ROCA

Mykonos

Couvert

bread served with Greek olives, Mykonian tomato paste
& local extra virgin olive oil
4,00€ (per person)

Starters

Fish Roe Salad
10,00€

Eggplant Salad
traditional roasted eggplant spread with herbs & extra virgin olive oil
11,00€

Split Pea Puree
served with capers & spring onions
11,00€

Tzatziki
traditional Greek spread made with Mykonian yoghurt
9,00€

Fried Mykonian Tomato Croquettes
tomato, coarse salt, gruyere cheese, mint & fresh onion
14,00€

Fried Zucchini Sticks
seasoned & served with a light yoghurt sauce
14,00€

Wrapped Feta Cheese
drizzled with local Greek honey and toasted sesame seeds
14,00€

Grilled Talagani Cheese
served with grilled tomato, pita bread & orange jam
16,00€

Fresh Fried Potatoes
9,00€

Fried Calamari*
with Kythira sea salt
19,00€

Shrimp* Tempura
served with a sesame mayonnaise sauce
26,00€

Shrimp* Saganaki
served in ouzo sauce with fresh tomato & feta cheese
26,00€

> If you have any food allergies, please let us know!

Grilled Octopus*
served with split pea puree
28,00€

Steamed Mussels
steamed mussels cooked in a garlic white wine broth, topped with herbs & lemon
19,00€

Sea Bass Carpaccio
marinated with lemon, thyme & grated botargo (cured fish roe)
24,00€

Tuna Tartar
flavored with ginger & served with Greek honey
32,00€

Salads

Greek Salad
traditional mix of tomato, cucumber, green bell peppers, onion, capers, Greek olives, feta & extra virgin olive oil
16,00€

Tropical Salad
green & red lola lettuce, french lettuce, mustard sauce, strawberries & mango
20,00€

Mykonian salad
with mixed greens, Mykonian louza (air-dried pork) & sour soft cheese
21,00€

Boiled Vegetable Platter
a presentation of cauliflower, carrot, zucchini, local greens & potatoes
14,00€

Boiled Wild Greens
Locally Gathered
13,00€

seaside

*frozen

Pasta

Mykonian
pasta mixed with louza (air-dried pork),
tomato & Mykonian ksinotyro (soft, slightly tangy cheese)
26,00€

Papardelle
wide-ribbon pasta mixed with fresh salmon, summer herbs in a vodka cream sauce
28,00€

Polo
penne pasta with chicken & porcini mushroom
cooked in a cream - based sauce with parmesan flakes
26,00€

Shrimp*
spaghetti with fresh tomato & lobster bisque
32,00€

Napoli
linguine pasta cooked in fresh tomato sauce & herbs
13,00€

Lobster* Pasta
linguine cooked in tomato sauce served with lobster cut into halves
65,00€

Seafood Linguine
*served with shellfish, mussels & shrimp**
42,00€

authentic

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Risotto

Mushroom
sautéed mushrooms drizzled with aromatic truffle oil
28,00€

Shrimp*
served with saffron & vegetables
36,00€

Chicken & Mushrooms
medley of sautéed mushrooms & grilled chicken
28,00€

Seafood
mussels, shellfish & shrimp
42,00€

luscious

*frozen

Traditional Greek Dishes

Pastitsio
per person serving in a clay pot
baked macaroni with ground beef, béchamel & grated local 'kefalotyri' cheese
24,00€

Mousakas
per person serving in a clay pot
layers of grilled eggplant, zucchini & potato with ground beef,
béchamel sauce & grated local 'kefalotyri' cheese
26,00€

Meat

Stuffed Chicken Breast
Greek Gruyère, sun dried tomatoes & cream sauce, served with wild rice
29,00€

Kebab
served with grilled tomato, pita bread with a side of light yoghurt sauce
26,00€

Pork Escalope with Feta Cream Sauce
tender pork escalope, pan-seared, served with creamy feta cheese sauce
& crispy baby potatoes
29,00€

Grilled Chicken Breast
served with aromatic basmati rice
26,00€

Rib Eye
served with baby potatoes & pepper sauce
45,00€

Flank Steak Tagliata
marinated in black truffle paste, served with asparagus & butter potatoes
45,00€

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Fish & Seafood

Grilled Tuna
marinated in soy & rice vinegar served with rocket salad & sesame
42,00€

