



food^{eng}

Hippie Fish



RAW BAR

SEA-BASS CEVICHE CLASSICO

mango, leche de tigre, corn, onion, avocado, coriander

MEDITERRANEAN CARPACCIO

fresh lime, Mykonian sea urchin, shichimi

TUNA TARTARE

fresh lime, fresh sprouts, yuzu truffle, tobiko

CLAM CEVICHE

olive oil, tobiko, fresh lime

KING CRAB TARTARE

lime, tobiko, chives, mayo

FRESH LOCAL FISH SASHIMI (per 1kg)

FRESH GREEK CLAMS AND OYSTERS (per 1kg)



HIPPIE SUSHI

EDAMAME (with salt and lime)

SASHIMI (2 pcs)

SALMON

WILD SEABASS

TUNA

NIGIRI (2 pcs)

SHRIMP tobiko, lime zest, yuzu koso sauce

TUNA fleur de sel, nikiri soya

SALMON ikura, fleur de sel

WILD SEABASS spicy mayo, chives

SUSHI ROLLS

CALIFORNIA crab, tobiko, avocado, sesame, cucumber, mayo

SPICY KING CRAB

cucumber, spicy mayo, avocado, crab, shrimp tempura, tobiko, lime zest

SALMON avocado, philadelphia cheese, tobiko

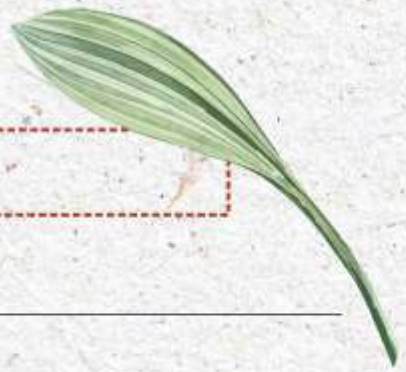
SHRIMP TEMPURA shrimp, avocado, fresh onion, cream cheese, sesame

SPICY TUNA tuna, spicy mayo, cucumber, togarashi, sesame

HIPPIE ROLL crab, avocado, topped with salmon, cucumber, teriyaki sauce

UNAGI

smoked eel with teriyaki sauce, foie gras, cucumber, avocado



DIPS

TZATZIKI

greek yoghurt, cucumber, garlic, olive oil

TARAMAS

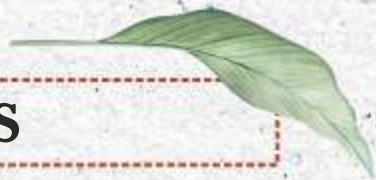
fish roe eggs, olive oil

HUMMUS

chickpeas, tahini, smoked paprika, olive oil

EGGPLANT

smoked eggplant, garlic, fresh onion, parsley, olive oil



APPETIZERS

HOMEMADE BREAD OR PITA

BEEF CARPACCIO

rocket, pesto genovese, parmesan flakes, confit tomatoes, truffle oil

BAKED AUBERGINE WITH FETA

feta cheese, onion, garlic, tomato, herbs

GRILLED OCTOPUS

fava, chimichuri

HIPPIE COUNTRY POTATOES

potatoes, truffle, mousse feta

ZUCCHINI DUMPLINGS

yoghurt sauce, feta cheese, herbs

GRILLED HALLUMI CHEESE

grilled tomato, pesto, fresh oregano

SAGANAKI CHEESE

feta cheese with spicy tomato chutney, honey truffle

HOMEMADE KEFTEDES (meatballs)

aged graviera cheese, sweet pepper sauce

THE GREEK MOUSAKA

eggplant, potatoes, beef & fresh bechamel

FRIED CALAMARI

TRADITIONAL MUSSELS SAUTES

garlic, parsley, lemon, chili flakes, olive oil



SALADS

HIPPIE SHRIMP

local cherry tomatoes, avocado, cucumber, peppers, chili, onions and herbs

TRADITIONAL GREEK

local tomatoes, cucumber, peppers, onions, feta cheese and caper

EARTH FRESH

sweet potatoes, beetroot, baby potatoes, carrot, onion, Mykonian cheese

QUINOA

avocado, chili, cucumber, kale & orange fillet

BURRATA

cherry tomato, pesto genovese, olive oil, fresh basil

KATIKI CHERRY

carob rusks, cherry tomatoes, goat cheese, olive oil



MAIN COURSES



PASTA



KING CRAB PAPPARDELLE *

alaskan king crab and saffron

LINGUINI FRESH SEA FOOD

fresh clams, shrimps, tomato, herbs

RISOTTO SHRIMPS & SAFFRON

fresh shrimps, saffron

RISOTTO MORCHELLA MUSHROOM

porcini, morchella, truffle oil, parmesan

AEGEAN PAELLA

risotto, fresh seafood, fennel, saffron

SPAGHETTI LOBSTER *

fresh tomato, garlic & fresh parsley

CAPELLINI FRESH CLAMS

fresh local clams, garlic & white wine



ORGANIC MEAT

FREE-RANGE GRILLED CHICKEN

with fresh oregano and roasted lemon sauce, soya, garlic, thyme

KONTOSOUVLI (pork souvlaki)

Iberico pork with fries and green salad

VEAL STEAK (450gr)

country style potatoes and green salad

TAGLIATA BLACK ANGUS BEEF (300gr)

with green salad

TOMAHAWK (1kg)

baby potatoes, green vegetables, carrot puree



SEAFOOD

GRILLED FRESH SALMON

with asparagus and grilled mushroom

WILD FRESH SEABASS

seasonal fresh vegetables, celery root purée

FRESH FISH (per 1kg)

FRESH RED SNAPPER (per 1kg)

FRESH FISH IN SALT CRUST OR LEAF (per 1kg)

TIGER PRAWNS * (per 1kg)

KING CRAB * (per 1kg)

LOCAL FRESH LOBSTER (per 1kg)

Fresh Catch of the day please ask the waiter



SIDE DISHES

FRIED POTATOES WITH FRESH OREGANO

CARROT PURÉE

CELERY ROOT PURÉE

GRILLED SEASONAL VEGETABLES

STEAMED VEGETABLES

WILD GREENS



DESSERTS

#MILLEFEUILLE HIPPIE FISH

vanilla madagascar ice creame and butterscotch (2 persons)

NAMELAKA

namelaka chocolate

TRADITIONAL GREEK "LOUKOUMADES"

homemade praline, ice cream & hazelnut

SUMMER CHEESECAKE

creamy cheesecake topped with fresh fruits

BAKLAVA PISTACHIO

pistachio, ice cream

SEASONAL FRUITS





take a look
at...

YOUR
seaside
BEACHWEAR
BOUTIQUE



Hippie Chic



For the preparation of the dishes we use:
in salads and cooked dishes virgin olive, in the fried dishes sunflower oil.

The feta cheese we use is Greek.

(*) Frozen product.

Surety: XYDAKIS NIKOLAOS

All our prices are inclusive of all applicable taxes.
V.A.T Beverages 24% | Food 13%. Prices in Euro.

The restaurant is obliged to present
printed forms in a special box next to
the exit for the reclamation
of any complaints.

The Consumer is not obliged to pay, if the notice of payment is
not received (receipt-invoice).



Hippie Chic

The cool & stylish hotel in Mykonos

www.hippiechicmykonos.com