasac

TZATZIKI

9.5€

Yogurt, cucumber, garlic, dill

Jogurt, krastavac, češnjak, kopar

MELITZANA

9.5€

Smoked roasted eggplant, red pepper, parsley

Dimljeni patlidžan, crvena paprika, peršin

TIROKAFTERI

9.5€

Spicy feta, roasted peppers

Ljuti feta sir, pečene paprike

BASIL HOUMOUS // HOUMOUS S BOSILJKOM

10€

Chickpea, basil purée, tahini

Slanutak, pire od bosiljka, tahini

RAW // SIROVA JELA

OYSTERS // KAMENICE

8€

(per piece / po komadu)

Red onion mignonette, fresh lime

Mignonette od crvenog luka, svježa limeta

SEA BASS CARPACCIO // CARPACCIO OD BRANCINA

26€

Fresh fennel, tomato granita, pickled

cherries, beurre noisette

Svježi komorač, granita od rajčice, ukiseljene

trešnje, beurre noisette

BEEF TARTARE

26€

Beef tenderloin, piquillos cream, potato chips

Govedi file, krema od piquillo paprika,

čips od krumpira

SALADS // SALATE

GREEK SALAD // GRČKA SALATA

22€

Tomato, cucumber, olives, feta mousse

Rajčica, krastavac, masline, mousse od fete

TOMATO CARPACCIO WITH PRAWNS // CARPACCIO OD RAJČICE S KOZICAMA

28€

Red tomato, lemon basil oil, basil mayo,

poached prawns

Crvena rajčica, ulje od limunskog bosiljka,

majoneza od bosiljka, poširane kozice

SPINACH PIE SALAD // SALATA OD PITE SA ŠPINATOM

22€

Fyllo pastry, feta cheese, baby spinach, lemon tahini

Fyllo tijesto, feta sir, mladi špinat, tahini s limunom





HOT STARTERS

TOPLA PREDJELA

CALAMARI // LIGNJE 24€

Baby calamari, 3 mustard sauce, chilli, fresh lemon and basil

Mlade lignje, umak od 3 vrste senfa, čili, svježi limun i bosiljak

PRAWNS SAGANAKI // KOZICE SAGANAKI 27€

Tomato, feta, herbs

Rajčica, feta, začinsko bilje

CHEESE TRUFFLE TYROPITA // TYROPITA SA SIROM I TARTUFIMA 24€

Goat cheese, truffle, honey

Kozji sir, tartuf, med

OCTOPUS // HOBOTNICA 28€

Grilled octopus, fava beans purée, capers marmalade

Grilana hobotnica, pire od boba, marmelada od kapara

DALMATIAN MUSSELS// DALMATINSKE DAGNJE 24€

White wine, garlic and parsley

Bijelo vino, češnjak i peršin



DESSERTS

RASBERRY PISTACHIO // MALINA I PISTACIJA 18€

Crispy pistachio phyllo, sour cherry sorbet

Hrskavi pistacijin filo, sorbet od višnje

BAKED MASTICA CHEESECAKE // PEČENI CHEESECAKE OD MASTIKE 18€

PORTOKALOPITA 18€

Greek orange cake, ice cream

Grčki kolač od naranče, sladoled

CHOCOLATE TART // ČOKOLADNI TART 18€

Hazelnut chocolate cake, chocolate crèmeux, vanilla olive oil, coconut ice cream

Čokoladni kolač s lješnjakom, čokoladni crèmeux, maslinovo ulje s vanilijom, sladoled od kokosa

TRES LECHES 16€

Milk cake, mango sorbet

Mliječni kolač, sorbet od manga

YOGHURT ICE CREAM WITH LOUKOUMADES // SLADOLED OD JOGURTA S LOUKOUMADESIMA 18€

Homemade yoghurt ice cream with honey

Domaći sladoled od jogurta s medom

SEASONAL FRUIT PLATTER // PLATA SEZONSKOG VOĆA 29€

Selection of fruits

Izbor voća

MYKORINI FULL DESSERT PLATTER // MYKORINI PUNA DESERTI PLATA 49€



MAIN COURSE // GLAVNA JELA

FROM THE SEA // IZ MORA

CATCH OF THE DAY // ULOV DANA

Wild greens, oregano, lemon oil. Includes whole lobster option

Divlje zelje, origano, ulje od limuna.

Uključuje opciju cijelog jastoga.

LOBSTER LINGUINE //

LINGUINE S JASTOGOM

Cherry tomato, tarragon, bisque

Cherry rajčice, estragon, bisque

74€

SEAFOOD ORZO //

ORZO S PLODOVIMA MORA

Orzo pasta with mixed seafood

Orzo tjestenina s miješanim plodovima mora

42€

ROCK SEABASS FILLET //

FILET OD KAMENOG BRANCINA

Citrus vinaigrette, open fire broccolini, black garlic aioli

Citrus vinaigrette, broccolini s otvorene vatre, aioli od crnog češnjaka

38€

FROM THE LAND // S KOPNA

TRUFFLE CASARECCE //

CASARECCE S TARTUFIMA

Casarecce pasta, slow cooked beef cheeks, graviera mousse, fresh black truffle

Casarecce tjestenina, sporo kuhana goveđa obraza, mousse od graviere, svježi crni tartuf

36€

HALF GRILLED CHICKEN //

POLA PILETA S ROŠTILJA

Marinated chicken, lemon mustard ladolemono, dry oregano

Marinirana piletina, ladolemono od limuna i senfa, suhi origano

34€

BEEF SOUVLAKI // GOVEĐI SOUVLAKI 39€

Beef tenderloin, fennel tzatziki, cucumber fennel salad with lemon oil

Goveđi file, tzatziki od komorača, salata od krastavca i komorača s limunovim uljem

LAMB SHOULDER // JANJEĆA PLEĆKA 115€

Roasted whole lamb shoulder, oregano oil, lamb jus
Pečena cijela janjeća plećka, ulje od origana, janjeći jus

SIDES // PRILOZI

GREEK FRIES // GRČKI KRUMPIRIĆI

Feta cheese, oregano | Feta sir, origano

12€

TRUFFLE FRIES //

POMFRIT S TARTUFIMA

Parmesan, truffle oil | Parmezan, ulje od tartufa

14€

WILD GREENS HORTA //

DIVLJE ZELJE HORTA

Seasonal wild greens | Sezonsko zelje

9.5€

BAKED POTATOES// PEČENI KRUMPIRI 12€

Mustard, garlic, lemon | Senf, češnjak, limun

ASPARAGUS // ŠPAROGE

Butter and lemon sauce with almonds

Umak od maslaca i limuna s bademima

14€



KALI OREXI

Ban Appetit