



mykonos
— PRIVÉ —

Modern Greek & Mediterranean



“Where every dish tells a Mediterranean story and every visit becomes a memory.”

@mykonossprive
mykonoss.com

56-63 Wilton Road, SW1V 1DE
020 7967 1297



C O L D M E Z E S

FETA & KALAMATA OLIVES	Greek feta, kalamata olives, oregano	6.9
TZATZIKI	Greek yoghurt, cucumber, garlic, dill oil, pita.	6.95
HUMMUS	Chickpea and tahini dip, lemon, garlic, olive oil, pita.	7.5
TIROKAFTERI	Whipped feta dip with roasted peppers, chilli olive oil and pita.	7.5
DOLMADES	Vine leaves stuffed with herbed rice, garlic, onion, spices.	7.20
TARAMAS	Traditional cod roe dip, onion, lemon, pita.	8.5
MELITZANOSALATA	Smoky aubergine & roasted pepper dip, garlic, herbs, pita.	7.5
CHOOSE ANY 3 COLD MEZES WITH WARM PITTAS		20.45

H O T M E Z E S

KOLOKITHAKIA TIGANITA	Fried courgettes served with garlic yoghurt.	7.5
LAHANADOLMADES	Stuffed cabbage leaves with rice and minced beef.	7.9
STUFFED MUSHROOM	Portobello mushroom, melted mozzarella, garlic oil.	7.9
GIGANTES PLAKI	Baked giant beans in rich tomato sauce with warm pita.	7.5
SPANAKOPITA	Crispy filo pastry filled with spinach, feta, herbs and salad.	8.9
SAGANAKI	Golden fried Kefalograviera cheese, thyme and honey.	8.5
KOUPES	Crispy bulgur croquettes filled with seasoned beef with garlic yoghurt.	12.9

F R O M T H E A E G E A N

OCTOPUS IN VINEGAR	Marinated octopus, pomegranate molasses, olive oil.	13.5
CRISPY CALAMARI	Fried calamari, lemon, tartar sauce.	12.5
GOLDEN PRAWNS	Golden fried prawns, sweet chilli aioli.	12.5
MUSSEL BITES	Crispy mussels, lemon aioli.	11.50
THE AEGEAN TRIO	Selection of calamari, prawns and mussels.	24.95

S A L A D S

GREEK SALAD	Tomatoes, cucumber, onion, green pepper, Kalamata olives, feta.	12.9
DAKOS KRITIS SALAD	Cretan barley rusk, tomato, onion, feta, olives, capers.	13.2
OCTOPUS SALAD	Tender octopus, mixed leaves, cherry tomatoes, onion Kalamata olives, citrus dressing.	14.9

*Please inform a member of staff, if you have any allergies or intolerances before you order.
Unfortunately, we can not guarantee that any product is 100% free from any allergen due to risk of cross contamination in our kitchen.
A discretionary 12.5% service charge will be added to your bill*

MAIN DISHES

CHICKEN SOUVLAKI	Chargrilled chicken skewers, pita, tzatziki, seasonal salad.	20.45
LAMB SOUVLAKI	Chargrilled lamb skewers, pita, tzatziki, seasonal salad.	21.45
KEFTEDES	Seasoned beef and lamb meatballs, mashed potatoes, tzatziki, salad.	21.45
KLEFTIKO	Six-hour braised lamb shank, lemon, oregano, braising juice, pita	24.9
LAMB CHOPS	Marinated lamb chops, mashed potatoes, tzatziki, seasonal salad.	25.9
MIXED GRILL	Lamb chops, chicken & lamb souvlaki, keftedes, pita, tzatziki, seasonal salad.	For one 30.45 For two 56.45

STEAKS

RIBEYE	Chargrilled ribeye, mashed potatoes, grilled vegetables, peppercorn sauce.	38.95
T-BONE	Chargrilled T-Bone, truffle fries, grilled asparagus, sautéed wild mushrooms.	43.95

