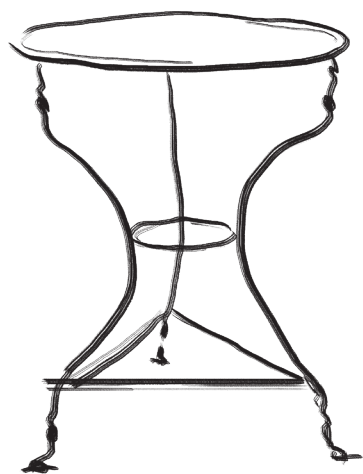




Welcome to Kafénéo. You could say it is a traditional Greek coffee house, a version of the old “kafeneio”, a place inspired by the unpretentious warm ambience and the living history vibes of an authentic Greek cultural institution.

But it is more.
More than a place to enjoy coffee, ouzo and mezé. More than a cozy social hub. More than an embrace of companionship. More than traditional; it is traditional but “neo,” which means “new.”

And it's where our honest hospitable heart beats.

WINTER KAFENEO

DEEP DIVE

A SALTY TALE STARRING THE TREASURES OF THE AEGEAN SEA

Summer on the island means sunshine, sea views, a slower pace, and the delicious flavors of Kafenéο. The stars of the show? Fresh seafood and the catch of the day, brought in by local fishermen who set out in their boats long before the sun rises over the Mykonos beautiful coastline.

Octopus, scallops, squid, shrimp, everything that tastes like a Greek summer is already making its way from the Aegean to the kitchen, where it is prepared with care and a handful of high quality ingredients.

For generations, seafood has been at the center of island cooking. Recipes may vary from one taverna to the next, but the idea remains the same: keep things simple and let the flavors of the Aegean do the rest. Olive oil, vinegar, pepper, and sea salt are often all that is needed for a delicious seafood meal.



Of course, a great seafood lunch is about more than what's on the plate. It's about lingering a little longer than planned, sharing dishes with friends, and listening to the sound of the sea in the background. On Mykonos, meals are rarely rushed. They unfold slowly,

one bite and one conversation at a time, turning a noon into one of those travel memories you'll still be talking about long after the vacation ends.

Now it's your turn to take a seat at the table. Roll up your sleeves, pick up your

fork, and take your first bite of tender octopus. Add a generous squeeze of lemon and a spoonful of creamy fava. Congratulations! You've just tasted one of the island's most beloved seafood combinations. You've just experienced a true island seafood classic.

That's usually when it happens. You order another dish. Then another glass of wine. Before long, you're enjoying your meal with a view of the deep blue sea that always knows exactly what belongs on the table. And if you're wondering what to try next, follow the locals. Order whatever arrived fresh that morning, pair it with a crisp glass of wine, and enjoy the surprise.

There is no right way to enjoy a seafood meal in Mykonos. Follow your appetite and see where the menu takes you. The only thing you can be certain of is this: no one ever leaves the table hungry.

BREAKING NEWS: FOOD EDITION

WE FOUND THE SECRET INGREDIENTS BEHIND A TRUE MYKONIAN MEAL

MEZE

Kopanisti Mykonou D VG Gently Whipped Local Cheese with a Sharp, Peppery Flavor	12
Tarama Spread Fish Roe, Black Garlic, Lime and Extra Virgin Olive Oil	14
Potato Salad Baby Potatoes, Dill, Capers and Alonissos Island Smoked Tuna	22
Greek Salad VG GF D Tomatoes, Peppers, Cucumbers, Capers, Sea Fennel, Aged Feta Cheese and Kalamata Olives	23
Mostra VG D G Carob Rusk, Kopanisti Cheese, Tomatoes, Extra Virgin Olive Oil and Oregano	18
Fried Potatoes & Cheese VG D With Crumbled Xinotiro Mykonou and Fresh Oregano	12
Louza D N Sun-Dried Pork Loin Flavored with Savory Herbs and Spices	17
Saganaki Cheese VG D G Crispy Fried Graviera Cheese with Greek Honey and Sesame	17
Kolokithokeftedes VG D Zucchini Fritters, Feta and Tzatziki Dip	19
Mykonian Loukaniko D Handcrafted Pork Sausages, Seasoned with Local Savory Herbs	20
Octopus in Vinegar Slow-Cooked Octopus served with Fava Bean Spread	26
Orzo with Prawns SF D Tomato, Saffron, Ouzo and Parsley	28
Chicken Souvlaki D G Grilled Pita Bread, Fried Potatoes, Yogurt and Mint Dip	25