Grilled Calamari*
served with boiled vegetables
26,00€

Grilled Shrimp*
served with fresh green salad & tartar sauce
38,00€

Grilled Salmon
fillet served with seasoned bulgur & lemon-oil sauce
32,00€

Sea Bass Fillet
served with wild greens
32,00€

Fresh Fish
grilled 130,00€ per kilo

Grilled or Boiled Lobster*
125,00€ per kilo

Seafood* Medley for Two
a selection of grilled calamari, shrimp, octopus, and fresh fish, accompanied by seasonal boiled vegetables.
Serves 2 – 110,00€

mykonos

*frozen

Desserts

Loukoumades
served with vanilla ice cream, walnuts & honey
serves 2 - 19,00€

Chocolate Souffle
served with vanilla ice cream
15,00€

Caramel Semifreddo
a creamy, semi-frozen caramel dessert served with toasted peanuts & seasonal strawberries
17,00€

Frozen Mosaic Chocolate Biscuit
served with chocolate syrup & ice cream
14,00€

Tiramisù
14,00€

Greek Yoghurt
delicious, authentic Greek yoghurt served with local honey & walnuts
10,00€

Ice Cream
vanilla or chocolate
9,00€

Lemon Sorbet
9,00€

majestic

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Refreshments

Soft Drinks	*250ml*	*4,50€*
Red Bull	*250ml*	*8,50€*

Fresh Juices

Fresh Orange Juice	*8,00€*
Mixed Fruit Juice	*11,00€*

Coffee

Greek	*4,00€*
Espresso	*4,00€*
Double Espresso	*4,50€*
Cappuccino	*5,00€*
Double Cappuccino	*5,50€*
Tea	*4,50€*

Water

Bottled, still Zagori	*1L*	*5,00€*
Natural, Greek Sparkling Xino Nero	*700ml*	*9,50€*
Natural, Greek Sparkling Xino Nero	*250ml*	*5,00€*

Distillates

Tsipouro - Ouzo	*Glass*	*6,00€*
Ouzo	*200ml*	*15,00€*
Mini - Barbayanni - Plomari		

Tsipouro	*200ml*	*15,00€*
Apostolaki - Tsilili		
Tsipouro	*200ml*	*25,00€*
Distillate Tsilili	*500ml*	*45,00€*

Beers

Alpha	*330ml*	*7,50€*	**Sol**	*330ml*	*9,50€*
Heineken Silver	*330ml*	*7,50€*	**Heineken alc. free**	*330ml*	*7,50€*
Mykonou	*330ml*	*9,50€*	**Estrella**	*750ml*	*25,00€*

Drinks

	glass	*bottle 700ml*	*bottle 1500ml*	*shots*
Standard	*13,00€*	*150,00€*		*5,00€*
Special	*15,00€*	*200,00€*		*6,00€*
Premium	*17,00€*	*250,00€*	*480,00€*	*8,00€*

STANDARD
SPIRITS

42 Below
Bombay Sapphire
Bacardi Carta Blanca
Bacardi Carta Negra
Cazadores Blanco

PREMIUM
SPIRITS

Grey Goose
Star of Bombay
Bacardi 4
Patron Silver

By scanning the following QR code you can view our translated menu.

Available in Italian, French

Thank you

ROCA
Mykonos

Roca Restaurant Mykonos
Old Port, next to the Archaeological Museum, Mykonos, Cyclades
roca.mykonos *rocamykonos*

Also visit

cavo paradiso
MYKONOS

Ranked among the best nightclubs globally with world-class international electronic music DJ lineup and breathtaking sea-views.
www.cavoparadiso.gr

BLU BLU
mykonos

Breakfast & brunch sea-view veranda that also serves dinner & cocktails . Best spot for sunset with views of Mykonos town.
www.blublu.gr

Dieci10#
mykonos

Authentic Italian cuisine meets the timeless elegance of Mykonos. Premium spirits and refined Mediterranean ingredients come together against breathtaking marina views.
www.diecimykonos.com

ZENIT
Mykonos

Perched at the top of a hill at Paradise beach suitable for weddings, private events, galas & more.
www.zenitevents.com

ROCA

Mykonos

Person in charge of market inspection: N. DAKTYLIDIS
Our prices are inclusive of all applicable taxes: VAT 24%, Municipal Tax 0,5%.
The prices are in euro VALID UNTIL 31/12/2025.
Extra virgin olive oil is used in the preparation of food and salads. Sunflower oil is used in fried dishes.The star (*) indicates frozen foods. In case of food allergies, please inform us.
Foods officially identified as allergenic are the following: cereals/nuts/sulphur dioxide/crustaceans/eggs/fish/peanuts/mustard/sesame/lupin/molluscs/soybeans/milk/celery & celeriac

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE).
CONSUMPTION OF ALCOHOLIC BEVERAGES BY INDIVIDUALS UNDER 17 IS PROHIBITED, UNLESS ACCOMPANIED BY PARENTS OR GUARDIANS.