

Breakfast Menu

09.00 - 14.00

ACAI SUPER BREAKFAST BALL 12,90€
Organic Gluten-Free Oats Granola | Fruits and
Acai Smoothie (Cannabis Seeds | Banana | Vegan
Protein | Acai Fruit)

PANCAKES 9,90€
Maple Syrup | Strawberries
Honey | Seasonal Fresh Fruits | Walnuts |
Goji Berry Chocolate Praline | Banana | Biscuit
Crumble

Add Optionally:
Vanilla or Chocolate Ice Cream +2,50€

AVOCADO TOAST & POACHED EGGS 11,90€
Sourdough Bread | Avocado | Poached Eggs |
Cherry Tomatoes | Homemade Pickles | Chia
Seeds | Sunflower Seeds

SPA OMELET 11,90€
3 Egg White with 1 Yolk Egg Omelet | Oats |
Banana | Walnuts | Tahini | Honey

SALMON BENEDICT 15,90€
Poached Eggs | Marinated Smoked Salmon |
English Muffin Brioche | Hollandaise Sauce

ORGANIC MUESLI 9,90€
Strained Greek Yogurt | Goji Berry |
Blueberry | Golden Corinthian Raisins

EGGS BENEDICT 14,90€
Poached Eggs | Smoked Bacon | English Muffin
Brioche | Hollandaise Sauce

KAGIANAS 11,90€
Greek Style Scrambled Eggs | Tomato | Feta
Cheese | Olive Oil on Sourdough Bread

OMELET 10,90€
3 Eggs Omelet | Egg White Omelet
Add Optionally + 1,00€: Feta Cheese | Gouda
Cheese | Bacon | Smoked Turkey | Ham | Onion |
Mushrooms | Peppers | Tomato

THE ANTHONY QUINN QUESADILLA 12,90€
Tortilla Wrap | Chicken Fillet | Avocado | Gouda
Cheese | Vegetables | Sweet and Sour Sauce |
French Fries

Main Menu

SOURDOUGH BREAD
Dip & olives Price p/p: 3,00€

PITA BREAD
Dip & olives Price p/p: 3,00€

GLUTEN-FREE BREAD
Dip & olives Price p/p: 3,50€

Jars

GRILLED EGGPLANT 8,90€
Grilled Eggplant | White Miso | Feta and
Aromatic Herbs

AVO 7,90€
Fish Roe | Avocado | Crispy Pita Bread

TZATZIKI 6,90€
Sheep Yogurt | Cucumber | Dill | Olive Oil

Raw Bar

AEGEAN YELLOW FIN TUNA 18,90€
(WITH GLUTEN FREE INGREDIENTS)
Carpaccio from Aegean Yellow Fin Tuna |
Chives | Lime | Wasabi | Truffle Oil

FRESH SALMON TARTAR 16,90€
(WITH GLUTEN FREE INGREDIENTS)
Fresh Salmon Tartar | Lime | Hijiki | Ginger |
Avocado Mousse | Chili | Cucumber Sorbet

Appetizers

CALAMARI 15,90€
Fried Squid | Herb aioli spread | Capers

GRILLED OCTOPUS 16,90€
Sweet Potato Hummus | Caper Leaves | Herbs
Virgin Olive Oil

GRILLED ORGANIC VEGETABLES 12,90€
Eggplant | Zucchini | Baby Potatoes | Peppers |
Local "Xinotiri" Cheese

WILD MUSHROOMS 12,90€
White Wine | Savory Sauce | Aged Mykonian
"Kopanisti" Cheese
(Vegan Option: Fried Tofu)

FLAME HALOUMI CHEESE 11,90€
Brown Sugar | Caramelized Haloumi cheese |
Citrus Fluid Jelly

FRESH MUSSELS "GIAHNI" 13,90€
Mussels | White Wine | Mustard | Feta Cheese

ZUCCHINI CAKES 10,90€
Fried Zucchini Puffs with Feta Cheese | Basil &
Yogurt Sauce

SWEET FRIED POTATOES 7,90€
Truffle Oil

Salads

GREEK VILLAGE SALAD 14,90€
Feta Cheese | Organic Tomatoes and Cucumber |
Onion | Peppers | Capers | Carob Rusk
(Vegan Option: No Cheese)

NICE N EASY SALAD 12,90 €
Mix Salads Leaves | Organic Arugula | Bio
Cherry Tomatoes | Chives | Cycladic 'San
Michalis' Cheese Flakes

MYKONIAN "XINOTIRI" GOAT CHEESE SALAD 13,90€
Mixed Salads Leaves | Organic Baby Spinach |
Mykonian "Xinotiri" Goat Cheese | Sundried
Tomatoes | Sunflower Seeds | Mavrodafne -
Sweet Wine Dressing
(Vegan Option: Vegan Parmigiano)

POWER BOWL 14,90€
Tri-Color Quinoa | Beluga Lentils | Sweet
Potato | Cherry Tomatoes | Cashews | Avocado |
Pomegranates Seeds | Mustard -Orange Dressing
Add: Chicken + 3,00€ or Fresh Tuna + 6,00€