DESSERTS

Baklava G D N	14	Serano G D N	15
Kataifi G D N	14	Eclair pistachio G D N	14
Burma G D N	14	Burnt Yogurt Cake G D	13
Samali G	13	Seasonal fruit tart G D N	13
Walnut pie G D N	14	Ekmek G D N	13
Orange pie G D N	14	Mastiha ice cream D	15
Galaktoboureko G D	14	Yogurt Sorbet D	14
Amygdalou G D N	14	Plain Yogurt with your choice of Spoon Sweet D	10

KIDS MENU

Chicken Souvlaki D G Grilled Pita Bread, Fried Potatoes, Yogurt and Mint Dip	16
Potato Salad with Dill and Capers	12
Crispy Cod Bites with Fries or Vegetables G	16
Chicken Goujons with Fries or Vegetables G	16
Cheeseburger with Fries or Vegetables D G	18
Bolognese or Tomato and Basil Pasta with a choice of Spaghetti or Penne D G	16
SWEET	
Pontikaki Chocolate Cake D N	8
Fresh Fruit Salad V	10
Selection of Ice Cream D V	12

A REPORT FROM THE BAR

AFTER CAREFUL RESEARCH, WE RECOMMEND ANOTHER ROUND

SIGNATURE COCKTAILS

Tomato	21
Mataroa Gin, Axia Mastiha, Greek Tomato Mix, Lemon	
Peach	19
Rocks 'n' Grapes Tsipouro, Chopin Vodka, Peach, Passion Fruit, Lemon, Tonka	
Pear	20
Olmecca Altos Plata, Pear, Ginger Beer, Lime	
Strawberry	22
Angostura Reserva, Dry Vermouth, Strawberry, Mint, Elderflower, Three Cents Plain Soda	

Chamomile	21
Beluga Vodka, Skinos Mastiha, Orange Liqueur, Chamomile, Violet, Lemon	

NON-ALCOHOLIC COCKTAILS

Grapefruit	18
Lyre's Agave Blanco 0% Alcohol, Grapefruit, Three Cents Pink Grapefruit Soda	
Fig	16
Chamomile, Violet, Three Cents Fig Leaf Soda	

WINES BY THE GLASS

BUBBLES

Billecart-Salmon Le Réserve, Champagne	35
Billecart-Salmon Rosé, Champagne	40
Sacchetto, Prosecco	17

WHITE

Dimopoulos Microwinery, Gris, Sauvignon Gris	17
Domaine Serge Dagueneau, Pouilly-Fumé Tradition	23
Messarea Winery, Astraeus, Assyrtiko	27

ROSÉ

Ousyra Winery, Ousyra, Fokiano	20
Domaine Ott, By Ott	24

RED

Ktima Pavlidis, Emphasis Syrah	25
Gaia Estate, Agiorgitiko	18
Château Angélus, Tempo d'Angélus 2023	25

DESSERT & FORTIFIED

Vinsanto First Release, Argyros Estate	17
Taylor's Ruby Port	12
Taylor's 10 yo Tawny Port	18

WINES BY THE BOTTLE

BUBBLES

Billecart-Salmon Le Réserve	210
Ruinart Blanc de Blancs	320
Krug Grande Cuvée	580
Dom Pérignon Brut	550
Billecart-Salmon Rosé	240
Laurent Perrier Cuvée Rosé	310
Sacchetto, Prosecco	80
Ktima Kyr-Yianni, Scaperdas Freres Hommage	140
French Bloom Le Blanc 0% Alcohol	160
Ceretto, Moscato d'Asti 375mL	45

