



MYKONOS  
SOCIAL

BY JASON ATHERTON

CELEBRATING

THE



a

AEGEAN

SEA

After Jason's many years traveling around the Greek islands, he has designed a menu around its local produce and Artisans. The menu at Mykonos Social by Jason Atherton is a journey through the Aegean Sea and the Mykonian landscape, using local products, and working with purveyors, foragers, and fishermen to bring you a dining experience unique to the island of Mykonos. Supporting the local ecosystem to create a cuisine that is not only delicious but also sustainable.

# Sea Inspired

## SNACKS

Aegean seaweed choux bun, cured sea bream with tomato dressing, squid ink aioli  
Naxos surf clam, ajoblanco ice cream, dill oil, passionfruit

## BREAD

Seaweed butter, olive oil focaccia bread, sourdough bread

## TO START

Marco's bouillabaisse, los red mullet, olive tapenade  
Local island red prawn, onion, pickled sea fennel, anchovy dressing, caviar gold

## TO FOLLOW

Monkfish cured in sake, apple dashi, daikon, lemon skin purée  
Wild Aegean Red dentex, lobster reduction, courgette-basil, sea herbs  
Skyros line-caught sea bass, Santorinian tomato, Santoña anchovies, basil

## TO FINISH

Mykonian yogurt sorbet, galaktoboureko, fig leaf  
Santa Marina seawater chocolate rocks with geranium ice  
Petits fours inspired by olive oil

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Menu 180 | Wine Pairing +110

# Aegean Experience

## SNACKS

Aegean seaweed choux bun, cured sea bream with tomato dressing, squid ink aioli  
Naxos surf clam, ajoblanco ice cream, dill oil, passionfruit

## BREAD

Seaweed butter, olive oil focaccia bread, sourdough bread

## TO START

Marco's bouillabaisse, los red mullet, olive tapenade  
Local island red prawn, onion, pickled sea fennel, anchovy dressing, caviar gold

## TO FOLLOW

Sporades spider crab, kaffir lime, yogurt, bottarga Trikalinos  
Monkfish cured in sake, apple dashi, daikon, lemon skin purée  
Wild Aegean Red dentex, lobster reduction, courgette-basil, sea herbs  
Skyros line-caught sea bass, Santorinian tomato, Santoña anchovies, basil  
Beef tenderloin greater Omaha, aubergine miso, beef fat carrot

## TO FINISH

Mykonian yogurt sorbet, galaktoboureko, fig leaf  
Santa Marina seawater chocolate rocks with geranium ice  
White coral, pink grapefruit, lemon tuille, thyme honey  
Petits fours inspired by olive oil

# Vegetarian Menu

## SNACKS

Aegean seaweed choux bun, aubergine, aoli  
Roasted red pepper soup, Greek yogurt, black olive tapenade

## BREAD

Seaweed butter, olive oil focaccia bread, sourdough bread

## TO START

Daikon dashi, Manouri cheese, asparagus, passion fruit, dill oil

## TO FOLLOW

Heritage tomato carpaccio, red pepper feta cream, Santorinian tomatoes,  
pickled sea fennel, seaweed powder  
Roasted oyster mushrooms, artichokes, basil, courgette purée, monks beard  
Grilled baby vegetables, fermented tomato fondue, miso aubergine

## TO FINISH

Mykonian yogurt sorbet, galaktobourekó, fig leaf  
Santa marina seawater chocolate rocks with geranium ice  
Petits fours inspired by olive oil

CHEF

Jason Atherton

For information relating to allergens within our food, please request to view our allergen mix.  
VAT included. All prices are in Euro.