



MYCONIAN
AMBASSADOR



EFISIA

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In tribute to the guiding philosophy of our Executive Chef Elias Maslaris, Efisia is named after the Greek word 'physis' (φύσις), the theological, philosophical and scientific term for 'nature'.

A native of Thessaloniki, a big city in Greece famous for its wines, Elias is an internationally trained chef who is passionate about infusing classics with regional flavours, and reveres the process of using seasonal organic produce to create world-class cuisine. Using only the finest farm-to-table ingredients and the fishermen's catch of the day, his distinctive touch transforms even the simplest meal into a sophisticated gourmet experience that fuses purity and seasonal flavours.

On the strength of our own Myconian roots, we also have time-honoured ties to local farmers and fishermen, some going back three decades. Tomatoes, cucumbers, aubergines, zucchini, peppers, onion, garlic, lemons, and aromatic herbs such as sage, thyme, oregano and rosemary, are grown exclusively for our restaurants. Even the salt we use is the finest 'fleur de sel' harvested around the island of Delos. We also have two 'underground' sources that provide us with secret supplies: the octopus in one of our signature dishes is delivered by Panagiotis, an old friend of Myconian Collection founder George Daktylides, who knows the waters around Rhenia like the back of his hand and only fishes for himself and our chef. And of course, since retiring as CEO of the Collection in 2011, Daktylides himself has taken to rearing our lamb and pork on family land.

SIGNATURE MENU

100€

Aegean fish carpaccio
with roe and fresh citrus dressing

Octopus with red fruit sauce and sour cream

Lobster with artichoke a la polita
lemon, dill, fennel, parsley, bottarga

Mykonos lamb medallion
with herb crust and summer vegetables

Lemon-lime parfait
served with raspberry compote, lime gelée and pink grapefruit sorbet

Mignardises

VEGETARIAN

75€

Fennel velouté with yoghurt and crostini

Quinoa salad
with grilled haloumi cheese

Melitzanompourekakia
eggplant, smoked cheese from "Metsovo", raisins

Mushroom risotto
smoked eggplant and Greek goat cheese

Lemon-lime parfait
served with raspberry compote,
lime gelée and pink grapefruit sorbet

Mignardises

APPETIZERS


- ⓧ Sautéed foie gras
with fig and hibiscus 28€
- ⓧ Aegean fish carpaccio
with roe and fresh citrus dressing 22€
- Yellowfin tuna tartare
with ginger, chili and passion fruit 26€
- ⓧ Octopus
with red fruit sauce and sour cream 22€
- ⓧ Pan-fried scallops
with carrot, ginger, lime and orange blossom honey 24€
- Beef tartare on beef carpaccio
with black garlic mayonnaise 24€

SALADS

- ⓧ Traditional Greek salad
with feta cheese, barley rusks, olive oil and oregano 18€
- ⓧ Quinoa salad with grilled shrimps
summer fruits and oxymel vinaigrette 22€
- ⓧ Summer green bean salad
with grilled tuna and poached egg 18€
- ⓧ ⓧ Eggplant salad
grilled smoked eggplant with olive oil, garlic and parsley 16€
- ⓧ Avocado salad
with mango, baby spinach, walnuts and ginger dressing 16€

ⓧ Vegetarian ⓧ Gluten Free






SOUPS

 Fish soup original recipe from the monasteries of Mount Athos	22€
Soup of the day	20€

PASTA & RISOTTO

 Cretan macaroni "Skioufichta" with octopus, cranberry and pine nuts	22€
Homemade ravioli with zucchini and lobster	28€
  Mushroom risotto with smoked eggplant and Greek goat cheese	22€
Homemade lasagne with fresh herbs, vegetable ratatouille and egg yolk	18€

FISH

-  Grilled sea bass fillet 28€
fennel textures with star anise sauce
-  Red snapper 30€
with steamed vegetables and saffron broth
-  Grilled Aegean cod & squid 32€
with "Aliada Kefalonias" garlic, olive oil,
lemon and potato mash from Cephalonia
-  Lobster with artichoke à la polita 44€
lemon, dill, fennel, parsley and bottarga
-  Catch of the day 120€/Kg
with grilled or steamed vegetables and lemon-olive oil dressing



MEAT

-  Slow-cooked pork belly 28€
celery root cream, Granny Smith apple and pepper-cacao sauce
-  Braised corn-fed chicken breast 28€
corn cream with goat cheese and grilled asparagus
- Veal cheeks (slow-cooked in their gravy) 30€
with traditional Greek pasta "trachana"
and "St. Isidoros" cheese from Naxos
-  Beef fillet tagliata 48€
with sautéed baby potatoes and wild mushrooms
- Myconian lamb 36€
with herb crust and summer vegetables



Selection of Greek cheeses

24€


DESSERTS

  Chocolate ganache
caramelized Brazil nuts,
sorbet and chilled orange-passion fruit soup

15€

  Lemon-lime mousse
served with raspberry compote,
lime gelée and pink grapefruit sorbet


15€

 Orange curd with chocolate ganache
dulce de leche, honey and orange sorbet, caramelized plums

15€

Cream cheese espuma
strawberry sorbet, crumble, mint

15€

 Mango cremeux
served with passion fruit gelée,
mango tartare and lemon verbena sorbet

15€

 Selection of ice creams

5€ / scoop

 Selection of sorbets

5€ / scoop

 Vegetarian  Gluten Free



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RELAIS & CHATEAUX.