WHITE - GREECE

Argyros Estate, Cuvée Palatia, Assyrtiko	145
Gaia Estate, Thalassitis, Assyrtiko	145
Gaia Estate, Ammonite, Assyrtiko	195
T-Oinos Winery, Clos Stegasta, Assyrtiko	250
Messarea Winery, Astraeus, Assyrtiko	135
Akrathos Winery, Assyrtiko	105
Domaine Skouras, Viognier Cuvée Larsinos	95
Domaine Gerovassiliou, Chardonnay	120
Dimopoulos Microwinery, Gris, Sauvignon Gris	80
Gaia Estate, Synergy, Sauvignon Blanc - Assyrtiko	80
Ekho Wines, Ekho, Potamisi - Aidani - Karabrain	135
Ousyra Winery, Ousyra, Serifiotiko	115
Pieria Eratini, Nine Daughters, Malagouzia	85
Akrathos Winery, Akrathos Oros, Assyrtiko - Sauvignon Blanc	80
Petrakopoulos Wines, Orina Armakia, Robola	115
Oenops Wines, Kidonitsa	85
Domaine Papagiannakos, Retsina Origins, Savvatiano	80
Messarea Winery, Alkar, Potamisi	110
Domaine Glinavos, Fine Debina	80
Silva Daskalaki Winery, Vorinos, Vidiano	80

WHITE - AROUND THE WORLD

Domaine Raoul Gautherin & Fils, Chablis 1er Cru Vaillons, France	180
Domaine Serge Dagueneau, Pouilly-Fumé Tradition, France	110
Domaine Christophe Mittnacht, Cuvée Gyotaku, France	130
Donnafugata, Sur Sur, Grillo, Italy	135
Livio Felluga, Pinot Grigio, Italy	135
Marchesi Antinori, Bramito della Sala, Chardonnay, Italy	130
Forge Cellars Riesling, USA	140
Kendall-Jackson, Vintner's Reserve Chardonnay, California	130
Alheit Vineyards, Cartology Chenin Blanc, South Africa	150
Cloudy Bay, Sauvignon Blanc, New Zealand	160

ROSÉ - GREECE

Ousyra Winery, Ousyra, Fokiano	95
La Tour Melas, Idylle d'Achinos, Grenache Rouge - Syrah - Agiorgitiko	95
La Tour Melas, Silphium, Grenache Rouge - Syrah	155

ROSÉ - AROUND THE WORLD

Château d'Esclans, Whispering Angel	130
Domaine Ott, By Ott	115
Domaine Ott, Château Romassan	155
Château Miraval, Miraval	130

RED - GREECE

Ktima Pavlidis, Emphasis Syrah	120
T-Oinos Winery, Mavrotragano	250
Gaia Estate, Agiorgitiko	90
Anatolikos Vineyards, M Fine Mavroudi	135
Thymiopoulos Vineyards, Aftorizo, Xinomavro	210
Papaioannou Vineyards, Terroir, Agiorgitiko	165
Founti Estate, Naoussa, Xinomavro	110
Moschopolis Winery, Moschopolis 18, Mavrotragano - Syrah	110

RED - AROUND THE WORLD

Château Angélus, Tempo d'Angélus, Cabernet Franc - Merlot, France	120
Querciabella, Chianti Classico, Sangiovese, Italy	135
Catena Alta, Malbec, Argentina	185

PARAPORTIANI

MORE THAN A CHAPEL

Among the whitewashed landmarks of Mykonos, few are as recognizable as Paraportiani. Standing near the entrance of the old Kastro neighborhood, this church is one of the most photographed landmarks in Greece.

Despite appearing to be a single chapel, Paraportiani is a complex of five small churches built over several centuries. Four chapels form its base, while a fifth sits above them, creating the distinctive shape that has become an icon of the island. It's one of those places every visitor checks off their bucket list.