SEAFOOD

SEA BREAM	Pan-fried sea bream, white wine cream, spiced potatoes, broccoli.	23.95
BUTTERFLIED SEA BASS	Grilled butterflied sea bass resting on a warm olive oil tarragon sauce.	28.95
SLOW-BAKED SALMON	Truffled mash, buttered sugar snaps, truffle dressing.	30.45
GRILLED OCTOPUS	Chargrilled octopus, fava purée, capers, pickled red onion.	24.45
PRAWN SAGANAKI	King prawns in a fragrant tomato sauce, finished with feta.	23.45
LOBSTER ORZO	Whole lobster stuffed with mushrooms, peppers and melted cheese, served over creamy orzo in a velvety lobster bisque.	48.95

VEGETARIAN

GEMISTA	Stuffed peppers with rice, herbs and Mediterranean spices, topped with garlic yoghurt.	15.9
IMAM BAYILDI	Slow-baked aubergine filled with tomatoes, onions and fresh herbs. Finished with feta.	15.9
VEGETARIAN MOUSAKKA	Roasted aubergine, potato and courgette, tomato and lentil ragù, silky béchamel.	15.9

PASTA

SEAFOOD LINGUINE	Linguine with king prawns and mussels in a tomato, garlic & white wine sauce.	23.95
MANTI	Handmade beef dumplings, garlic yoghurt, spiced butter, sumac, mint.	20.95

EXTRAS:

Pita Bread	2.5	French Fries	3.9	Yoghurt	3.5	Onion Rings	3.9
Gluten Free Pita	2.9	Truffle Fries with parmesan	7.2	Olives	3.5	Grilled Veggies	6.5

LUNCH SET MENU

Available Monday to Thursday, 12 PM – 3 PM
2 courses for £16.95 per person

MEZES

TZATZIKI

Greek yoghurt blended with hand-grated cucumber, crushed garlic and dill.

HUMMUS

Creamy chickpea and tahini dip with lemon, garlic and extra virgin olive oil.

GIGANTES PLAKI

Giant butter beans baked in a rich tomato sauce with garlic, onion and oregano..

MELITZANOSALATA

Smoky aubergine and roasted red pepper dip with garlic, onion and parsley.

DOLMADES

Vine leaves stuffed with herbed rice, garlic, onion, spices.

SPANAKOPITA

Crispy filo pastry filled with spinach, feta, fresh herbs, served with salad and tzatziki.

TIROKAFTERI

Whipped feta dip with roasted peppers, chilli oil and warm pita.



MAINS

GYROS BURGER (CHICKEN OR PORK)

Chicken or pork gyros served in a toasted brioche bun with homemade tzatziki and fresh onion, accompanied by crispy fries.

KEFTEDES

Savoury meatballs made from a blend of beef and lamb, mixed with fresh herbs, garlic and onions. Served with mashed potatoes and salad.

CHICKEN SOUVLAKI

Tender pieces of marinated chicken, served with pita, tzatziki, and salad.

LAMB SOUVLAKI

Lamb skewer marinated with garlic, herbs, and olive oil. Served with warm pita, tzatziki, and fresh salad.

VEGETARIAN MOUSAKKA

Layers of roasted aubergine, potato, courgette, tomato, lentils and béchamel sauce.

GREEK SALAD

A refreshing blend of tomatoes, cucumbers, red onions & Kalamata olives with feta cheese.

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DESSERT MENU

GALAKTOBOUREKO

7.9

Golden layers of buttery phyllo encasing velvety vanilla custard, delicately soaked in aromatic citrus syrup.

EKMEK KATAIFI

8.5

Syrup-soaked ekmek kataifi layered with mastic-vanilla pastry cream and topped with roasted almonds..

PORTAKALOPITA (Orange Pie)

8.9

Traditional Greek phyllo cake infused with fresh orange syrup and finished with mascarpone, pistachio and pomegranate seeds.

BAKLAVA

8.95

Flaky layers of phyllo pastry, filled with nuts and sweetened with honey and syrup.

