



## *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, and 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 Chef, Konstantinos Papakitsos, 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

~Mezeler

<b>TZATZIKI (D, V)</b> yoghurt, cucumber, garlic, dill <i>yoğurt, salatalık, sarımsak, dereotu</i>	125	<b>TARAMAS</b> cod roe eggs, olive oil, lemon juice <i>morina havyarı, zeytinyağı, limon suyu</i>	145
<b>MELITZANA (V)</b> smoked roasted eggplant, red pepper, parsley <i>tütsülenmiş közlenmiş patlıcan kırmızı biber, maydanoz</i>	115	<b>SANTORINIAN FAVA (V)</b> yellow split pea, onion, oregano, herbs oil <i>parçalanmış sarı bezelye, soğan, kekik</i>	125



## SALADS

~Salatalar

<b>GREEK (V, D)</b> <i>For 2 195   For 4 225</i> tomato, cucumber, olives, feta cheese, onion, caper leaves, oregano, olive oil <i>domates, salatalık, zeytinler, soğan, yunan beyaz peyniri, kapari yaprakları, kekik, zeytinyağı</i>		<b>TRIO</b> ~ Of Mezedes (D, V) chef's selection of three kinds of mezzes <i>şefin üç çeşit meze seçimi</i>	295
<b>MYKORINI (S, N, D)</b> grilled prawns, sun dried tomato, capers, cherry tomato, pistachio, gruyere flakes, honey balsamic vinaigrette <i>ızgara karidesler, karışık yeşillik ve otlar, güneşte kurutulmuş domatesler, kapari, çeri domates, antep fıstığı, gravyer peyniri parçaları, bal ve balzamik sirke salata sosu</i>	295	<b>TIROKAFTERI (D, V)</b> spicy feta cheese, parsley, roasted peppers, acılı yunan beyaz peyniri, közlenmiş biberler, maydanoz	125
<b>DAKOS (G, V, D)</b> barley rusk topped with marinated tomatoes, oregano, feta cheese, herbs oil & grape molasses <i>kıtır arpa peksimetisi üzerinde marine domates, kekik, feta peyniri, baharatlı yağ ve pekmez</i>	185	<b>BEETROOT TZATZIKI (D, V)</b> yoghurt, beetroot, garlic, balsamic, honey <i>yoğurt, pancar, sarımsak, balzamik sirke, bal</i>	125
<b>PANTZARI (V, D, G)</b> baby rocca, roasted beetroots, dried cranberry, black sesame, fried goat cheese, carob vinaigrette <i>roka, közlenmiş pancar, kurutulmuş, turna yemişi, çörek otu, kızartılmış keçi peyniri, keçiboynuzu salata sosu</i>	195	<b>HUMMUS (V)</b> chickpea, green pea, tahini <i>nohut, bezelye, tahin</i>	125
<b>KARPOUZI (V, D, N)</b> watermelon, melon, watercress, parsley, feta cheese, walnut, mint balsamic karpuz, kavun, tere, maydanoz, limon, yunan beyaz peyniri, ceviz, nane balzamik	185	<b>RAW</b> ~Oma \ Pişmemiş	
		<b>OYSTERS</b> Rock ½ Dozen (S) MP Hot Rock ½ Dozen (S, D) MP	
		<b>SEA BASS CARPACCIO (S)</b> celery, chives, tomato, rock samphire, bottarga powder, citrus orange dressing <i>kereviz, domates, deniz teresi, toz hayvar, turuncgil portakal sosu</i>	250
		<b>TUNA TARTARE (G)</b> cucumber, soya, green lemon, squid ink cracker, taramas, pumpkin sorbet <i>salatalık, soya sosu, misket limonu, kalamar mürekkepli kraker, havyar püresi havyar püresi, balkabağı sorbe</i>	265
		<b>GAVROS MARINATED (G)</b> anchovy filet, red pepper, spring onion, apple capers, oregano, parsley, squid ink bread <i>fileto hamsi, kırmızı biber, taze yeşil soğan, kapari taneleri, kekik, maydanoz, kalamar mürekkepli ekmek</i>	225

**HOT****~Sıcak Başlangıçlar****CHEESE SAGANAKI (V, D, G)**

melted gruyere cheese, spicy tomato marmalade

*eritilmiş gravyer peyniri, acılı domates mameladı*

195

**CALAMARI (G)**fried calamari, parsley sauce  
*kızarmış kalamar halkaları, maydanoz sosu*

250

**TOMATO FRITTERS (V, G, D)**spring onion, fresh herbs, cream of goat cheese  
*taze yeşil soğan, taze otlar, keçi peyniri kreması*

165

**GAVROS (G)**fried anchovy, taratore sauce  
*kızarmış hamsi, tarator sos*

210

**SPINACH PIE (V, G, D)**

spinach, herbs, feta cheese

*ıspanak, otlar, yunan beyaz peyniri*

195

**PRAWNS SAGANAKI (S, D)**

prawns sautéed, pepper, green pepper, spicy tomato sauce, feta cheese, anise, parsley

*sotelenmiş karidesler, biber, acılı domates sos, yeşil biber*

295

**ZUCCHINI & EGGPLANT CHİPS (V, G, D)**

crispy fried, yoghurt mint sauce

*kızarmış çitir kabak ve patlıcan, naneli yoğurt sosu*

165

**GARIDAKI (S, G)**

coated fried shrimps, taramas, marinated tomato, salicornia, saffron dressing

*havyar, marine domates, deniz börülcesi ve safran sosla kaplanmış kızarmış karidesler*

