



REEZA ALL DAY MENU

14.00-23.00

A delicate yet sophisticated menu created by our Chef. At Reeza restaurant of Rocabella Mykonos we rediscover our roots, just like its name suggests (reeza is the Greek word for root). We go back in time when raw ingredients stood out for their purity. We honor Greek traditional flavors with a modern perspective, we initiate ourselves into the Greek land with local products, we dissociate from anything "pretentious" and get magically transported to a family dinner or a meal with friends overlooking the Aegean Sea and the picturesque Chora. Because at Reeza we cook with our heart and soul, offering an experience that initiates you to Greek flavours root and branch.

Our chef, and his executive team introduce us to their emotional cooking, reinventing original Greek recipes through their modern creative look, while maintaining their simplicity at the same time.



ROCABELLA
Mykonos

Two kinds of fresh bread made in our kitchen every day, local rusks and local olive oil
2,50 euros p.p.

SALADS

Always fresh and tasty!

Green beans salad with string beans, sundried tomatoes vinaigrette, "Xinomizithra" local cheese from Crete, mint and sesame seeds 
10,00 euros

Mykonian Ceasar salad with crispy chicken, "Kopanisti" local Mykonian cheese vinaigrette, rusks, iceberg and "louza" (local Mykonian dry cured ham)
12,00 euros

Greek salad with cherry tomatoes, cucumber, onion, 
feta cheese from Kalavrita, rusks and caper from Syros
13,00 euros

TRADITIONAL VEGGIE DIPS

Creamy, smooth and absolutely delicious!

"Melitzanosalata" aubergine spread with smoked aubergine, pine seed and tomato tartar
6,00 euros

"Taramosalata" fish roe spread with white cod roe,
"Trikalinos" cured grey mullet roe "Avgotaraho" and olive oil
6,00 euros

"Tirokafteri" cheese spread with "Katiki" cheese,
"Kopanisti" local Mykonian cheese, smoked paprika and dried fig
7,00 euros

"Fava" spread with yellow split peas from Santorini, black garlic,
raisin pickle and celery leaves
7,00 euros

GREEK TAPAS

The epitome of modern gastronomy: food to share,
new flavours, healthy ingredients.

Sea bass ceviche with Greek salad juice, apple cider and fresh oregano

11,00 euros

Soft-boiled egg with sausage from Drama, potato cream and white truffle essence

11,00 euros

**Small "Souvlaki" in pita bread with pulled pork, fresh oregano, parsley,
yogurt with lime and tomato confit**

12,00 euros

**Steamed mussels "saganaki" with simmered fresh tomatoes,
fennel, ouzo and feta cheese**

12,00 euros

Crispy shrimp with smoked "tarama" fish roe mayo and seaweed salad

14,00 euros

MAIN

Our main courses...

Chicken thigh ragout with "xilopites" Greek egg pasta, fennel and lime

13,00 euros

**Rigatoni pasta with slow cooked lamb, cream of "Arseniko" cheese from Naxos,
mushroom herbs and olive oil**

14,00 euros

Octopus "giouvetsi" Greek barley shaped pasta with zucchini and truffle oil

19,00 euros

**Veal "mousaka" with beef cheek in red sauce, aubergine cream,
yogurt and crispy French fries**

19,00 euros

Fillet of daily fish with sautéed greens, egg lemon sauce, and fish roe crumble

21,00 euros

Rib-eye with herb sautéed potatoes, Greek "graviera" cheese and cherry tomatoes salad

30,00 euros

DESSERTS

Sweet inspirations...

Yogurt mousse with honey, kiwi jam, caramelized pistachio and vanilla ice cream

7,00 euros

"Ekmek" ice cream with caramelized "tsoureki" Greek sweet bread and Aegina pistachios

8,00 euros

Cream of Greek coffee, orange sauce, cardamom and vanilla ice cream

9,00 euros

Milk chocolate with almond praline, red berries jam and almond cake

12,00 euros
