

MYTHOS

KOUZINA & GRILL



DIP SELECTION

- Fava** [vg]
puréed split peas, capers, tomato,
spring onion **33**
- Melitzanosalata** [vg]
smoked aubergine, tomato, onion, garlic,
fresh herbs **36**
- Tyrokafteri** [v,d]
feta, bell pepper, green chili, fresh herbs **37**

Tzatziki [v,d]
greek yogurt, cucumber, garlic, dill,
olive oil **33**

Taramosalata
cod roe, white onion, olive oil **36**

Charcoal Grilled Pita Bread [vg]
traditional **8**, volcano **9**, whole wheat **9**

FROM THE EARTH

- Kolokythakia** [vg]
crispy baby marrow **33**
- Hand-Cut Greek Fries** [vg]
sea salt, oregano **36**
- Tomato Kefta** [vg]
tomato, onion, mint leaves **39**
- Piperies Ladoxido** [vg]
padron peppers, garlic, vinegar, olive oil **41**
- Mythos Fries** [v,d]
feta, sea salt, oregano, paprika **46**
- Spanakopita** [v,d]
spinach, feta, fresh herbs, greek yogurt, thyme honey **47**
- Cheese Saganaki** [v,d]
fried kefalograviera from epirus **65**
- Baked Feta** [v,d]
tomato sauce, bell pepper, basil, olive oil **59**
- Keftedakia** [d]
greek-style beef & lamb meatballs, pulses salad, greek yogurt **61**



FROM THE SEA

- Fish Marinato**
yellowtail tartare, chives, red chili,
rosemary, garlic, oregano, lime, olive oil **104**
- Grilled Calamari**
stamnagkathi, oregano, lemon, olive oil **65**
- Grilled Octopus** [d]
fava, tomato paste, capers chutney **114**
- Shrimps Saganaki** [d,a]
tomato sauce, bell pepper, feta, ouzo **92**
- Fried Calamari**
smoked aubergine mayo **65**





SALAD

Beetroot [v,d,n]

wild greens, greek yogurt, caramelized nuts, roasted sesame **47**

Santorini [v,d,a]

sweet cherry tomatoes, capers, roasted bell pepper, spring onion, pita with graviera, sweet wine vinaigrette **50**

Horiatiki [v,d]

traditional greek salad, feta, tomato, cucumber, green bell pepper, onion, kalamata olives, oregano, olive oil **51**

Revythosalata [v,d]

chickpeas, bell pepper confit, feta, fresh herbs, lemon, olive oil **47**

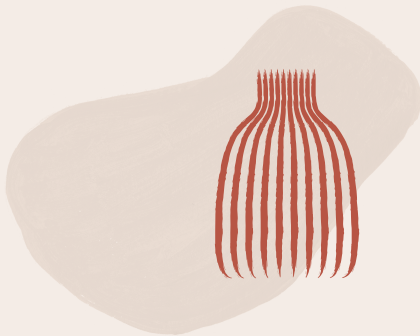
WRAP

Chicken Souvlaki [d]

pita bread, tomato, onion, tzatziki **45**

Pork Souvlaki [d,p]

pita bread, tomato, onion, tzatziki **49**



GRILL

Sea Bass

wild greens, lemon-olive oil **134**

Lamb Chops [d]

greek yogurt, greek fries **175**

Striploin 260g [d]

beef striploin steak 150 days grain fed, beef pastourma butter, grilled vegetables **140**

Biftekia [d]

beef & lamb patty, sautéed potatoes, kefalograviera **89**

Mixed Grill for Sharing [d]

chicken souvlaki, lamb chops, biftekia, striploin steak, halloumi, greek fries, vegetables, tzatziki **240**

Chicken Souvlaki [d]

pita bread, tzatziki, greek fries **80**

Pork Souvlaki [d,p]

pita bread, tzatziki, greek fries **87**

Cauliflower [vg,n] almonds, sea salt, olive oil **31**

Asparagus [vg,n] hazelnuts, sea salt, olive oil **35**

KOUZINA



Imam Bayildi [v,d]

aubergine, onion stew, feta, tomato, cinnamon, olive oil **73**

Gemista [v,d]

tomato & bell pepper stuffed with rice, feta, roasted potatoes, fresh herbs **73**

Spring Chicken

oven roasted corn-fed baby chicken, potatoes, wild oregano, mustard, olive oil **120**

Lamb Pilafi [d]

slow cooked suckling lamb, pilafi rice, wild oregano, lemon, olive oil, kefalograviera **102**

Mousaka [d]

minced beef & lamb stew, aubergine, béchamel sauce **94**

Village Style Pork [d,p]

cooked overnight pork belly, slow roasted celery root, pork jus **112**



