

## Breakfast Menu

<b>ACAI SUPER BREAKFAST BOWL (VEGAN+G.F.INGREDIENTS)</b>	14,90€
Organic gluten free oats granola   fruits and acai smoothy   cannabis seeds   banana   vegan protein   acai fruit	
<b>PANCAKES</b>	11,90€
Maple Syrup   Strawberries Goji berry Chocolate praline   Banana   Biscuit Crumble <b>Add Optionally:</b> Vanilla or Chocolate Ice Cream +3,00€	
<b>AVOCADO TOAST &amp; POACHED EGGS (VEGETARIAN+G.F. INGREDIENTS)</b>	14,90€
Low Glycemic Toasted Bread   Avocado   Organic Poached Eggs   Cherry Tomatoes   Homemade Pickles   Chia Seeds   Sunflower Seeds	
<b>SPA OMELET</b>	12,90€
3 Egg White with 1 Yolk Egg Omelet   Oats   Walnuts   Tahini   Honey	
<b>SALMON OR TURKEY BENEDICT</b>	17,90€
Poached Eggs   Marinated Smoked Salmon or Smoked turkey   English muffin brioche  Hollandaise Sauce	
<b>EGGS BENEDICT</b>	15,90€
Poached Eggs   Smoked Bacon   English muffin brioche   Hollandaise Sauce	
<b>OMELETTE</b>	11,90€
3 Whole Eggs Omelet   Egg White Omelet Add Optionally + 1,00€: Feta Cheese   Gouda Cheese   Bacon   Smoked Turkey   Ham   Onion   Mushrooms   Peppers   Tomato	

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

## Main Menu

<b>SOURDOUGH BREAD</b>	
Dip & olives Price p/p: 3,50€	
<b>PITA BREAD</b>	
Dip & olives Price p/p: 3,50€	
<b>GLUTEN-FREE BREAD</b>	
Dip & olives Price p/p: 4,00€	

## Jars

<b>AVO FISH ROE</b>	8,90€
Avocado  Crispy Pitta Bread	
<b>TZATZIKI</b>	8,90€
Sheep Yogurt   Cucumber   Dill   Olive Oil	
<b>HUMMUS</b>	8,90€
Chickpeas  Tahini   cumin   sunflower seeds	

## Raw Bar

<b>AEGEAN YELLOWFIN TUNA</b>	19,90€
(With gluten free ingredients) Carpaccio from Aegean yellowfin tuna   Lime  wasabi truffle oil	
<b>FRESH SALMON TARTAR</b>	16,90€
(With gluten free ingredients) Fresh salmon tartare   lime   hijiki   ginger  avocado mousse   chilli   cucumber sorbet	
<b>SEA BASS CEVICHE</b>	18,90€
Sea bass ceviche  pear confit  tomatoes	

## Appetizers

<b>CALAMARI</b>	14,90€
Fried Squid   Herb aioli   Capers	
<b>GRILLED OCTOPUS</b>	22,90€
Beetroot Hummus   Caper Leaves   Virgin olive oil with herbs	
<b>WILD MUSHROOMS</b>	14,90€
White Wine   Savory Sauce   Aged Mykonian "Kopanisti" Cheese (Vegan Option: Fried Tofu)	
<b>FRESH MUSSELS "GIAHNI"</b>	16,90€
Mussels   White Wine   Mustard   Feta Cheese	
<b>GRUYERE CHEESE ON THE FLAMES</b>	14,90€
Gruyere   Brown sugar caramelized   Citrus fluid jelly	
<b>JUMBO SHRIMPS</b>	140,00€ p/kg
(VEGAN,LOW FAT,GF) Grilled Jumbo shrimps   olive oil	
<b>ZUCCHINI KIMCHI N' CHIS SEEDS KEFTEEDES PATTIES</b>	12,90€
Kimchi zucchini pattie   Chia seeds   Yogurt  Tahini   Honey   Spring onions   Cucumber   Fried zucchini	
<b>"SPANAKOPITA" SPRING ROLLS</b>	13,90€
Spinach   Swiss chard   Mint   Parsley   Scallion   Leek   Feta Sauce	

## Salads

(ALL SALADS HAVE GLUTEN FREE INGREDIENTS)

<b>GREEK VILLAGE SALAD</b>	15,90€
Carob Rusk   Cretan Cherry Tomatoes   Feta Cheese   Apricot Confit   Capers (Vegan Option: No Cheese)	
<b>MYKONIAN "XINOTIRI" GOAT CHEESE SALAD</b>	15,90€
Fresh Mixed Greens   Organic Baby Spinach   Mykonian "Xinotiri" Goat Cheese   Sundried Tomatoes   Sunflower Seeds   Mavrodafne - Sweet Wine Dressing (Vegan Option: Vegan Parmigiano)	
<b>POWER BOWL</b>	15,90€
Tri-Color Quinoa   Beluga Lentils   Sweet Potato   Cherry Tomatoes   Cashews   Avocado   Pomegranates   Mustard -Orange Dressing <b>Add:</b> Chicken + 3,00€ or Fresh Tuna + 6,00€	
<b>NICE N EASY SALAD</b>	12,90€
Organic arugula   summer greens   organic cherry tomatoes   chives  Cycladic "San Michalis" cheese flakes   chilli   cucumber sorbet	
<b>WATERMELON SALAD</b>	16,90€
Watermelon   feta cheese  almonds   chives  Cycladic basil  mint   wild rocket	