RIZOGALO (Greek Rice Pudding)

7.9

A comforting Greek rice pudding with creamy vanilla milk, finished with a light sprinkle of cinnamon.

CREME BRULEE

8.5

Silky-smooth vanilla bean custard topped with a delicately torched caramel glaze and fruits.

ICE CREAM SELECTION

7.5

A rotating selection of ice cream flavors. 3 Scoops. Please ask your server for details.



HOT DRINKS

COFFEE

Espresso single/double	2.9/3.2
Macchiato single/double	3.2/3.6
Americano	3.4
Cappuccino/Flat White	3.9
Latte	3.9
Cortado	3.7
Hot Chocolate/Mocha	4.5
Greek Coffee	4.5
Greek Mastic Coffee	4.9
Freddo Espresso (Greek iced coffee)	3.5
Freddo Cappuccino	3.9
Dairy free almond, oat, coconut, soya or decaf	0.75
Syrups; Vanilla, caramel or hazelnut	0.75

TEA

Black Tea	
Breakfast/ Earl Grey	2.9
Ginger and Lemon	3
Herbal Tea	
Peppermint	2.9
Chamomile	2.9
Japanese Sencha Green	3.2
Premium Jasmin Green	3.9



SPARKLING WINES

	125ml	Bottle
Domaine Karanika Brut Cuvée Spéciale Xinomavro, 2023, Greece Champagne method sparkling wine, dry, crisp, aromas of lime & pear.	9	51
Domaine Karanika Brut Rosé Xinomavro, 2023, Greece Champagne method sparkling wine with lively strawberry and red berry notes with elegant, dry sparkle.	9.2	52

CHAMPAGNE

	Bottle
Veuve Clicquot Yellow Label Brut, France Fresh and vibrant, featuring citrus, white peach, & delicate brioche notes.	105
Bollinger Brut Special Cuvée, France Rich and sophisticated, with notes of brioche, baked apple, & toasted almond.	115
Dom Pérignon, France Elegant and iconic, with refined notes of brioche, citrus, & stone fruit.	395

ROSÉ WINE

	175ml	250ml	Bottle
Mylonas Malagousia-Mandilaria, 2024, Attica, Greece Bright red berry aromas with rose petal notes, dry & well-balanced.	9.95	12.95	37
Ousyra Fokiano Rosé, 2024, Syros island, Greece Strawberries, a hint of sea breeze and whiffs of oregano.	10.5	13.5	40
El Paso, Rioja, 2024, Spain Red berries, watermelon, & citrus, light-bodied with crisp acidity.			42
Alpha Estate PDO Amyndeo Xinomavro, 2025, Greece Refreshing rosé with notes of wild strawberry, red berries & a crisp mineral finish.			60

SWEET WINE

	100ml	Bottle
Mylonas Sunday Savatiano-Aidani, 2023, Attica, Greece Baked quince notes, honey and nutmeg.	6.9	29



WHITE WINES

	175ml	250ml	Bottle
Kokotos 'Agrimi' Savatiano-Roditis, 2024, Attica, Greece Intense floral profile on the nose, aromas of citrus fruits & grapefruit.	8.95	11.95	34
Mylonas Retsina, 2024, Attica, Greece Distinctive aromas of pine resin and fresh citrus, with vibrant fruit and a clean, refreshing palate.	8.95	11.95	34
Nikolaou Organic Kydonitsa, 2024, Peloponnese, Greece Vibrant citrus fruit aromas, sweet buttery aftertaste with balanced acidity.	9.25	12.5	36
Moschofilero Mantinea, 2024, Peloponnese, Greece Aromatic floral notes with rose petals & lemon zest, lively acidity and a crisp finish.	9.25	12.5	36
Mylonas Assyrtiko, 2024, Attica, Greece Orange blossom, nuances of green apple and fresh lemon peel.	9.95	13.5	40
ColdeRove Pinot Grigio, 2024, Italy Crisp green apple and pear aromas, light-bodied with refreshing acidity.			38
Chardonnay 'Salient', L'Aurora, 2024, Italy Ripe peach & melon aromas with hints of vanilla, medium-bodied & well-balanced.			40
Alpha Estate 'Turtles' Malagouzia, 2025, Greece Aromatic with notes of white peach, citrus blossom & tropical fruit, balanced by a fresh finish.			44
Douloufakis 'Dafnios' Vidiano, 2025, Crete, Greece Fresh and textured with stone fruit aromas, Mediterranean herbs and a crisp mineral finish.			45
Haha Sauvignon Blanc, 2024, New Zealand Vibrant citrus and passion fruit notes, zesty with a clean, dry finish.			52
Gavi di Gavi, Cossetti, 2024, Piedmont, Italy Elegant white peach and citrus notes, fresh minerality & a smooth, dry palate.			60



