

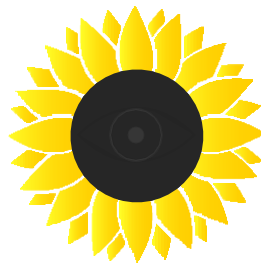


LIASTÌ

M Y K O N O S

....happiness here is just a simple idea

Massimo Cirillo



Liasti is a philosophy that starts from the origins where Greek tradition meets Italian culture.

THE CLASSICS

Mojito	17 €
White rum, fresh lime, simple syrup, mint leaves, soda water	
Daquiri	17 €
White rum, fresh lime, simple syrup	
Margarita	17 €
Blanco tequila, triple sec, fresh lime	
Sex on the beach	17 €
Vodka, triple sec, orange juice, cranberry juice	
Negroni	17 €
London dry gin, sweet vermouth, campari	
Paloma	17 €
Blanco tequila, fresh lime, pink grapefruit soda	
Bloody Mary	17 €
Vodka, tomato juice, lemon, juice worchestire sauce, tabasco, salt, pepper	
Moscow Mule	17 €
Vodka, fresh lime, ginger beer	
Espresso Martini	17€
Vodka, kahlua, vanilla syrup, espresso	

SPARKLING COCKTAILS

Aperol Spritz.	15
Aperol, prosecco, soda water	
Hugo Spritz	15
Elderflower liqueur, prosecco, Splash soda water	



SIGNATURE COCKTAILS

Celebrities Choice	19 €
Tanqueray, midori, passion fruit, lime, yuzu	
Double Passion	19 €
White rum, passion mix, strawberry pure, lemon juice	
Mykonian Dream	19 €
Rum house blend, passion fruit puree, strawberry-macadamia blend syrup, fresh lime juice, angostura bitter	
Sunny Day	19€
London dry gin, cucumber syrup, passion fruit puree, fresh lime juice	
Lolita	19 €
Vodka, strawberry pure, macadamia nut, lemon juice, 1tsp yogurt	
Liasti Spritz	19 €
Campari, top up prosecco, splash 3 cents pink grapefruit soda	
PERFECT SERVE GIN & TONIC	19 €
Black Forest Gift	19 €
Monkey 47, blackberries, redberryes, strawberry cut in 4 pieces, top up 3cents Aegean tonic	
Mediterranean	19 €
Gin mare, olives, cherry tomato, stick rosemary, top up 3cents dry tonic	
MOCKTAIL	13 €
Happy Childhood	13 €
Almond milk, passion fruit, vanilla	
Pink lady	
Strawberry syrup, passion fruit, vanilla, pineapple, orange	



LIASTI BUBBLES SELECTION

	BTG / 0,75 lt / 1,5 lt / 3,0lt		
Casanova Prosecco	€ 60		
Ca'Del Bosco Franciacorta		€ 100	€ 200
Moet & Chandon Brut	€ 220	€ 440	
Chardonnay, Pinot Nero, Pinot Meunier			
Moet & Chandon Ice Imperial Rose	€ 240		
Chardonnay, Pinot Nero, Pinot Meunier			
Moet & Chandon Rose Imperial	€ 250	€ 500	
Chardonnay, Pinot Nero, Pinot Meunier			
Veuve Clicquot Ponsardin	€ 240	€ 490	
Chardonnay, Pinot Nero, Pinot Meunier			
Veuve Clicquot Rich	€ 240		
Chardonnay, Pinot Nero, Pinot Meunier			
Veuve Clicquot Rose	€ 260	€ 530	
Chardonnay, Pinot Nero, Pinot Meunier			
Dom Perignon	€ 650	€ 1400	
Chardonnay, Pinot Noir			
Dom Perignon Cuvee Rose - 2008	€ 850	€ 1700	
Chardonnay, Pinot Noir			
Dom Perignon P2 - 2008	€ 1800		
Chardonnay, Pinot Noir			
Krug GrandCuvee	€ 750	€ 1600	
Chardonnay, Pinot Nero, Pinot Meunier			
Louis Roederrer Cristal - 2009	€ 800	€ 1700	
Chardonnay, Pinot Noir			
Louis Roederrer Cristal Rose - 2007	€ 1200		
Chardonnay, Pinot Noir			