## Pastas

<b>SHRIMP ORZO</b>	27,90€
Shrimps in orzo pasta cooked in white wine  shellfish foam   Greek shaffron	
<b>MYKONIAN CHICKEN SPAGETTI</b>	18,90€
"Kopanisti" Cheese   Organic Rocket   Fresh cream	
<b>"BARBOUNI" RED MULLET PASTA</b>	28,90€
Red mullet linguine   Organic Cherry Tomatoes   local capers	
<b>"SPANAKOPITA" CAVATELI STYLE PASTA</b>	16,90€
Cavateli style pasta   Fresh baby spinach   herbs  finocchio  feta   parmesan cream	

## Main Dishes

<b>CRUSTED HERBS SALMON ON QUINOA TABOULLEH</b>	31,90€
(G.F) Salmon Fillet   Quinoa   Herbs  Flaxseeds   Honey   Mustard	
<b>LAMB SHANK REVITHADA</b>	32,90€
Slow Cooked Lamb Shoulder   Creamy Chickpea Hummus   Caper Leaves   Pistachios	
<b>GREEK CHICKEN KONTOSOVLII</b>	25,90€
(G.F) French Fries   Mustard Seeds Sauce	
<b>THE PAMELA ANDERSON</b>	19,90€
Turkey patties with oats   Bio rice with herbs  Grilled vegetables   mustards seeds sauce	
<b>BLACK ANGUS BEEF TAGLIATA</b>	37,90€
(G.F) USA Black Angus beef tagliata   Bernaise Sauce   Truffle oil	
<b>BLACK ANGUS RIB EYE STEAK</b>	44,90€
(G.F) Grilled Black Angus Rib Eye steak (350gr)  Homemade BBQ sauce   french fries	

## Catch of the Day

Grouper | Dentex | Red Snapper | Sea Bream Etc. | 90,00€ P/Kg  
Sea Bass | Bream, Etc. |80,00€ P/Kg  
Fresh Lobster 130,00€ P/Kg

**FRESH SEA FOOD MIX FOR 2** 120,00€ p/Kg  
½ Lobster | Octopus | Squid | Bream

## Traditional Main Dishes

<b>TRADITIONAL GREEK MOUSSAKA</b>	21,90€
Beef meat   Eggplant   Potato   Béchamel cream	
<b>VEGAN MOUSSAKA</b>	20,90€
Potato   Eggplant   Tomato   Coconut milk bechamel	
<b>GREEK PASTITSIO</b>	18,90€
Beef Meat   Lasagna   Tomato Sauce   Béchamel cream	
<b>TRADITIONAL "SOUTZOUKAKIA" GREEK MEATBALLS</b>	19,90€
Meatballs in Tomato Sauce   Aromatic Basmati Rice	
<b>OUR OWN GYROS</b>	24,90€
Pork Gyros   Pita Bread   Tzatziki Spread  French Fries   Tomato   Onion	
<b>STUFFED TOMATOES &amp; PEPPERS "GEMISTA"</b>	16,90€
Tomatoes and peppers stuffed with rice and herbs   Homemade roasted potatoes	
<b>GREEK PENNE "SKIOUFIKTA"</b>	16,90€
Greek penne with broccoli   kale  Organic cherry tomatoes   Myconian Xinotiri   thyme	

## Desserts

<b>BANOFFEE</b>	11,00€
Toffee Caramel   Banana   Whipped Cream	
<b>TRADITIONAL ORANGE PIE</b>	9,00€
Syrupy orange cake   Greek yogurt mousse  Pasteli sesame candy   mango sorbet	
<b>CHOCOLATE MOUSSE</b>	11,00€
Chocolate Mousse Ganache   Bueno Praline   Caviar from Valrhona belgian Chocolate	
<b>TRADITIONAL BAKLAVA</b>	11,00€
Traditional baklava   pistachio   ice cream	
<b>FRESH SEASONAL FRUITS</b>	12,90€
Seasonal Fresh Fruit	
<b>FRUIT YOGURT AND HONEY</b>	11,90€

## White Wines Greece & World

### CRISPY AND AROMATIC

Nice & Easy Tetramythos Sauvignon blanc -Malagouzia, Peloponnese, Greece	32,00€	9,00€
<b>Malagouzia Matsa</b> Bio Malagouzia, Naousa, Greece	36,00€	
<b>Adoli Ghis, Antonopoulos Vineyards</b> Lagorathi – Roditis - Chardonnay, Peloponese, Greece	38,00€	
<b>Pasqua</b> Pinot Grigio VEN IGT	38,00€	10,00€
<b>Petra oinosis</b> Sauvignon Blanc - Malagouzia, Achaia, Greece	38,00€	
<b>Wild rock Craggy Range</b> Sauvignon Blanc, New Zealand	58,00€	14,00€
<b>Ktima Gerovassiliou</b> Malagouzia, Epanomi, Greece	44,00€	12,00€