RED WINES

	175ml	250ml	Bottle
Kokotos 'Three Hills' Agiorgitiko, 2024, Attica, Greece Light red cherries notes and soft tannins.	8.95	11.95	34
Mylonas Merlot-Agiorgitiko-Mandilaria, 2023, Attica, Greece Dense aromas of red and dark fruit such as berries and cherries, spices, chocolate and vanilla.	9.95	13.5	40
Tatakis 8 Pyles, 2022, Rhodes, Greece Mandilariou & Merlot Rich dark berry & plum aromas. Full-bodied with a velvety finish.	10.95	14.95	43
Alpha Estate 'Axia' Xinomavro-Syrah, 2022, Amyndeo, Greece Complex with spices like vanilla, clove and hints of blackberry.	10.95	14.95	43
Kokotos Cabernet Sauvignon, 2023, Attica, Greece Well-balanced and structured, with black fruit, plum and notes of liquorice.			46
Manousakis 'Alexandra's', 2020, Crete, Greece Syrah, Grenache and Mourvèdre blend with dark berries, soft spice and smooth tannins.			53
Merlot, 2023, Italy Ruby red, with notes of red berries and wild herbs. Velvety and smooth.			40
Malbec Reserve, 2021, Argentina Deep purple with ripe blackberry aromas and soft tannins.			56
Pinot Noir, 2021, France Red fruits, floral hints, and gentle spice. Full-bodied. Balanced and rounded.			71



G R E E K I N S P I R E D C O C K T A I L S

Mastiha Margarita Mastiha, Tequila, Fresh Lime.	12.9
Freddo Espresso Martini Mastiha coffee liquer, Syrup, Coffee.	13.9
Mastiha Sour Mastiha, Lime and Egg white.	12.5
Ouzito Ouzo, Dark Rum, Sugar, Mint, Lime, Soda Water.	12.9
Helenic Refresher Lemonade with Ouzo & Mint.	12.9
Greek Mimosa Tsipouro, Cinnamon, Lemon, Sparkling rosé.	14.9
Salty Skin Mastiha, White wine, Soda, Lemon & Salt.	13.5
Athenian Spritz Athens Vermouth, Tonic water and Prosecco.	12.95

C O C K T A I L S

Original Margarita Tequila, Cointreau, Fresh Lime, Sugar.	12.5
Espresso Martini Absolut, Kahlua, Espresso & Syrup.	13.5
Mojito White and Dark Rum, Sugar, Lime, Mint, Soda Water.	11.9
Porn Star Martini Absolut Vanilla, Passoa, Passion Fruit Purée, Syrup, Lime.	13.5
Negroni Gin, Campari, Vermouth Rosso.	12.5
Old Fashioned Bourbon Whisky, Sugar, Angustura Bitters.	13.5
Aperol Spritz Aperol, Prosecco and Soda water.	11.9
Hugo Spritz St-Germain, Prosecco, Soda and Mint.	12.95
Paloma Tequila, Pink grapefruit, Agave and Lime.	13.2
Cosmopolitan Vodka, Cointreau, Cranberry and Lime.	12.95
Brandy Alexander Courvoisier, Crème de cacao, Coconut & Cream.	12.5