Pasta

FRESH LOBSTER LINGUINE 45,00€
½ Lobster | Fresh Tomato Sauce | Greek Herbs

SEA FOOD PASTA EN PAPILLOTE 24,90€
Fresh Shellfish | Mixed Seafood | Organic
Cherry Tomatoes | Herbs

MYKONIAN CHICKEN SPAGETTI 18,90€
"Kopanisti" Cheese | Organic Rocket | Fresh
Cream

SHRIMP ORZO 22,90€
White Wine | Shellfish Foam | Greek Saffron

"SPANAKOPITA" CAVATELI PASTA 16,90€
Greek Cavateli Style Pasta with Fresh Baby
Spinach | Herbs | Finocchio | Feta Cheese |
Parmesan Cream

Burgers

ORGANIC CHEESE BEEF BURGER 22,90€
Greek N Cheese Beef Burger | Brioche Bun |
French Fries | Feta Cheese Sauce

VEGAN BURGER 18,90€
Organic Burger | Potato Bun | Sweet
Fried Potatoes | Sweet Chili Sauce

Main Dishes

CRUSTED HERBS SALMON 25,90€
Salmon Fillet | Orange Gremolata | Quinoa
Tabbouleh | Honey-Mustard Sauce

LAMB SHANK REVITHADA 26,90€
Slow Cooked Lamb Shank | Creamy Chickpea
Hummus | Caper Leaves | Pistachios

GREEK CHICKEN KOTOSOUVLI 19,90€
French Fries | Mustard Seeds Sause

GREEK BUFALLO KEBAB 25,90€
Greek Buffalo Meat Kebab | Pitta Bread |
Tzatziki Spread | Tomatoes | French Fries

BEEF TENDERLOIN TAGLIATA 31,90€
Black Angus USA Beef | Bearnaise Sauce |
Truffle Oil

RIB EYE STEAK 42,90€
Grilled Black Angus USA Rib Eye Steak (350gr) |
Sweet Fried Potatoes | Homemade BBQ Sauce

Catch of the Day

Grouper | Dentex | Red Snapper |
Sea Bream 90,00€ P/Kg
Sea Bass | Gilt-head Sea Bream Fish 70,00€ P/Kg
Fresh Lobster from the Aquarium 130,00€ P/Kg

FRESH SEA FOOD MIX FOR 2 110,00€ p/Kg
½ Lobster | Octopus | Squid | Bream

Traditional Main Dishes

"GEMISTA" VEGAN 14,90€
Tomatoes & Peppers Stuffed with Rice and
Herbs | Served with Homemade Oven Baked
Potatoes

TRADITIONAL GREEK MOUSSAKA 15,90€
Beef Meat | Eggplant | Potato | Béchamel Cream

VEGAN MOUSSAKA 15,90€
Sweet potato | Eggplant | Cauliflower |
Mushrooms | Almond Milk Cream

GREEK PASTITSIO 15,90€
Greek Baked Pasta with Beef Meat | Tomato
Sauce | Béchamel Cream

"SOUTZOUKAKIA" 15,90€
Traditional Beef Meatballs | Tomato Sauce |
Aromatic Basmati Rice

OUR OWN GYROS 19,90€
Pork Gyros | Pita Bread | Tzatziki Spread |
French Fries | Tomato | Onion

Desserts

BANOFFEE 9,90€
Toffee Caramel | Banana | Whipped Cream

PORTOKALOPITA 8,90€
Homemade Crispy Phyllo | Orange Cream |
Mango Sorbet

CHOCOLATE MOUSSE 9,90€
Chocolate Mousse Ganache | Bueno Praline |
Caviar from Valrhona Belgian Chocolate

CHEESECAKE 9,90€
Vanilla Cheese Cream | Lemon - Mint |
Strawberries

FRESH FRUIT DISPLAY 12,90€
Seasonal Fresh Fruit

FRUIT YOGURT AND HONEY 8,90€
Local Mykonian Yogurt | Honey | Seasonal
Fresh Fruits

ICE CREAMS
Vanilla | Chocolate | Mango sorbet 3.00€ p.s.
Hazelnut "Olive Oil" (Vegan) 3.50€ p.s.



White Wines Greece & World



CRISPY AND AROMATIC

Nice & Easy Tetramythos Sauvignon blanc -Malagouzia, Peloponnese, Greece	25,00€	6,50€
Semeli, Mantinia Nasiakou	28,00€	7,00€
Adoli Ghis, Antonopoulos Vineyards Lagorathi - Roditis - Chardonnay, Peloponnese, Greece	30,00€	
Pasqua Pinot Grigio VEN IGT	30,00€	8,00€
Petra Oinosis Sauvignon Blanc - Malagouzia, Achaia, Greece	30,00€	
Wild rock Craggy Range Sauvignon Blanc, New Zealand	42,00€	11,00€
Ktima Gerovasiliou Malagouzia, Epanomi, Greece	40,00€	10,00€