### FRUITY, FLAVOURSOME AND FRESH

<b>Biblia Chora</b> Sauvignon Blanc - Asyrtiko, Paggiao, Greece	46,00€	12,00€
<b>Sadorini Ktima Sigala</b> Assyrtiko, Greece	52,00€	13,00€

### FULL BODY, AGED AND RICH

<b>Robert Mondavi private selection</b> Chardonnay, California, USA	54,00€	14,00€
<b>Ovilos ktima Biblia Chora</b> Assyrtiko-Semillon, Paggiao, Greece	56,00€	15,00€
<b>Ktima Gerovassiliou</b> Chardonnay, Epanomi, Greece JEROBOAM 3L	200,00€	
<b>Ktima Gerovassiliou</b> Chardonnay, Epanomi, Greece	56,00€	15,00€
<b>Ovilos Biblia Chora</b> Assyrtiko, Semillon, Paggiao, Greece MAGNUM 1,5L	110,00€	

## Rosé Wines Greece & World

### CRISPY AND FRUITY

<b>Biblia Chora,</b> Syrah P.G.I. Pangeon	46,00€	12,00€
<b>Suffragette Zinideos,</b> Amasi - Xinomavro, Pella, Greece	44,00€	11,00€
<b>Zelina Moscato Rosa,</b> Italy 75cl	40,00€	10,00€
<b>Domaine Costa Lazaridi</b> 2017 Merlot, Macedonia - Drama, Greece	50,00€	
<b>Mirabeau Pure</b> Grenache - Syrah - Vermentino, Provence, France	58,00€	16,00€
<b>Mirabeau Pure</b> Grenache - Syrah - Vermentino, Provence, France 3L	250,00€	
<b>Miraval Chateau Miraval</b>	90,00€	
<b>Miraval Chateau Miraval 1,5L</b>	200,00€	
<b>Miraval Chateau Miraval 3,0L</b>	400,00€	

## Red Wines

### LIGHT AND FRUITY

Nice n easy Tetramythos Agiorgitiko, Peloponnese, Greece	32,00€	9,00€
<b>Montepuciano d' Abruzzo</b> Italy	40,00€	
<b>Dona Silvina bio</b> Fresh Malbec, Argentina	44,00€	

### MEDIUM BODY AND FLAVOURSOME

<b>Milonas Syrah</b> Agiorgitiko, Mandilaria, Greece	42,00€	10,00€
<b>Chianti Pasqua</b> DOC Sangiovese, Toscana, Italy	40,00€	
<b>Ktima Alfa Reserve</b> Xinomavro, Amyntaio, Greece	54,00€	15,00€



### FULL BODY AND RICH

<b>Robert Mondavi private selection,</b> Cabernet Sauvignon, California	50,00€	14,00€
<b>Ktima Gerovassiliou</b> Syrah, Epanomi, Greece	52,00€	15,00€
<b>Ktima Papaioannou,</b> Pinot Noir Nemea, Greece	52,00€	14,00€
<b>Querciabella Mongrenna</b> Sangiovese - Merlot- Cab. Sauvignon, Toscana, Italy	72,00€	
<b>Kormilitsa Gold collection Tsantalis</b> Cabernet-Suavignon, Limnio, Greece	72,00€	



## Cocktails

### APERITIVO & LONG DRINKS

<b>Royal</b> Strawberry liqueur, strawberry and basil leaves, grapefruit soda	15,00€
<b>Greek spritz</b> Cinnamon roots, lime wedges, angostura bitters, ginger beer	
<b>Strawberry Smach Mastixa</b> Mastics, strawberry, basil, prosecco	

### SIGNATURE

<b>Guilty Passion</b> Vodka, passion fruit, mango, lime, exotic foam	18,00€
<b>Nice n easy</b> Blend of rums, melon, coconut, exotic fruits	
<b>Spicy Garden</b> Gin, ginger, cucumber, lime	
<b>Lychee Lady</b> Gin, lychee, pineapple, nuts, creole bitters	
<b>Red Hot Chilli Peppers</b> Tequila, Mezcal, hot spices, cinnamon	
<b>Sweet dreams</b> Rum, exotic fruits, mint, lime, Prosecco	

### NICE N EASY TWISTS

<b>Margarita</b> Tequila, Mezcal, black salt	19,00€
<b>Zombie</b> Premium rum blend, pineapple, spices, grapefruit	
<b>Smoky Paloma</b> Mezcal, tequila, agave, lime, grapefruit soda	
<b>Mai Tai</b> Aged rum, almond, pineapple, bitters	

### "WHAT TO DRINK IF YOU ARE NOT DRINKING"

<b>Walton on Thames</b> Passion fruit, mango, lime, exotic foam	10,00€
<b>Give me a kiss</b> Exotic fruits, mint, lime, soda	

Alefkandra Sq., Mykonos Chora, 846 00 | (+30) 22890 25421  
 @niceneasyMykonos | @niceneasymykonos  
 www.niceneasy.gr | mykonos@niceneasy.gr

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