295

**TIGANIA (G, D)**

sautéed mushrooms, red chili, crispy beef pastrami

*sotelenmiş mantarlar, acı kırmızı biber, çitir pastırma*

175

**OCTOPUS**

grilled octopus, fava, caper, sun dried cherry tomato, lemon balsamic dressing

*ızgara ahtapot, bakla püresi, kapari, kurutulmuş çeri domates, limon balzamik sosu*

395

**PEINIRLI****~Yunan Pidesi****CHEESE PASTRAMI (G, D)**gruyere, pastrami beef, poached egg  
*gravyer peyniri, dana pastırma, poşe yumurta*

225

**CHEESE & TRUFFLE (G, D, V)**

feta, gruyere, goat cheese, green asparagus, truffle oil

*yunan beyaz peyniri, gravyer peyniri, keçi peyniri, kuşkonmaz, trüf yağı*

250

**MEAT PIE ~ LAHMACUN (G)**

prime beef cut minced, basil, tomato, peppers, chives

*dana kıyma, fesleğen, domates, biber, taze yeşil soğan*

215



## SEAFOOD

~ Balık Ve Deniz Ürünleri

**SEAFOOD PLATTER (S)** 1395  
(For 2)

grilled prawns, grilled octopus, salmon, seabream sautéed vegetables, basmati rice, citrus dressing

*ızgara karides, ahtapot, somonö çipura, sotelenmiş sebzeler, pilav, turunçgil sos***WHOLE SEABASS (D)** 550  
(800G - 900G)

charcoal grilled whole seabass, fennel, carrot, marrow, dill, lemon, butter, truffle sauce

*kömür ızgarasında bütün levrek, rezene, havuç, sakız kabağı, dereotu, limon, tereyağ, trüf sos***SALMON (D)** 450

orange honey glaze, charcoal grilled, garlic mashed potato, fennel, cucumber almond yogurt salad

*portakal ve bal ile sızılanmış kömür ızgarasında somon, sarımsaklı patates püresi, rezene, yoğurtlu badem ve salatalık salatası***SEABREAM** 415

pan seared filet, spring vegetables sautéed, fresh herbs, 'kakavia' sauce tavada kızartılmış fileto çipura, sotelenmiş sebzeler, taze otlar, kakavia sos

**KRİTHAROTO (S, G, D)** 450

seafood orzo pasta, shrimps, calamari, mussels, marrow, tomato, parsley deniz ürünleri orzo makarna, karides, kalamar, midye, sakız kabağı, domates, maydanoz

**PRAWNS SPAGHETTI (S, G, D)** 415

sour creamy, thyme, mustard, olive powder ekşi krema, taze kekik, hardal, zeytin tozu

**ASTAKOS MAKARONADA (S, G, D)** MPlobster linguine, cherry tomato, tarragon, tomato bisque sauce *istakos linguine, çeri domates, tarhun otu, domates bisque sos***ASTAKOS ON CHARCOAL (S, D)** MPlobster grilled, garlic tarragon butter, mixed leaves salad, lemon dressing *ızgara istakos, sarımsaklı tarhun otlu tereyağ, karışık yapraklar salatası, limon sos*

## MEAT &amp; CHICKEN

~Et &amp; Tavuk

**MIXED GRILL PLATTER (For 2)** 950beef souvlaki, beef patties, chicken souvlaki, lamb chops, pita, tzatziki, grilled vegetables *dana ızgara, köfte, tavuk ızgara, kuzu pizola, pide, cacık, ızgara sebzeler***MOUSAKAS (D, G)** 240layers of potato, eggplant, mince beef with tomato sauce, gruyere béchamel *patates katmanları, patlıcan, domates soslu kıyma, gravyer peynirli beşamel sos***BEEF SOUVLAKI (G, D)** 340charcoal grilled marinated beef tenderloin skewer, pita bread, oregano, tzatziki *marine edilmiş dana bonfile kömür ızgarasında şiş, pide, kekik, cacık***BIFTEKIA (G, D)** 315beef patties, truffle mash potato, green salad, balsamic dressing *dana köfte, trüf yağlı patates püresi, yeşil salata, balzamik sos***CHICKEN SOUVLAKI (D, G)** 275charcoal grilled marinated chicken breast, oregano, tzatziki *marine edilmiş tavuk göğsü kömür ızgarasında şiş, pide, kekik, cacık***LAMB CHOPS (D)** 375charcoal grilled, smoked eggplant caviar, fried potato skins, grated feta *kömür ızgarasında kuzu pizola, türtsülenmiş patlıcan havyar, kızarmış patates kabukları, rendelenmiş yunan beyaz peyniri***LAMB KLEFTİKO (D)** 375slow roasted lamb shank, potatoes, bell peppers, gruyere cheese, lemon oregano sauce *kısık ateşte pişirilmiş kuzu incik, patates, tatlı biber, gravyer peyniri, limon kekik sos*

## SIDES ~ Garnitürle

**TRUFFLE MASH POTATO (D, V)** 125  
*trüf yağlı patates püresi***POTATO FRIES SEA SALT (V)** 115  
*patates kızartması, deniz tuzu***POTATO FRIES, FETA, OREGANO (D, V)** 125  
*kekikli, yunan beyaz peynirli patates kızartması***BASMATI RICE (V)** 115  
*basmati pilavı***SAUTÉED GARLIC BROCCOLI (V)** 125  
*sotelenmiş sarımsaklı brokoli*