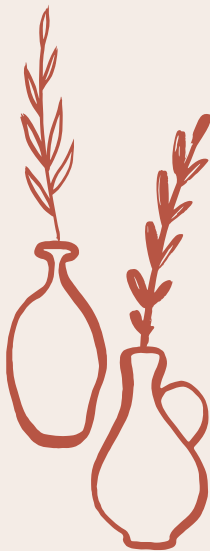


MYTHOS
KOUZINA & GRILL



 DIP SELECTION**Fava** [vg]

puréed split peas, capers, tomato,
spring onion **36**

Melitzanosalata [vg]

smoked aubergine, tomato, onion, garlic,
fresh herbs **36**

Tyrokafteri [v,d]

feta, bell pepper, green chili, fresh herbs **39**

Tzatziki [v,d]

greek yogurt, cucumber, garlic, dill,
olive oil **36**

Taramosalata

cod roe, white onion, olive oil **39**

Charcoal Grilled Pita Bread [v]

traditional **9**, volcano **9**, whole wheat **9**

FROM THE EARTH **Kolokythakia** [vg]

crispy baby marrow **36**

Hand-Cut Greek Fries [vg]

sea salt, oregano **40**

Piperies Ladoxido [vg]

padron peppers, garlic, vinegar, olive oil **49**

Mythos Fries [v,d]

feta, sea salt, oregano, paprika **50**

Spanakopita [v,d]

spinach, feta, fresh herbs, greek yogurt, thyme honey **49**

Cheese Saganaki [v,d]

fried kefalograviera from epirus **69**

Baked Feta [v,d]

tomato sauce, bell pepper, basil, olive oil **69**

Keftedakia [d]

greek-style beef & lamb meatballs, pulses salad, greek yogurt **70**

 **FROM THE SEA****Fish Marinato**

yellowtail tartare, chives, red chili,
rosemary, garlic, oregano, lime, olive oil **116**

Grilled Calamari

horta, tomato, onion, lemon, olive oil **75**

Grilled Octopus

fava, tomato paste, capers chutney **131**

Shrimps Saganaki [a,d]

tomato sauce, bell pepper, feta, ouzo **101**

Fried Calamari

smoked aubergine mayo **75**





SALAD

Beetroot [v,d,n]
wild greens, greek yogurt, caramelized nuts, roasted sesame **51**

Revythosalata [v,d]
chickpeas salad, bell pepper confit, feta, fresh herbs, lemon, olive oil **51**

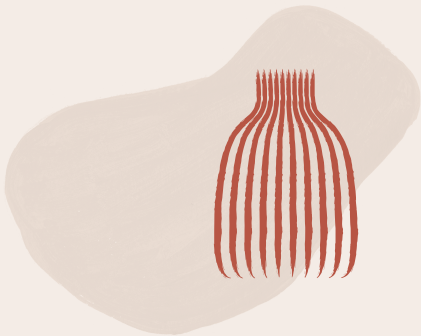
Santorini [v,d]
sweet cherry tomatoes, capers, roasted bell pepper, spring onion, pita with graviera, sweet wine vinaigrette **57**

Horiatiki [v,d]
traditional greek salad, feta, tomato, cucumber, green bell pepper, onion, kalamata olives, oregano, olive oil **59**

WRAP

Chicken Souvlaki [d]
pita bread, tomato, onion, tzatziki **53**

Pork Souvlaki [d,p]
pita bread, tomato, onion, tzatziki **59**



GRILL

Sea Bass
wild greens, lemon-olive oil **145**

Lamb Chops [d]
greek yogurt, greek fries **194**

Striploin 250g [d]
prime striploin 250 days grain fed, beef pastourma butter, grilled vegetables **190**

Biftekia [d]
beef & lamb patty, sautéed potatoes, kefalograviera **99**

Mixed Grill for Sharing [d]
chicken souvlaki, lamb chops, biftekia, striploin steak, halloumi, greek fries, vegetables, tzatziki **285**

Chicken Souvlaki [d]
pita bread, tzatziki, greek fries **90**

Pork Souvlaki [d,p]
pita bread, tzatziki, greek fries **98**

Baby Marrow [vg] oregano, sea salt, olive oil **30**

Cauliflower [vg,n] almonds. sea salt, olive oil **32**

Asparagus [vg,n] hazelnuts, sea salt, olive oil **44**



KOUZINA

Imam Bayildi [v,d]
aubergine, onion stew, feta, tomato, cinnamon, olive oil **77**

Gemista [v,d]
tomato & bell pepper stuffed with rice, feta, roasted potatoes, fresh herbs **77**

Spring Chicken
oven roasted corn fed spring chicken, potatoes, wild oregano, mustard, olive oil **133**

Lamb Pilafi [d]
slow cooked suckling lamb, pilafi rice, wild oregano, lemon, olive oil, kefalograviera **118**

Mousaka [d]
minced beef & lamb stew, aubergine, béchamel sauce **102**

Village Style Pork [d,p]
pork belly cooked overnight, slow roasted celery root, pork jus **127**



