



# SUSHI

## APPETIZERS

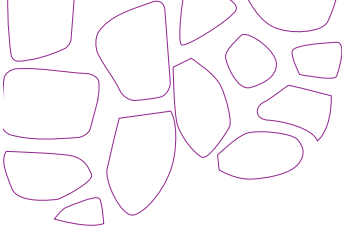
Edamame with truffle oil, spicy sauce or salt	6.00€
Goma Wakame seaweed salad with avocado and goma dressing	10.00€
Sea Urchin Shot	12.00€
Seabass Ceviche	24.00€
marinated with basil, chili, and colorful cherry tomatoes	
Tuna Tartare	25.00€
marinated with yuzu, soy sauce, and wasabi	
Carpaccio Misto	20.00€
salmon, tuna, seabass with ponzu sauce and truffle oil	
Mosaic Chirashi	22.00€
rice, tuna, salmon, white fish, jalapenos, fresh onion, sesame seeds, seaweed and ponzu sauce	

## SASHIMI

Tuna 3 pcs / 5 pcs	15.00€ / 20.00€
Salmon 3 pcs / 5 pcs	9.00€ / 12.00€
Sea bass 3 pcs / 5 pcs	10.00€ / 14.00€
Amberjack 3 pcs / 5 pcs	15.00€ / 20.00€
Scallops 3 pcs / 5 pcs	10.00€ / 14.00€
Special mix sashimi 12 pcs	35.00€

SUSHI





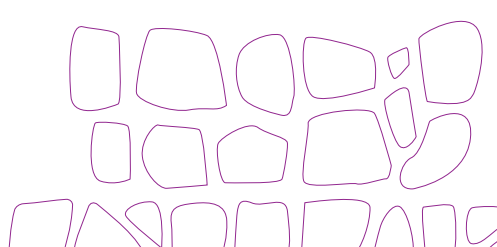
## NIGIRI

Tuna 2 pcs	10.00€
Salmon 2 pcs	9.00€
Sea bass 2 pcs	9.00€
Amberjack 2 pcs	10.00€
Scallops 2 pcs	10.00€
Special mix nigiri 12 pcs	46.00€
Mosaic sashimi and nigiri selections 40 pcs	120.00€

## VEGETARIAN

Avocado Nigiri 2pcs	6.00€
Eggplant Tempura 2pcs	6.00€
Avocado Hosomaki 6pcs	8.00€
Cucumber Hosomaki 6pcs	8.00€
Greek Salad Roll 8pcs	15.00€
cucumber, pepper, onion, avocado, tomato, olives and thyme oil	
Wakame Roll 8pcs	20.00€
avocado, cucumber, pickled cucumber, mango, sesame, and seaweed	

SUSHI



## EXCLUSIVE ROLLS [8 pieces]

Spicy tempura roll shrimp tempura, salmon, avocado, jalapeno, spicy mayo, and thyme oil	25.00€
Delos Divine roll salmon, salmon tartare, Philadelphia cheese, Japanese mayo, avocado, jalapeno, ponzu sauce, and thyme oil	25.00€
Truffle peanut roll sea bass, cucumber, roasted scallops with truffle mayo, topped with pistachio and fried onion	25.00€
Orange avocado roll white fish tempura, salad, spicy mayo, avocado, white fish tartare, orange, mayo and pistachio	28.00€
Windmill crunch roll shrimp tempura, Philadelphia cheese, avocado, cucumber, teriyaki sauce, spicy mayo, crispy onion, topped with salmon and thyme oil	25.00€
California dream shrimp tempura, avocado, cucumber, Japanese mayo, sesame, crab meat, tobiko, spicy mayo, lemon juice and lemon zest	32.00€
Rock and Roll shrimp tempura, mixed green salad, cucumber, spicy mayo, teriyaki sauce, chives, white fish-ball tartare tempura, lime juice and lime zest	28.00€
Mango and honey roll Philadelphia cheese, steamed shrimp, mango, and sauce by avocado, orange, lemon and honey	24.00€
Poseidon's catch roll sea bass, tuna, avocado, truffle mayo, spicy mayo and crispy flakes	25.00€
Smoked salmon roll carrot, cucumber, avocado, mango, fresh onion, crispy onion, smoked salmon, and teriyaki glaze	22.00€

## SPECIAL ROLLS [8 pieces]

### Special salmon maki

salmon, cucumber, avocado, tobiko, salmon tartare with spicy mayo, jalapeno and almond flakes

20.00€

### Mosaic tuna maki

tuna, cucumber, avocado, tobiko, tuna tartare with spicy mayo, jalapeno and pistachio

22.00€

### Mykonos sunset roll

scallops, white fish, cucumber, avocado, tobiko, scallop tartare with spicy mayo, lime and red peppers

22.00€

### Philadelphia Roll

salmon and Philadelphia cheese

16.00€

### Aegean pearl Roll

salmon, cucumber, avocado, sun-dried tomatoes, Philadelphia cheese, sesame, and fresh onion