FRUITY, FLAVOURSOME AND FRESH

Tetramythos bio Roditis , Kalavrita, Greece	32,00€	
Little James Basket Press Sauvignon blanc-Viognier, France	34,00€	
Biblia Chora Sauvignon Blanc - Asyrtiko, Paggaio, Greece	39,00€	10,00€
Sadorini Ktima Sigala Assyrtiko, Greece	48,00€	

FULL BODY, AGED AND RICH

Robert Mondavi private selection Chardonnay, California, USA	45,00€	12,00€
Ovilos ktima Biblia Chora Assyrtiko-Semillon, Paggaio, Greece	49,00€	
Chablis, Jean Moreau & Fils Chardonnay, Chablis AOC, France	58,00€	
Ktima Antonopoylos Anax Chardonnay	59,00€	15,00€
Puligny Montrachet Regnant Chardonnay, France	120,00€	
Ovilos ktima Biblia Chora Assyrtiko-Semillon, Paggaio, Greece MAGNUM 1,5L	94,00€	
Ktima Gerovassiliou Chardonnay, Epanomi, Greece JEROBOAM 3L	130,00€	

Rosé Wines Greece & World

CRISPY AND FRUITY

Oinosis Epilogi Zois 2015 Demi-Sec Malagouzia-Assyrtiko-Agiorgitiko Peloponnese, Greece	27,00€	7,00€
Biblia Chora Syrah, P.G.I., Paggeon	39,00€	10,00€
Zelina Moscato Rosa , Italy 75cl	34,00€	9,00€
Domaine Costa Lazaridi 2017 Merlot, Macedonia - Drama, Greece	44,00€	
Mirabeau Pure Grenache - Syrah - Vermentino, Provence, France	48,00€	13,00€
Invivo X, Sarah Jessica Parker Cinsault-Syrah-Grenache, Provence, France	52,00€	
Miraval, Chateau Miraval Grenache-Cinsault-Rolle-Syrah, Provence AOC, France	78,00€	

Red Wines

LIGHT AND FRUITY

Nice n easy Tetramythos Agiorgitiko, Peloponnese, Greece	27,00€	7,00€
Montepuciano d' Abruzzo Italy	34,00€	
Dona Silvina bio Fresh Malbec, Argentina	38,00€	

MEDIUM BODY AND FLAVOURSOME

Milonas Syrah, Agiorgitiko, Mandilaria, Chianti Pasqua	35,00€	9,00€
Chianti Pasqua DOC Sangiovese, Toscana, Italy	33,00€	
Ktima Alfa Reserve Xinomavro, Amyntaio, Greece	49,00€	13,00€

FULL BODY AND RICH

Robert Mondavi private selection Cabernet Sauvignon, California	46,00€	12,00€
Ktima Gerovasiliou Syrah, Epanomi, Greece	48,00€	13,00€
Chateau le Douenne Cabernet-Merlot-Cabernet Franc, Bordeaux, France	58,00€	
Querciabella Mongrenna Sangiovese - Merlot- Cab. Sauvignon, Toscana, Italy	68,00€	
Benjamin Leroux Bourgogne Rouge, Pinot Noir, France	70,00€	
Kormilitsa Gold collection Tsantalis Cabernet-Sauvignon, Limnio, Greece	240,00€	

Cocktails

APERITIVO / SPRITZ

Royal Aperol, strawberry liqueur, fresh strawberries, basil leaves, pink grapefruit soda	12,00€
Greek Roots cinnamon, lime wedges, angostura bitter, ginger beer	
Nice n Easy Martini Fiero, Dry Prosecco, 3 cents grapefruit soda, rosemary	
Hugo Dry Prosecco, homemade elderflower syrup, mint leaves, sparkling water	

SIGNATURE

Nice n easy Negroni "aged in an oak barrel" Gin, Campari, sweet vermouth	16,00€
Nice n easy Vodka Vodka infused with vanilla, homemade vanilla syrup, green apple liqueur, fresh ginger, fresh lime juice, mint	
Jack sparrow Sailor Jerry rum, forest fruit jam, fresh pineapple, crème de mure sauvage liqueur, fresh lime juice	
Raspberry madness Vodka infused with vanilla, Cointreau, raspberry puree, fresh lime juice, mint	
Dos Companeros Del Maguey mescal Vida, Don Julio blanco tequila, cointreau, fresh lemon juice, fresh orange juice, aromatic bitters	
Walton -on -Thames Gin infused with rosemary, pink grapefruit juice, fresh lemon juice, Cointreau, fresh cucumber, pink pepper, ginger ale	

"WHAT TO DRINK IF YOU'RE NOT DRINKING"

Virgine Mule Fresh lime juice, cane syrup, ginger beer	10,00€
Flying Fox Seedlip grove 42, melon puree, agave oleo, soda water	12,00€
Camaguey Mojito Fresh lime juice, fresh strawberries, agave syrup, soda water	10,00€

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The consumer has no obligation to pay if not presented legal document (invoice-receipt).
Prices include: Service, Municipality Tax_____, VAT_____

Responsible for market inspection
Legal representative: Efthimios Banas