WINES

ITALIAN

BTG / 0,75 lt / 1,5 lt / 3,0 lt

Cantina Tramin € 9 € 48
Pinot grigio

Cantina Tramin € 9 € 48
Chardonnay

Cantina Tramin € 50
Sauvignon blanc

Gaja & Rey € 450
Trebiano, Vermentino, Viognier, Sauvignon
Blanc

Asso di Fiore
Chardonnay
€ 56

GREEK

Estate Biblia Hora € 55 € 110
Sauvignon blanc, sauvignon blanc, asirtiko

Estate Gerovasiliou € 52 € 105
Malagouzia

Estate Biblia Hora Ovilos € 80 € 160
Semillion, asirtiko



FRENCH

BTG / 0,75 lt / 1,5 lt / 3,0 lt

Pascal Jolivet

Pouilly Fume

€ 87

William Fevre Chablis

Chardonnay

€ 85 € 150

William Fevre Chablis Charlie Nicole.

Viells Vignes

€ 120

ROSE

Chateau Miraval Cote De Provence

€ 85 € 170 € 360

Chateau Miraval Cote De Provence By Studio

€ 10 € 56
€110

Rumor Cote De Provence

€ 85 € 170

Chateau D'Esclans Wishpering Angels

€ 90 € 180 € 380



TIME FOR A SNACK

Zucchini Balls

€ 14

Zucchini balls with ricotta, parmesan, basil and vanilla candied lemon zest.

Polpette di zucchini con ricotta, parmigiano, basilico e zest di limone candito alla vaniglia.

Κολοκύθι με τυρί ρικότα, παρμεζάνα, βασιλικό και ξύσμα λεμονιού με βανίλια ζαχαρωμένη.

Liasti Bruschetta

€ 16

With cherry tomatoes salad, burrata e avocado.

Servita con pomodorini ciliegino, burrata & avocado.

Τυρί Burrata, τοματίνια Σαντορίνης & αβοκάντο.

Basket of calamaretti (spillo)

€ 27

Crusty calamaretti spillo coated in semolina flour, crispy vegetables served with tartare sauce.

Frittura di calamaretti spillo con farina di semola, verdure in pastella serviti con salsa tartara.

Τηγανητά καλαμαράκια, τραγανά λαχανικά με σάλτσα ταρτάρ.

€ 28

Tuna Tartare

Yellow fin tuna seasoned with EVO, salt, soy, Worcester sauce, mango gel, wakame seaweed, capper and crispy onion

Tonno pinna gialla condito con EVO, sale, soia, salsa Worcester, gel di mango, capperi e cipolla caramellata,
Τόνος με εξαιρετικό παρθένο ελαιόλαδο, αλάτι, σόγια, σάλτσα Worcester, gel μάνγκο, φύκια wakame, κάπαρη και καραμελωμένο κρεμμύδι

Liasti Poke Bowl

€ 26

Salmon, Japanese rice, wakame seaweed, edamame, sesame, avocado, cucumber and crispy veggies.

Salmon, riso giapponese, alga wakame, edamame, sesamo, avocado, cetriolo e verdure croccanti.

Σολομός με ιαπωνικό ρύζι, φύκια wakame, edamame, σουσάμι, αβοκάντο, αγγούρι και τραγανά λαχανικά.

Mykonian Ceviche

€ 28

Seabass marinate with lime, chilly and coriander.

Spigola marinata al lime, peperoncino e coriandolo.

Λαβράκι μαριναρμένο σε λάιμ, τσίλι και κόλιανδρο.

Mazara del vallo Red Prawn Tartare

36

Red Prawn tartare, parsley, lemon zest, Stracchiarella cheese, rocket, Pistachio crumble

Tartare di Gamberi Rossi, prezzemolo, zest di limone, stracciatella, rucola, crumble di pistacchi

Ταρτάρ κόκκινης γαρίδας, μαϊντανός, ξύσμα λεμονιού, τυρί Stracchiarella, ρόκα, κράμπλ φιστικιού



SALADS

“Liasti” Greek Salad

€ 16

Handpicked tomatoes, cucumbers, red onion, black olives, feta cheese, barley croutons & aromatic EVO flavored with herbs of mountain Olympus

Pomodori da grappolo, cetrioli, cipolla rossa, olive nere, feta, crostini d’orzo & EVO aromatizzato alle erbe del monte Olimpo.

