Mosaic

TASTE GREECE, FEEL THE MOMENT

COLD APPETIZERS

Tzatziki *7*
Traditional tzatziki with fresh Greek strained yogurt, cucumber, dill, and a hint of garlic.

White Taramosalata *9*
Creamy white fish roe dip with bottarga powder and fresh spring onion.

Santorini Fava *8*
Velvety Santorini fava with fresh onion and extra virgin olive oil.

Mykonos Kopanisti *10*
Authentic spicy Mykonian cheese spread with a creamy texture.

Agioreitiki Eggplant Salad *8*
Smoked eggplant with Florina peppers, onion, garlic, parsley, and extra virgin olive oil.

Mykonos Dakos *14*
Barley rusk with grated tomato, kopanisti cheese, fresh onion, capers, oregano, and basil oil.

Stuffed Vine Leaves *12*
Vine leaves stuffed with rice and herbs, served with yogurt dip.

Marinated Anchovies *11*
Fresh anchovies marinated in vinegar, olive oil, and herbs.

HOT APPETIZERS

French Fries *7*
Fresh hand-cut fried potatoes.

French fries with Feta & Oregano *9*
Fried potatoes with feta and Greek oregano.

Grilled Vegetables *10*
Seasonal Greek vegetables grilled with olive oil.

Grilled Pita *4*
3 grilled pita breads brushed with olive oil.

Zucchini Fritters *14*
Handmade zucchini fritters with herbs, served with yogurt and mint.

Grilled Talagani *11*
Grilled talagani cheese with tomato jam and arugula.

MOSAIC Moussaka *18*
Classic Greek moussaka with eggplant, potato, minced meat, and béchamel.

Grilled Mykonos Sausage *14*
Local pork sausage with herbs and spices, served with pita and spicy cheese dip.

Mykonos Meatballs *15*
Juicy beef meatballs served with spicy cheese dip.

Fried Calamari *17*
Crispy fried squid served with lemon..

SALADS

Greek Salad *14*
Tomato, cucumber, peppers, Kalamata olives and feta cheese from Epirus, with extra virgin olive oil.

Mykonos Salad *18*
Arugula, grapes, Mykonian louza, xinomyzithra cheese and balsamic vinaigrette.

Spinach & Mushrooms *17*
Fresh organic spinach, pine nuts, grapefruit, sesame, grilled manouri cheese, mustard seed vinaigrette and sautéed mushrooms.

Crab Salad *26*
Crab with colorful quinoa, fresh spring onion, ginger, avocado cream and citrus vinaigrette.

Boiled Seasonal Greens *13*
Selected seasonal greens served with olive oil and lemon.

SHRIMP, SQUID, AND LOBSTER ARE FROZEN.

THE CONSUMER IS NOT OBLIGED TO PAY IF THE LEGAL RECEIPT (RECEIPT – INVOICE) HAS NOT BEEN PROVIDED.
DEAR CUSTOMER, IF YOU HAVE ANY SPECIFIC FOOD ALLERGY OR INTOLERANCE, PLEASE INFORM US.

PRICES INCLUDE 24% VAT AND 5% MUNICIPAL TAX. ALL PRICES ARE IN EUROS.

SURETY:.....

Mosaic

TASTE GREECE, FEEL THE MOMENT

FROM THE SEA

Grilled Octopus *24*
Tender grilled octopus with Santorini fava, fresh onion, and smoked paprika.

Grilled Calamari *22*
Grilled squid with Santorini fava, fresh onion, and paprika.

Shrimp Saganaki *24*
Shrimp in tomato sauce with garlic, chili, and feta cheese.

Scallops with Louza & Parmesan *28*
Grilled scallops with butter, Mykonian louza, parmesan, and tarragon aroma.

Sea Bass Fillet *25*
Grilled sea bass with asparagus, baby carrots, and potato-celeriac purée.

Fish of the Day *80/kg*
Fresh fish of the day.

Jumbo Shrimp *140/kg*
Fresh grilled shrimp.

Lobster *120/kg*
Fresh lobster, grilled or cooked upon request.

FROM THE FARM

Chicken Souvlaki 350gr *19*
Marinated Greek chicken with mustard, ginger, lime, and French fries.

Beef Patties 300gr *20*
Handmade grilled beef patties served with French fries.

Veal Steak 350gr *32*
Premium grilled veal steak served with French fries.

Pork Tomahawk 800gr *28*
Juicy grilled pork tomahawk served with French fries.

Lamb Shank 350gr *28*
Slow-cooked lamb with Mavrodaphne wine sauce and potato-celeriac purée.

Gyros 300gr *19*
Pork or chicken gyros served with pita, tomato, onion, tzatziki, and French fries.

MOSAIC Meat Platter *54 (for 2-3 persons)*
Selection of sausage, chicken, beef patty, and pork with French fries, pita, and tzatziki.

PASTA & RISOTTO

(INSPIRED BY THE FLAVORS OF CYCLADIC CUISINE)

Kritharoto with Shrimp *28*
Orzo with shrimp, truffle aroma, and shrimp velouté.

Greek Pasta *17*
Pasta with tomato, onion, peppers, olives, capers, and feta.

Seafood Linguine *27*
Linguini with shrimp and shellfish in white wine sauce.

Lobster Linguini 500gr *60*
Linguini with lobster, tomato, and bisque sauce..

Shrimp Risotto *27*
Creamy risotto with shrimp and bisque sauce.

DESSERTS

Baklava with Vanilla Ice Cream *12*
Chocolate Pie with Vanilla Ice Cream *11*
Cheesecake with Sour Cherry *11*
Greek aged cheese Selection *28*