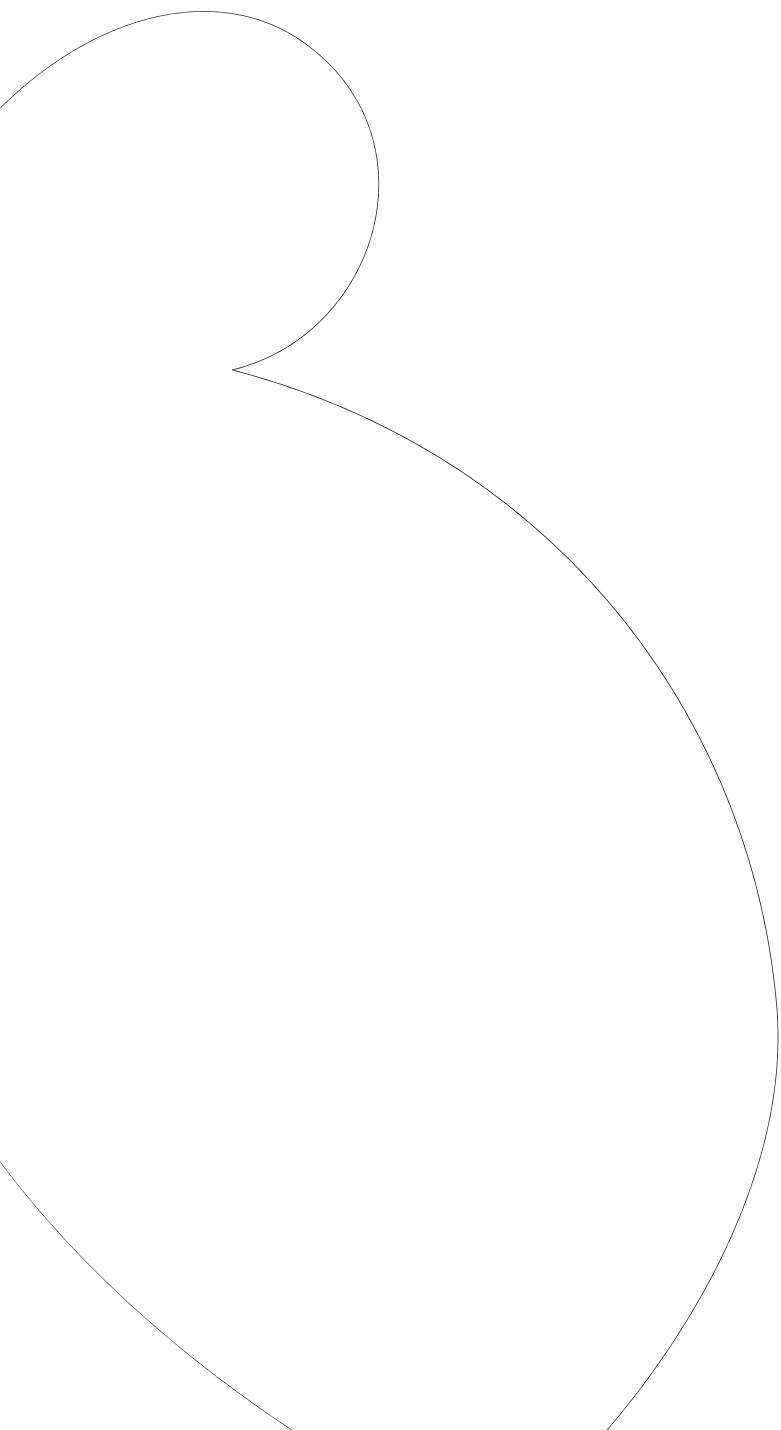


ΥΈVO



Artwork by Ilias Papailiakis



YĒVO

Welcome to YĒVO where we experience cuisine as a narrative journey. Immerse yourselves in one of two degustation menus or curate your own path with our à la carte selection.

Inspired by the richness of the Mediterranean and the authenticity of exceptional Greek produce, YĒVO captures a true sense of place through clarity, warmth, and refined technique.

Under the direction of Executive Chef Angelos Bakopoulos, two distinct expressions: 'Chef's Experience' and 'Pyra', embody a shared philosophy, where fire and seasonality define every creation.

This is a refined experience that unfolds through flavour, aroma, and atmosphere.

degustation

THE CHEF'S EXPERIENCE

Guided by Mediterranean authenticity and precision, the 'Chef's Experience' reflects a delicate balance between elemental technique and the purity of outstanding Greek ingredients.

Flame, wood, and seasonality come together to reveal depth, character, and a quiet intensity in every dish. Each course invites discovery, leaving a lingering lasting impression that extends beyond the last bite.