Ντοματίνια, αγγούρια, κόκκινο κρεμμύδι, μαύρες ελιές, φέτα, κρουτόν κριθαριού & εξαιρετικό παρθένο ελαιόλαδο αρωματισμένο με βότανα του Ολύμπου

Quinoa Salad

€ 20

Quinoa, salt, guacamole, carrot and courgette brunoise, leek chips and blueberry gel.

Quinoa, sale, guacamole, brunoise di corote e zucchine, chips di porri e gel di mirtillo.

Κινόα με λάδι, αλάτι, αβοκάντο γουακαμόλε, καρότο και κολοκυθάκι, τσιπς πράσου και τζελ βατόμουρου.

Caesar Salad

22

Roman Salad, croutons, Caesar sauce, chicken fillet and Parmesan flakes.

Insalata Romana, crostini di pane, salsa Caesar, Filetto di Pollo e scaglie di parmigiano.

Σαλάτα, κρουτόν, σάλτσα Καίσαρα, φιλέτο κοτόπουλο και νιφάδες παρμεζάνας.

Tahini Salad

21

Cauliflowers, tomatoes, Pepper, onions, chickpeas, courgettes and Aubergine, with Tahini dressing

Cavolfiori, pomodori, peperoni, cipolle, ceci, zucchine e melanzane, con salsa Tahini

Κουνουπίδια, ντομάτες, πιπεριά, κρεμμύδια, ρεβίθια, κολοκυθάκια και μελιτζάνα, με ντρέσινγκ ταχίνι

SANDWICHES

Liasti Club Sandwich. 19

Grilled chicken, melted cheddar cheese, frittata egg, bacon, tomato, lettuce & mayo

Petto di pollo alla griglia, cheddar, frittata di uova, bacon, pomodoro, iceberg e maionese

Στήθος κοτόπουλου στη σχάρα, τσένταρ, ομελέτα αυγών, μπέικον, ντομάτα, iceberg και μαγιονέζα

Black Angus Burger 22

Brioche bun, beef, tomatoes, lettuce, caramelized red onion, cheddar cheese & Bacon

Pan brioche, manzo, pomodori, lattuga, cipolla rossa caramellata, formaggio cheddar e bacon

Ψωμάκι μπριός, μοσχάρισιο κρέας, ντομάτες, μαρούλι, καραμελωμένο κόκκινο κρεμμύδι, τυρί τσένταρ &

μπέικον

Toast 10

Ham, cheese, tomato, basil

Prosciutto, formaggio, pomodoro, basilico

Ζαμπόν, τυρί, ντομάτα, βασιλικός



Smoked Salmon Tramezzino

18

Smoked salmon sandwich, dill mayonnaise, soft cheese, cucumber, rocket

Pane Bianco con salmone affumicato, maionese all'aneto, formaggio morbido, cetriolo, rucola

Σάντουιτς καπνιστού σολομού, μαγιονέζα άνηθο, μαλακό τυρί, αγγούρι, ρόκα

(all the sandwiches are served with home-made french fries)

(tutti i sandwich sono serviti con patate fritte fatte in casa)

(όλα τα σάντουιτς σερβίρονται με σπιτικές τηγανητές πατάτες)



DELIGHTS

€ 22

Fresh Fruit Platter

Fresh cut fruits

Tagliata di frutta fresca

Φρέσκα κομμένα φρούτα

€ 14

Yogurt light by our Grandmother Raffaella

Greek yogurt with home made Jam by our Grandmother Raffaella and toasted walnuts

Yogurt Greco con marmellata fatta in casa dalla nostra Nonna Raffaella e noci tostate

Ελληνικό γιαούρτι από σπιτική μαρμελάδα της γιαγιάς μας Ραφαέλα και φρυγανισμένα καρύδια

