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Experience Culinary Art in Mykonos No5 by simply using your Five Senses:

Taste - Smell - See - Listen - Touch

By embracing the mentality of the hospitality offered in Mykonos No5, our chef Nikolaos Galatsanos, created this menu, with a specific perspective towards the actual experience and feeling of these dishes.

The overall aim is to see, listen, touch, smell & ultimately taste by feeling each and every bite.

High-quality ingredients & local produce, and all that the Greek land has to offer land on your table within simplicity and honesty towards an authentic gastronomic experience.

All of the above add up to your experience with us in Mykonos No5.

Welcome ...

Kali Oreksi ...

kali = bon(good)
oreksi = appetite

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TO BEGIN

-  “Chortopita” 16
Puff Pastry | Wild Greens | Spring Onions | Sumak | Herbs
-  Cosy “Summer Night” Salad 18
Watermelon | Feta | Onions | Basil | Nigella Seeds | Smoked Boukovo
- Smoked Mackerel 20
Mackerel | Cucumber | Greek Yoghurt | Garlic | Beetroot | Dill
- Seafood Raviolo 24
Fish | Prawn | Potatoes | Herbs | Seafood Bisque
- The “Glorious Moussaka” 26
Beef Ragu | Aubergine | Cheese | Potato Foam | Thyme oil

TO CONTINUE

 Courgette	24
Peppers Spinach Goat's Cheese Tomato Fondue Potato	
Chicken "Prasoselino"	26
Celery Fondue Celeriac Puree Burned leeks Jus Foam	
Lamb "Kleftiko"	30
Slow cooked Lamb Shoulder Aubergine Potato Cake Halloumi	
Croaker	32
Lentils Turnip Grapes Vaduvan Kritamo	
Seabass "Gemista"	36
Green Beans Artichoke Black Rice Gemista emulsion Feta	
'Milk fed' Veal	38
Veal Polenta Peas Broad beans Jus	

TO CONCLUDE

 Rustic Lemon Pie	12
Lemon Custard Berries Compote Almond Crumple Merengue	
 "Karidopita"	12
Warm Pudding Smoked Caramel Sauce Vanilla Ice Cream Caramelised Walnuts	
 Chocolate Cremeux	14
70 % Dark Chocolate White Chocolate Soil Kaimaki ice cream	

Special dietary needs.

Please inform your waiter if you have any food allergies or dietary needs, prior to ordering.

 Vegetarian

Vegan options upon request

All prices are in Euro.

Prices are valid until October 2019.

Prices include: service charge, Municipal Tax and VAT.

Managing Director: Dimitris Kontizas