



SantAnna

MYKONOS

RESTAURANT
MENU

Assortment from slow fermentation sourdough bread with,
green olive oil, and marinated olives

Per person 5€

Fresh and Raw

Oysters Lobster mousseline, fennel oil, salmon eggs	6 pcs 50€ / 9 pcs 70€ / 12 pcs 90€
Black Angus steak tartare With traditional garnishes, truffle, cured egg yolk	28€
Sea urchin Turmeric, chives	25€

Cold Appetizers

Marinated anchovies Potato salad, tomato chutney, roasted bread, cacao	18€
Fish salad with catch of the day Black eyed peas, carrot, sweet potato, dill oil, beet	28€
Greens Roasted beets, anthotyro cheese, yeast, finocchio	15€
Greek flavors Tzatziki and tzatziki without garlic	9€
Eggplant salad Agioritiki	9€
Fava beans from Santorini with sweet bitter orange	9€
Hot pepper and cheese with kopanisti cheese from Mykonos	9€
Platter with a variety of traditional spreads	25€

Salads

Roasted roots Xinotyri from Mykonos, kale, hazelnut	16€
Cherry tomatoes Carob rusk, cucumber spaghetti, feta cheese, zucchini	18€
Greek lettuce Eel from Mesologgi, broccoli, cauliflower, linseed, avocado	18€
Greek caprese Organic Greek mozzarella, basil oil, lountza from Mykonos	22€

Hot Appetizers

Calamari Risotto from potato and celeriac, chicken skin, truffle from Grevena, Enoki mushrooms	27€
Octopus stew Graviera cheese cream, lasagne, onion purie, polenta	28€
Steamy mussels Kakavia soup broth, tomato, bee palette	25€
Lobster ravioli Crayfish soup, corn cream, salmon	32€
Croquette crab from Alaska Marinated zucchini, tarama with avocado, coriander oil	32€

Pasta

We are producing our own fresh pasta daily, with organic flour and eggs.
Prepared upon request.
Choice of: Spaghetti, Casarecce "striftaria" & tagliatelle, Gluten free corn penne.

Lobster pasta Fresh tomato, basil, lobster broth	per kilo 140€
Whole-wheat orzo with shrimp Oysters, chorizo, kumquat confit	35€ / for two 60€
Beef ragoût Pancetta, Bechamel cream, tomato powder, burnt onion	26€
Tuna Leek-celery sauce, botargo from Mesologgi, wild rocket	25€
Roasted Vegetables Caper, Kalamon Olives, dry anthotyro cheese	20€

Fish Station

Our fish are fresh, fished on the same day by local fishing boats	per kilo 110€
Choose the way of cooking	
– Grilled	
– Slow cooked in salt crust	

Main Courses

Chicken breast	26€
Roasted potatoes "spastes", truffle mayo, potato emulsion	
Catch of the day	35€
Kakavia broth, herb crust, Jerusalem artichokes, garlic purée	
Lamb	32€
Eggplant puree, Pistachio from Aegina, sauce from its broth	

Meat Station

We serve Black Angus beef.
Its abundant marbling texture ensures a consistent flavor and juiciness in our dishes.

Tomahawk rangers Valley	1kg 140€
Smoked beef short ribs slow cooked	1kg 80€
Tagliata Trip-Tip	1kg 120€
Premium Rib Eye	350gr 45€
Beef Tenderloin	250gr 55€
Dry aged T-bone steak	45€
Bunless Turkey burgers	28€

Sauce of Choice

5€

Bearnaise sauce
Traditional Argentinian chimichurri
Low-fat butter with hazelnuts
Bordelaise with mushrooms

Side Dishes

8€

Triple cooked fries
Sticky rice, dry onion
Steamed vegetables, lemon, chives
Baby potatoes confit, thyme

Meat Platter

8-10 ppl 750€

Black Angus tagliata 1kg
Slow-cooked short ribs 700gr
Rib eye 600gr
Burger from turkey mince 8 pieces
Burger from beef mince 4 pieces
Chicken breast fillet
Assortment from garnishes and small pies

Seafood Platter

8-10 ppl 850€

1 lobster
Arrived jumbo prawns 4 pieces
Grilled octopus
Tuna Tartar
Calamari
Sea urchin
Assortment from garnishes and small pies

Desserts

Pavlova (to share)	60€
Tonga, raspberries, baked peaches	
SantAnna Aroma	18€
Basil cream with strawberry compote, basil oil, crystallized white chocolate, yogurt ice cream	
Garden Cheesecake	16€
Coconut, cheesecake cream, mango-passion fruit compote, ginger biscuit	
50 Shades of Purple	15€
Caramel, praline, blueberry ice-cream	
Greek donuts	15€
With honey, sprinkled cinnamon, white sesame	
Fresh seasonal fruits	18€
Sugar and lactose free ice-cream	per scoop 4€
Made with olive oil / Vanilla, chocolate, hazelnut	
Sorbet	per scoop 3€
Peach, melon, strawberry	

Allergens

	Eggs	Lactose	Gluten	Sulphur	Lupin	Mollusc	Mustard	Nuts	Celery	Sesame	Soy	Fish
Cover charge			✓					✓				
Oysters	✓					✓						✓
Urchin salad												✓
buffalo tartare	✓		✓	✓				✓				
Marinated anchovies	✓	✓	✓	✓				✓				✓
Catch of a day		✓	✓									✓
Wild greens		✓		✓							✓	
Tzatziki		✓		✓								
Eggplant salad				✓				✓				
Fava beans from Santorini		✓						✓				
Hot roots		✓						✓				
Cherry tomatoes		✓	✓					✓		✓		
Romain lettuce				✓				✓		✓		✓
Greek Caprese		✓		✓						✓		
Steamy mussels				✓		✓			✓			✓
Octopus stew	✓	✓	✓	✓								✓
Lobster ravioli	✓		✓	✓					✓			✓
Croquette crab	✓	✓	✓	✓								✓
Calamari		✓				✓						✓
Chicken breast	✓											
12-hour braised beef		✓	✓	✓					✓			
Catch of a day				✓					✓			✓
Lamb	✓	✓		✓				✓				
Lobster spaghetti	✓		✓	✓					✓			✓
Orzo	✓		✓	✓		✓			✓			✓
Tuna	✓	✓	✓	✓					✓			✓
Grilled vegetables	✓		✓	✓					✓			
Beef ragoût	✓	✓	✓	✓					✓			
Turkey patties	✓		✓				✓					
French fries												
Sticky Rice				✓								✓
Steam Vegetables		✓		✓								
Bearnez Sauce	✓			✓								
Chimichuri												
hazelnut butter		✓						✓				
Bordelaise with mushrooms				✓								
Pavlova	✓	✓	✓									
SantAnna Aroma	✓	✓	✓					✓				
Garden Cheesecake	✓	✓	✓					✓				
50 Shades of Purple	✓	✓	✓					✓				
Greek donuts	✓	✓	✓					✓		✓		
Sugar and lactose free ice-cream								✓				
Sorbet								✓				

*All products might content gluten, soya, nuts or lactose residues

Theologos Amiras

Chef

Dimitris Rizogalas

Head Chef

Dionissis Panos

Menu Scientific Collaborator



The consumer has no obligation to pay if not presented with the necessary legal document element (receipt/ invoice).

Prices include 24% VAT, 0,5% Municipality tax.
Service fee not included.

Legal Representative
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