

# MYTHOS

KOUZINA & GRILL



## DIP SELECTION

- Fava** [vg]  
puréed split peas, capers, tomato,  
spring onion **32**
- Melitzanosalata** [vg]  
smoked aubergine, tomato, onion, garlic,  
fresh herbs **35**
- Tyrokafteri** [v,d]  
feta, bell pepper, green chili, fresh herbs **36**

**Tzatziki** [v,d]  
greek yogurt, cucumber, garlic, dill,  
olive oil **32**

**Taramosalata**  
cod roe, white onion, olive oil **35**

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

## FROM THE EARTH

- Kolokythakia** [vg]  
crispy baby marrow **31**
- Hand-Cut Greek Fries** [vg]  
sea salt, oregano **34**
- Tomato Kefta** [vg]  
tomato, onion, mint leaves **36**
- Piperies Ladoxido** [vg]  
padron peppers, garlic, vinegar, olive oil **38**
- Mythos Fries** [v,d]  
feta, sea salt, oregano, paprika **44**
- Burnt Leek** [v,d,n]  
metsovone, dill custard, penuts **44**
- Spanakopita** [v,d]  
spinach, feta, fresh herbs, greek yogurt, thyme honey **44**
- Grilled Talagani** [v,d,n]  
oxymeli, mint leaves **54**
- Cheese Saganaki** [v,d]  
fried kefalograviera from epirus **60**
- Baked Feta** [v,d]  
tomato sauce, bell pepper, basil, olive oil **55**
- Keftedakia** [d]  
greek-style beef & lamb meatballs, pulses salad, greek yogurt **57**



## FROM THE SEA

- Fish Marinato**  
yellowtail tartare, chives, red chili,  
rosemary, garlic, oregano, lime, olive oil **97**
- Grilled Calamari**  
stamnagkathi, oregano, lemon, olive oil **62**
- Grilled Octopus** [d]  
fava, tomato paste, capers chutney **102**
- Shrimps Saganaki** [d,a]  
tomato sauce, bell pepper, feta, ouzo **89**
- Fried Calamari**  
smoked aubergine mayo **61**



## SALAD

### Beetroot [v,d,n]

wild greens, greek yogurt, caramelized nuts, roasted sesame 44

### Santorini [v,d,a]

sweet cherry tomatoes, capers, roasted bell pepper, spring onion, pita with graviera, sweet wine vinaigrette 47

### Horiatiki [v,d]

traditional greek salad, feta, tomato, cucumber, green bell pepper, onion, kalamata olives, oregano, olive oil 47

### Baby Lettuce [vg]

spring onion, dill, white wine vinegar, olive oil 41

## WRAP

### Cauliflower [v,d]

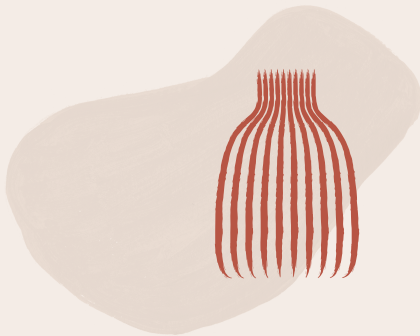
oyster mushrooms, roasted tomato, halloumi, fava 40

### Chicken Souvlaki [d]

pita bread, tomato, onion, tzatziki 43

### Pork Souvlaki [d,p]

pita bread, tomato, onion, tzatziki 47



## GRILL

### Sea Bass [n]

wild greens, lemon-olive oil 128

### Lamb Chops [d]

greek yogurt, greek fries 165

### Striploin 260g [d]

beef striploin steak 150 days grain fed, beef pastourma butter, grilled vegetables 135

### Biftekia [d]

beef & lamb patty, sautéed potatoes, kefalograviera 86

### Mixed Grill for Sharing [d]

chicken souvlaki, lamb chops, biftekia, striploin steak, halloumi, greek fries, vegetables, tzatziki 225

### Chicken Souvlaki [d]

pita bread, tzatziki, greek fries 75

### Pork Souvlaki [d,p]

pita bread, tzatziki, greek fries 81

**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 68

### Gemista [v,d]

tomato & bell pepper stuffed with rice, feta, roasted potatoes, fresh herbs 68

### Spring Chicken

oven roasted corn-fed baby chicken, potatoes, wild oregano, mustard, olive oil 109

### Lamb Pilafi [d]

slow cooked suckling lamb, pilafi rice, wild oregano, lemon, olive oil, kefalograviera 98

### Mousaka [d]

minced beef & lamb stew, aubergine, béchamel sauce 88

### Beef Stifado [a]

cooked overnight short ribs, shallot onion, carob bread 155

### Village Style Pork [d,p]

cooked overnight pork belly, slow roasted celery root, pork jus 105