MOCKTAILS

Indigo Bloom Blueberry syrup, Lemon soda, Butterfly pea tea.	8.95
Summer Blush Apple, Cranberry, Lime, Mango, Peach.	8.95
Golden Hour Grapefruit juice, Ginger, Lemon, Honey, Soda.	8.2
Passion Fruit Virgin Mojito Mint, Lime, Passion fruit, Soda.	8.2

B E E R

Mythos (5.0%)	5.5
Alfa (5.0%)	5.5
Fix (5.0%)	6.2
Septem Friday's (Pale Ale, 4.7%)	6.8
Nissos Pilsner (5.0%)	6.8
Efes (5.0%)	5.2
Efes Draught (5.0%)	7.5
San Miguel (5.0%)	5.5
Peroni (5.0%)	5.5
Peroni Alcohol-Free	4.9



INTERNATIONAL SPRITZES

VODKA

Absolut	9
Ketel One	10
Grey Goose	12
Cîroc	12
Belvedere	12.5

GIN

Beefeater	9
Tanqueray	10
Hendrick's	12
Roku	12
Gin Mare	14
Monkey 47	16

TEQUILA | Shots

Jose Cuervo Silver	5
Don Julio Silver	7.5
Patron Gold	9
Don Julio Reposado	9

RUM

Captain Morgan	7.5
Havana Club 3 Años	8.5
Kraken	8.5
Appleton Signature	10
Diplomático Reserva Exclusiva	14

WHISKY

Jonnie Walker Black	10
Woodford Reserve	9.5
Chivas Regal 12 yrs old	10.5
Glenfiddich 12	12.5
Nikka from the barrel	13.5
Lagavulin 18 years	17
Oben 14 years	18

BRANDY & COGNAC

Courvoisier	8.5
Rémy Martin VSOP	14
Hennessy XO	40

Add Mixer 2.5

All spirits are served in 50 ml measures. A 25 ml measure is available upon request.



G R E E K H E R I T A G E S P R I T Z E S

Skinos Mastiha	7.5
Skinos Mastiha Coffee	7.5
Old Sport Gin	8.5
Votanikon Gin	10
Roots Rakomelo	8
Roots Diktamo	8.5
Metaxa Five Stars	8
Metaxa Seven Stars	9
Metaxa Twelve Stars	10
35N Tsikoudia Syrah	10
35N Tsikoudia Muscat	11
Ouzo	50ml- 7.9 200ml- 28 700ml- 59.9
Tsipouro	50ml- 6.9 200ml- 24



S O F T D R I N K S

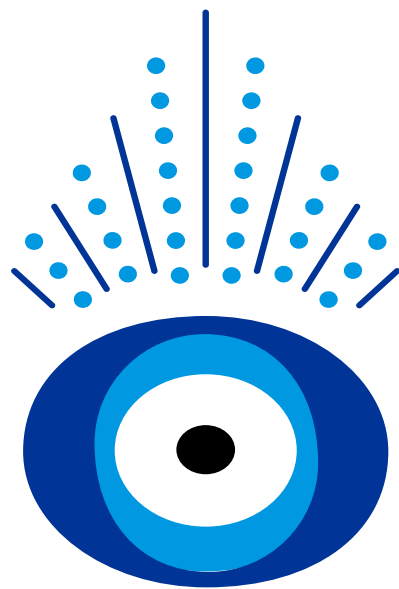
Coke/Diet Coke/Zero	3.6
Sprite	3.6
Fanta	3.6
Soda / Tonic Water	4.2
Bitter Lemon	4.2
Juice - Cranberry	3.5
Juice - Orange	3.5
Juice - Apple	3.5
Still Water 330ml	2.9
Still Water 750ml	4.5
Sparkling Water 330ml	2.9
Sparkling Water 750ml	4.5
MastiQua Sparkling water	
Sparkling Water	6.2
Greek Lemonada	6.9
Pink Grapefruit	6.9
Cucumber	6.9
Cherry	6.9





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DRINKS
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