

PLATTER

For 4 | 170 For 8 | 340

A daily selection of raw dishes selected by the Chef.
Please ask your waiter for more information.

SHELLS

	6 pcs	12 pcs
Oysters	36	72
Clams	25	50
Smooth clams	33	66
Sea urchin [30g]		30

RAW

Carpaccio		Tartare		Ceviche	
Tuna	31	Tuna	29	Red shrimps	32
Amberjack	39	Amberjack	32	Crayfish	38
Red snapper	26	Crayfish	38		
		Red shrimps	32		

CAVIAR

Antonius Caviar 50g	Siberian 200	Osetra 260	Albino 650
<i>Citrus & thyme blinis, herbs & capers condiment, mastic oil</i>			

FROM THE SEA

Appetizer		Pan-seared	
Tarama	12	Anchovies	20
Marinated anchovies	15	Mussel saganaki	25
		Shrimp saganaki	38
Steamed		Grilled	
Mussels	21	Sardines	20
Crayfish	52	Octopus	28
		Squid	27
Fried		Cuttlefish	23
Anchovies	18	Shrimps	128[kg]
Baby shrimps	25	Smoked eel	28
Shrimps	36	Smoked mackerel	18
Squid	27	Crayfish	155[kg]
Cuttlefish	23		
Crayfish	54		

SALAD
4 pers

Papaioannou [for 2/4] Lettuce & rocket, tomato, cucumber, carrot, pickled peppers	18/26
Greek - Feta, tomato, cucumber, olives, peppers, oregano	19
Armyra - Smoked eel, lettuce & rocket, tomato, capers, carob rusk	34
Beef tomato - Tomato, caper leaves	16
Zucchini - Sliced zucchini, goat's cheese, almond, herbs, green apple	23
Cherry tomato - Cherry tomato, carob rusk, caper leaves	16
Lobster - Poached lobster, green salad & beans, seaweed, rock samphire	58

PASTA
2 pers

Crayfish orzo	160[kg]
<i>Choose your type of pasta: Pappardelle, Linguine, Spaghetti</i>	
Lobster	220[kg]
Slipper lobster	230[kg]
Crayfish	160[kg]
Dusky grouper	150 [kg]
Seafood	65

DAILY CATCH

Grilled fish of the day	140 [kg]
Steamed dusky grouper	140 [kg]
Slipper lobster	220 [kg]
Lobster	210[kg]

FROM THE LAND

Rib Eye USA [280g]	65
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SIDE DISH

Seasonal greens	12
Potato, broccoli, carrot, zucchini	12
Hand-cut French fries	12
Roasted broccolini	16

BREAD & CHEESE

Country bread & sourdough, olive oil, oregano	5
Feta	10
Graviera	16
Arseniko Naxos	16



PAPAÏOANNOU

MYKONOS

Market Inspection Manager: Theoharis Vissaritis.

Prices include VAT and all legal charges.

The business has certified point of sales terminals for payment with cards.

Feedback sheets are available within a special box at the restaurant's exit.

The consumer is not obliged to pay, if the notice of payment is not received (receipt-invoice).

We fry with sunflower oil and we use olive oil in our salads.

The Finest, Authentic Greek Seafood

== *By George Papaioannou* ==