Ice cream 3 scoops

€ 10

vanilla, chocolate, strawberry, pistacchio, lemon

vaniglia, cioccolato, fragola, pistacchio, limone

βανίλια, σοκολάτα, φράουλα, φιστίκι, λεμόνι



SOFT DRINKS

Cola - Light - Zero 7 €

SMOOTHIES

Hulk 13 €

spinach, kiwi, banana, honey, lime, ginger, almond milk

spinaci, kiwi, banana, miele, lime, zenzero, latte di

mandorla

σπανάκι, ακτινίδιο, μπανάνα, μέλι, χυμός λεμόνι, τζίντζερ, γάλα αμυγδάλου

Berry Energy 13 €

strawberry, banana, mixed berries, almond milk

fragola, banana, frutti di bosco, latte di mandorla
φράουλα, μπανάνα, μιξ μούρων, γάλα αμυγδάλου

Tropical 13 €

mango, pineapple, banana, milk

mango, ananas, banana, latte

μάνγκο, ανανάς, μπανάνα, γάλα

BEERS

Alpha Draft Small / Large 8 / 12 €

Mykonou Local Beer - Peroni Nastro Azzurro 10 €

- Sol

Alfa Sea Salt Lager – Mamos pilsner - Heineken 10 €

- Heineken Zero 0.0 10 €

FRESH JUICES

Orange OR Watermelon juice 10 €

Spremuta d'arancia e Centrifuga di Anguria
Χυμός πορτοκάλι η Χυμός καρπούζι

Antioxidant Passion 13 €

Beetroot, carrot, green apple, ginger

Barbabietola rossa, carota, mela verde, zenzero

παντζάρι, καρότο, πράσινο μήλο, τζίντζερ

Don Corleone

13 €

Melon, pineapple, honey, mint

Melone, ananas, miele, menta

πεπόνι, ανανάς, μέλι, δυόσμο

Old School

13 €

Carrot, orange, apple

Carota, arancia, mela

καρότο, πορτοκάλι, μήλο



COFFEES

Espresso	4 €
EspressoDoppio	5.5 €
Cappucino	6 €

ICED COFFEE

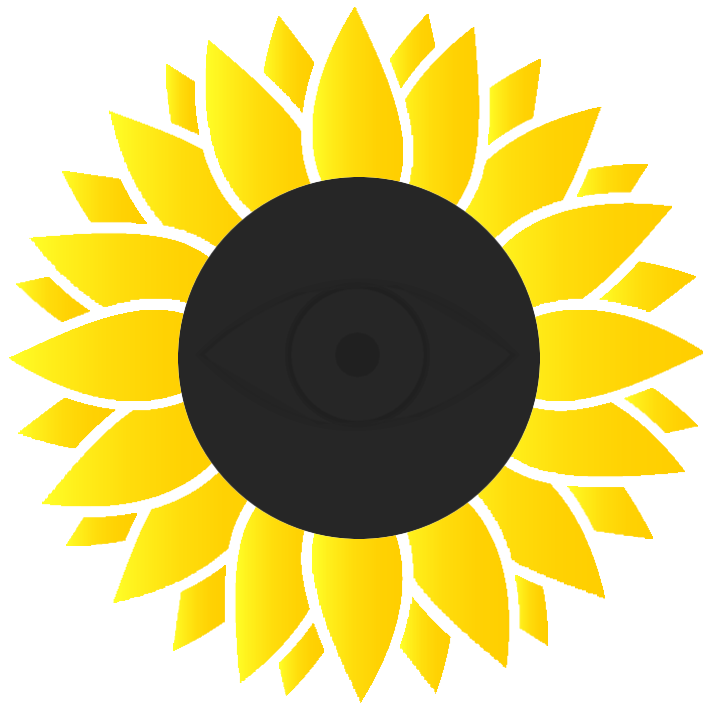
Freddo Espresso	5 €
Freddo Cappuccino	6 €
Affogato	8.5 €

MINERAL WATER

Still water Μεταλλικό νερό	6.5 €
Acqua minerale	7.5 €
Sparkling Water Ανθρακούχο νερό Acqua frizzante	



*Prices are inclusive of all legal charges
(VAT at 13% & 24% for all alcohol beverages, as well as municipal taxes 0.5%).
Responsible for the market law inspection Mr. Massimo Cirillo.
For the food preparation are used olive oil, sesame oil, cotton seed oil and
grape seed oil. Feta cheese is of a Greek origin.
Complaints forms are available at the cashier.
The restaurant is obliged to issue analytical fiscal receipts, stamped by the Tax
Office. For any allergies please inform us.*



LIASTÌ

M Y K O N O S

LIA BEACH

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