Construction began in the 15th century and continued over many years, reflecting the architectural traditions of the Cyclades. Its name comes from the Greek word "paraporti", meaning "side gate," as the church was built beside the entrance gate of the medieval castle.

With its smooth curves, bright white walls, and unique beauty, Paraportiani captures the spirit of Mykonos: elegant and deeply connected to its traditions. More than a chapel, it is a living piece of Mykonos' history. Could there be a better place to start exploring?

EDITOR'S PICK

YOUR NEXT FAVORITE DRINK IS HERE

VODKA

Belvedere	21
Tito's	16
Grey Goose	21
Chopin Wheat	16
Beluga Noble	21
Beluga Gold	42
Finlandia	16

RUM

Angostura	14
Havana 7 Años Añejo	16
Mount Gay XO	22
Diplomatico Reserva	20
Havana Selección de Maestros	22
Zacapa Centenario	20

GIN

Mataroa	15
Votanikon	14
Gin Mare	19
Malfy	17
Hendrick's	19
Monkey 47	23
Brokers	14
Oyster	19

TEQUILA / MEZCAL

Olmecca Altos Plata	16
Olmecca Altos Reposado	16
Fortaleza Blanco	28
Clase Azul Reposado	45
Don Julio Blanco	22
Don Julio 1942	42
Komos Añejo Cristalino	42
Calle 23 Añejo	19
Los Siete Misterios	22
The Lost Explorer	26

TEA

Earl Grey	8
English Breakfast	8
Green Sencha	8
Jasmine	8
Decaf Tea	8
Matcha	8
Chamomile	8
Mountain Tea	8
Iced Tea Lemon / Peach	10

WATER / SOFT DRINKS

Theoni Still Water	7
Evian	9
Theoni Sparkling Water	7
Xino-Nero Sparkling Water	7
Perrier Sparkling Water 330mL	5
Coca-Cola 250mL	8
Coca-Cola Zero 250mL	8
Coca-Cola Light 250mL	8
Coca-Cola Zero Sugar	
Zero Caffeine 250mL	8
Sprite 250mL	8

WHISKEY

The Glenlivet Founder's Reserve	16
Oban 14 yo	28
Lagavulin 16 yo	28
Macallan 12 Triple Cask	28
Michter's Bourbon	25
Redbreast 12 yo	25

BEERS

Voreia	
Lager / Pilsner / Stout 330mL	8
Kirki Pikri IPA 330mL	9
Stella Artois 330mL	9
Duvel Weiss 330mL	10
Beck's Blue	
Alcohol-Free 330mL	8

OUZO

Pilavas 50mL	8
Adolo 200mL	20
Veto 200mL	25
Pitsiladi 200mL	23
Giannatsi 200mL	19
Matarelli 200mL	19
Varvayanni Aphrodite 200mL	25
Matis 200mL	17

TSIPOURO

Babatzim 50mL	8
Manifesto 50mL	11
Katsaros 50mL	16
Parparousis 50mL	14
Lost Lake Malagouzia	
Grape Distillate 200mL	28
Idoniko 200mL	19
Agioneri 200mL	19
Mavro Rodo 200mL	20
Tsikoudia 35N 200mL	28
Tsilili 200mL	22

COFFEE

Espresso	7
Double Espresso	8
Cappuccino	8
Double Cappuccino	9
Latte	8
Freddo Espresso	8
Freddo Cappuccino	9
Greek Coffee	7
Greek Double Coffee	8

Three Cents	
Aegean Tonic 200mL	8
Three Cents	
Pink Grapefruit Soda 200mL	8
Three Cents Mandarin	
& Bergamot Soda 200mL	8
Fever-Tree Ginger Ale	8
Thomas Henry Ginger Beer	8
Loux Sour Cherry	8
EPSA Orange / Lemon	8
Red Bull	10