THE CHEF'S EXPERIENCE

Gillardeau Oyster

kimchi | calamansi | puffed rice

Bonito

tomatoes | strawberries | karashi mustard

Langoustine

sea urchin | shiso | clam sauce | black lemon

l

Charcoal-grilled Calamari

green & black calamari sauces

l, g

Cod Fricassee

wild Tinos artichoke | seafood | herbs | lemon emulsion

l

Black Angus Beef Striploin

celery cream | strawberries | salty greens | fresh truffle | beef jus

l

Fig

fig leaf sorbet | cheese | lemon thyme

vg, l, g

degustation

PYRA

an all fire experience

'Pyra' is a greek word for fire. This tasting menu is defined by fire as the sole cooking medium. Every dish is prepared exclusively over open flame, embers, or ash, without additional techniques or unnecessary intervention.

The philosophy centers on exceptional Greek ingredients, precision & restraint. Complexity is intentionally minimised, allowing each ingredient to express its true depth of flavour.

Fire is used by the Chef and his team to enhance the layers of taste; never to mask them. Salt, texture, and time form the foundation of this approach. 'Pyra' stands as a pure, direct, and honest expression of ingredient-driven cuisine.

PYRA

an all fire experience

Grilled Gillardeau Oyster

kimchi | clam sauce

l

Scallops

lardo di colonnata | fresh truffle

l, g

Shrimps Carabineros

charcoal-infused butter

l, f

Charcoal-grilled Calamari

green & black calamari sauces

l, g

Black Angus T-Bone *600gr*

charred pea hearts | seasonal mushrooms | umeboshi

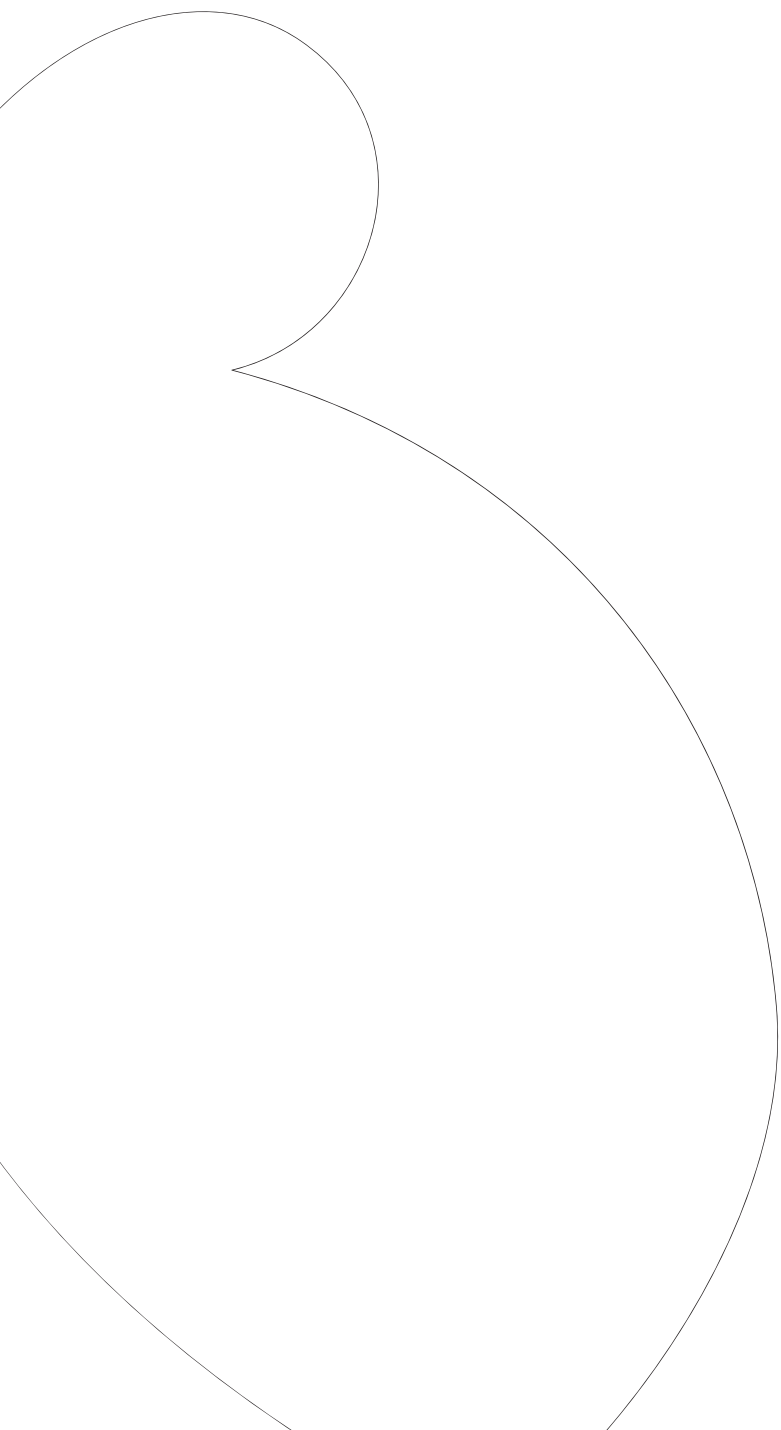
sharing

l

Charcoal-grilled Strawberries

smoked goat's milk ice cream | charred meringue espuma

vg, l



À LA CARTE

The à la carte menu reflects YEVO's contemporary culinary identity, shaped by fire and inspired by Greek heritage. Each dish is crafted with seasonal ingredients, balancing elegance with depth of flavour. You are invited to curate your own dining experience, across thoughtfully composed culinary creations.

RAW & COLD

Persian Beluga Caviar 30gr

organic egg yolk cream | smoked butter | warm brioche

l, g

200

Greek Bottarga

crispy sourdough | stracciatella | kaffir lime

l, g

35

Gillardeau Oyster 2pcs

kimchi | calamansi | puffed rice

28

Red Shrimps

citrus essence | osciarta caviar | tomato consommé

55

Aegean Nigiri Dolmas

vine leaves | aromatic rice | herbs | swordfish sashimi style

l

35

Blue Fin Tuna Carpaccio

organic extra virgin olive oil | sea salt | fresh wasabi | finger lime

f

35

Fresh Sea Urchin

subject to availability