18.00€





## APPETIZERS

Fish - roe egg dip	9,00€
Grilled Haloumi cheese with roasted peppers and caramelized balsamic dressing	17,00€
Tempura shrimps glazed* with sweet and sour sauce and crispy seaweed salad	25,00€
Grilled Scallops* with Mykonian louza ham sauce, parmesan, and chili	21,00€
Fried calamari with cocktail sauce	19,00€
Shellfish a la Meuniere (mussels and mixed shellfish)	21,00€
Beef Black Angus Carpaccio with baby rocket, aged balsamic vinegar, 24-month-old Parmesan, and extra virgin olive oil	25,00€
Beef Black Angus Tartare with horseradish mayonnaise and mustard pickled seeds, served on a savory tart	25,00€
Mini Lamb and Beef Kebab grilled tomato, spicy yogurt with tandoori, verde sauce, and tortilla	24,00€
Mykonian Meatballs with Hannibal sauce and pita bread	18,00€

APPETIZERS / SALADS



## SALADS

### Greek

with carob rusks, tomato, colored peppers,  
capers, onion, feta cheese and oregano

14,00€

### Niçoise

with tuna, sweet potato, lettuce, dill, avocado cream, corn,  
poached eggs with white balsamic, thyme honey,  
and mustard seed dressing

22,00€

### Tricolore

with cherry tomatoes, burrata, basil, pine nuts,  
and basil oil dressing

20,00€

### Primavera salmon

with smoked salmon, valerian, fennel, chives, red radish,  
mango, and citrus dressing

25,00€

### Crab

with colored quinoa salad, fresh onion, ginger, avocado cream,  
with champagne and citrus dressing

28,00€



## PASTA

Linguine Marinara with seafood, and white wine sauce	33,00€
Linguine with lobster fresh tomato, and bisque	56,00€
Tagliatelle with simmered brisket Parmesan cream, and mushrooms	27,00€
Tagliatelle with chicken fillet and porcini sauce	26,00€
Panciotti stuffed with North Sea's shrimps and lobster-lime velouté sauce	33,00€
Lunette stuffed with Ricotta cheese, truffle, and Black Angus beef fillets	32,00€
Gracappelletto Romagnolo stuffed with mizithra cheese, parmesan cheese, tomato sauce and basil	23,00€

## RISOTTO

Risotto with shrimps, sea urchin, and bisque	37,00€
Risotto with wild mushrooms and truffle	24,00€





# MAIN COURSES

## FISH & SEAFOOD

<p>Salmon Fillet with steamed vegetables</p>	<p>27,00€</p>
<p>Sea Bass Grilled Fillet with steamed vegetables and mashed potatoes with root celery</p>	<p>32,00€</p>
<p>Tuna Sofrito in sesame oil, avocado cream, guacamole, and colored quinoa salad</p>	<p>33,00€</p>
<p>Fresh Fish of the day</p>	<p>90,00€ /per kg</p>
<p>Lobster</p>	<p>125,00€ /per kg</p>
<p>Jumbo Shrimps * with grilled vegetables</p>	<p>120,00€ /per kg</p>







## MEAT

Greek Chicken Skewer marinated with mustard and ginger	25,00€
Dark Meat Chicken <i>450gr</i> glazed with Peruvian marinate	32,00€
Iberico Pork Pluma <i>300gr</i>	44,00€
Greek Lamb Skewer marinated with oriental spices and yogurt	32,00€
Lamb knuckle with mavrodaphne sauce and mashed potatoes with root celery	30,00€
Classic Angus Beef Burger with cheddar, tomato, lettuce, caramelized onions, and BBQ sauce, served with fried potatoes	29,00€
Rib-eye Uruguay <i>300gr</i>	47,00€
Black Angus Fillet Spain origin <i>300gr</i>	52,00€
Tomahawk Black Angus American origin <i>1200gr</i>	155,00€

With each main course we offer you one side dish of your choice for free.



## SIDE DISHES

Fresh fried potatoes	6,00€
Baby grilled potatoes with rosemary	6,00€
Steamed rice	6,00€
Grilled Broccoli with Caesar sauce	6,00€

## DESSERTS

Parfait praline with caramelized hazelnuts	11,00€
Crème Brulee	11,00€
Cheesecake with preserved sour cherry sweet	11,00€
Dessert of the day (ask the waiter)	11,00€

\*If you have any food allergies, please make your server aware when ordering

ALL PRICES IN EURO.

We use corn – oil for all fried foods and extra virgin olive-oil in salads and cooked foods.

\* Are frozen products

Prices include: 0,5% Municipal Tax and Vat 13% - 24%.

Surety: .....

THE SHOP IS OBLIGED TO HAVE PRINTED DOCUMENTS IN A SPECIAL CASE BESIDE THE EXIT FOR STATING ANY COMPLAINT.  
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT – INVOICE).