PETER

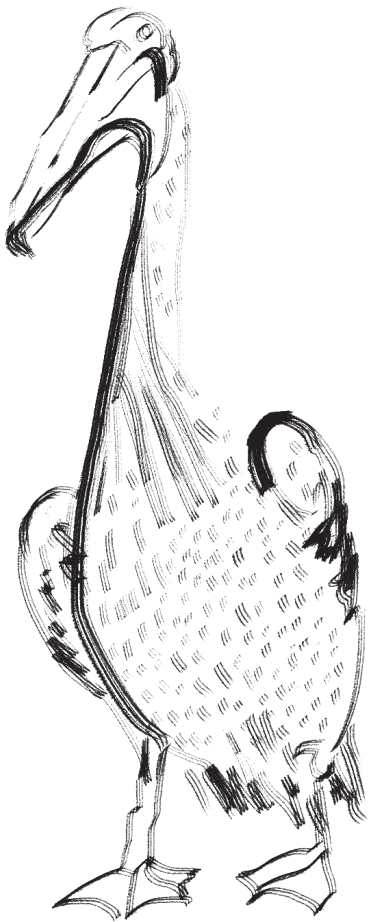
THE PELICAN

If you spend enough time in Mykonos, you'll hear the name Peter or Petros. Not a captain. Not a local hero. He was a pelican, a bird that arrived on the island after a storm in the late 1950s and found a place in the hearts of the people who lived here.

According to local tradition, the injured bird was discovered by the fisherman Theodoris Kyrantonis, who took him in and nursed him back to health. He named the pelican Petros in honor of Captain Petros Drakopoulos, a Mykonian sailor who had been lost during World War II. Once the bird regained his strength, he chose to stay on the island, where the people of Mykonos welcomed him as one of their own.

He'd often be seen wandering through the narrow streets of Chora or resting by the old harbor. Unlike most wild birds, Petros seemed perfectly comfortable around people.

Over the years, he was photographed alongside some of the most famous visitors to Mykonos, including Jacqueline Kennedy Onassis, Grace Kelly and Brigitte Bardot. As his fame grew, so did his reputation as the island's most recognizable symbol.



The original Petros died in 1985. Jacqueline Kennedy Onassis donated a pelican to the island, helping keep the beloved tradition alive. Another pelican later arrived from Hamburg Zoo, ensuring that Mykonos would never be without its famous feathered resident.

SAY CHEESE

THE HAPPY RISE OF KOPANISTI

Some flavors tell the story of a place. In Mykonos, that flavor is Kopanisti. This traditional cheese has been made in the Cyclades for centuries and remains one of the island's most distinctive specialties. Soft, creamy, and pleasantly spicy, Kopanisti is known for its strong character and unique taste.

Its name comes from the Greek word "kopanizo", meaning "to knead" or "to mix." Traditionally, local cheesemakers would combine fresh cheese with small amounts of mature Kopanisti, allowing natural fermentation to develop its signature taste. The process required patience, skill, and a close understanding of the island's climate.

Kopanisti was originally created as a practical way to preserve cheese during the warm summer months. Over time, what had begun as a necessity became a cherished part of local culture. Fam-

ilies passed down recipes from one generation to the next, each adding their own touch to the process.

The cheese is typically made from cow's milk, sheep's milk, or a blend of the two. Its bold, peppery flavor and slightly tangy finish make it unlike most Mediterranean cheeses, giving it a character all its own. Today, it holds Protected Designation of Origin (PDO) status, recognizing its connection to the islands where it is produced. While it can also be found on neighboring Cycladic islands, Mykonos has become synonymous with Kopanisti.

Kopanisti is often enjoyed spread on warm bread, paired with olives and tomatoes, or served alongside a glass of wine or ouzo, encouraging conversation and connection around the table. It may arrive as a meze, but it often becomes the star of the table.

Our menu incorporates sustainably sourced ingredients that evolve with the seasons. As part of our commitment, the culinary team sources from local and responsible producers.

SF Shellfish	N Nuts	V Vegan
GF Gluten Free	SU Sustainably Sourced	VG Vegetarian
S Soy	G Gluten	D Dairy

Please inform your server of any food aversions or intolerances. All prices are in Euro and include all applicable taxes.

Market Inspector: Harry Nikolaou