organic extra virgin olive oil | vinegar | grilled sourdough

g

37

RAW & COLD

Tomato Salad

tomatoes | caper leaves | pickled onion | herbs | wild samphire

v

25

Beetroot Salad

fresh chèvre | berries | aged balsamic vinegar | hazelnuts

vg

30

Beef Steak Tartare

smoked and charcoal-grilled bone marrow

l, g

40

STARTERS

Charcoal-grilled Calamari

green & black calamari sauces

l, g

35

Flamed Carabineros Shrimps

burnt butter | garlic | parsley | chilli

l, f

70

Lamb Doughnut Balls

jamon iberico | aged Cycladic cheese | eel ketchup

l, g

29

PASTA

Lobster Ravioli

sea urchin bisque sauce | seaweed kombu oil | herb-infused air

l , g

55

Clams Spaghetti

bottarga | parsley | black lemon

l , g

30

Smoked Truffle Bucatini Cacio e Pepe

our take

bucatini | Greek cheese foam | seasonal truffle

vg , l , g

48

MAINS

Dover Sole

clam sauce

l

100

per kilo

Cod Fricassee

wild Tinos artichoke | seafood | herbs | lemon emulsion

l

45

Wagyu Beef Mille-Feuille

king crab | béarnaise sauce | beef jus

l

150

MAINS

Charcoal-grilled

Turbot

130

per kilo

subject to availability

Blue Lobster

170

per kilo

Langoustines

140

per kilo

Scallops *2pcs*

lardo di colonnata | fresh truffle

l , g

45

Black Angus T-Bone

800gr

120

Kagoshima Wagyu Striploin A5

120gr | BMS 8-12

65

Lamb Rack *400gr*

black garlic glaze | lamb jus

l

65

SIDE DISHES

Wood-roasted Salty Wild Greens

v

10

Charred Pea Hearts

seasonal mushrooms

l

15

Grilled Baby Lettuce

v

10

Béarnaise Sauce

l

8

Botanical Chimichurri

v

8

Beef Jus

8

DESSERTS

Fig

fig leaf sorbet | cheese | lemon thyme

vg , l , g

25

Lemon

lemonade sorbet | basil | herbs | meringue

organic extra virgin olive oil

vg , l , g

25

Bitter Chocolate 73%

milk ice cream | cherries | long-pepper

vg , l , g

25

Charcoal-grilled Strawberries

smoked goat's milk ice cream | charred meringue espuma

vg , l

25

BILL&COO

MYKONOS

Please inform our staff for any food allergies or intolerances, before placing your order. We proudly offer fresh, locally sourced fish options and a selection of premium local tea and coffee. Thank you for supporting our local flavours. Prices are all in Euro and inclusive of all legal charges. The restaurant is legally required to issue official receipts certified by the relevant tax office. Customers are not obligated to pay if they do not receive notice of payment, via receipt. Responsible for the market law inspection: Theodosios Kakoutis. Complaint forms are available in the restaurant. Please note that service charge is not included.