



BELVEDERE
VODKA

μ.
ARTISAN WATER

INSTEAD OF TRADITIONAL STARTERS AND MAINS,
WE OFFER A VARIETY OF DISHES CREATED FOR SHARING,
SERVED TO YOUR TABLE IN A CONTINUOUS
AND NATURAL FLOW THROUGHOUT THE MEAL.

THE INTERNI TEAM IS HAPPY TO GUIDE YOU THROUGH THE MENU
AND HELP YOU CHOOSE THE PERFECT COMBINATION.

KALOSORISMA/WELCOME

BREAD & BUTTER, THE GREEK WAY

Homemade olive pâté, extra virgin olive oil
of single variety Koroneiki, Amfissa and Kalamata Olives
and bread from our wood-fire oven

Vegan

SALADS

SUMMER SALAD

Napa cabbage, kale, romaine lettuce, rocket, Manchego cheese,
pomegranate, shallots and truffle dressing

Bio, Vegetarian

INTERNI SALAD

Warm goat cheese, abate fetel pear, caramelized pecans,
mixed greens, sherry vinegar

Vegetarian

GREEK SALAD

Cherry tomatoes from Tinos, cucumber, POP feta cheese from Amaliada,
pickled onions, black olives, basil, capers, carob rusk

Vegetarian



MOIRAZOMAI/SHARING

SPICY CAULIFLOWER

Vegetables, ginger, coriander, spring onion, yakitori sauce
Vegan

GNOCCHI

Pasta, truffle pecorino, figs
Vegetarian

FLATBREAD

Roasted artichokes from Tinos, garlic butter, goat cheese
Vegetarian

MINI BURGERS (3PCS.)

Dry aged beef, lettuce, fresh tomato, (gherkin) red onion,
aged cheddar cheese, secret sauce

SEA BREAM CRUDO

Citrus medley, ginger, fresh herbs, extra virgin olive oil

SEA BASS CEVICHE

Red onion, leche de tigre, crispy corn, chili, lime, fresh coriander

CHARGRILLED OCTOPUS

Seasonal greens, tomato, chives, chimichurri sauce

CRISPY PANKO SHRIMPS

Sesame, thyme honey, spicy flakes



PIZZA

from our wood fire oven

THE INTERNI PIZZA

San Marzano tomato sauce, Parmigiano Reggiano,
ndjua, fresh buffalo mozzarella DOP

THE WILD TARTUFO PIZZA

Truffle cream, buffalo mozzarella DOP, ricotta, fresh truffle
add Beluga Reserve Caviar 30gr

Vegetarian



PASTA

and more

SPICY VODKA RIGATONI

Pasta, Belvedere vodka, San Marzano tomatoes,
Parmigiano Reggiano, Calabrese chili, fresh basil

Vegetarian

LINGUINI WITH COURGETTE

Greek feta & aromatic herbs

Vegetarian

TRADITIONAL GREEK GIOUVETSI

Orzo with slow-braised beef cheeks

CURRY LEGUMES

Baby legumes, herbs, tofu, coconut-curry sauce,
jasmine rice with nuts

Vegan

MAIN

OVEN BAKED CRISPY CHICKEN
in a cashew & peanuts crust, yogurt, groats salad
and sweet potato chips

TRADITIONAL LAMB CHOPS (600gr)
Served with herb greek yogurt

TIGER STEAK
Marinated beef tenderloin tail, Tiger sauce

GREEK COD MISO
Wild garlic emulsion, miso relish

OPEN FIRE

DOVER SOLE
Herb butter, capers, yuzu sauce

RIB EYE STEAK 400gr

TOMAHAWK STEAK 1,2kg

FRESH CATCH OF THE DAY
FROM OUR LOCAL FISHING BOAT

**Please ask your waiter regarding the availability*

SAUCES

INTERNI'S CAFÉ DE PARIS
Vegetarian

TRUFFLE BUTTER
Vegetarian

TIGER

SIDES

INTERNI HANDCUT FRIES
+ truffle butter
Vegan

BABY POTATOES
Vegetarian

SPICY BROCCOLINI & HARICOTS
with tahini and sesame seeds
Vegan

JASMINE RICE WITH NUTS
Vegan

Please inform us of any food allergies



INTERNI

MYKONOS

25 YEARS

Please inform your waiter of any food allergies or intolerance.

Executive chef: Dimitris Vratzidis

In our dishes we use the following kinds of oil: Extra Virgin Olive Oil, Salmon oil, lemon oil, lobster oil, white truffle oil, porcini mushroom oil.

Regulatory compliance manager: Labrini Tatsi

Prices include vat and all legal charges. For any claims we keep special forms in a separate box next to the exit.

Customer is not obliged to pay if the notice of payment has not been received
(Receipt-invoice)

All our prices are in Euros