

MYTHOS

URBAN GREEK EATERY



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**

Piperies Ladoxido [vg]

padron peppers, garlic, vinegar, olive oil **46**

Mushrooms Tigania [v,d]

chives, thyme, crispy onion, kefalograviera **62**

Kolokythokeftedes [v,d]

baby marrow kefta, mint, greek yogurt **49**

Hand-Cut Greek Fries [vg]

sea salt, oregano **38**

Mythos Fries [v,d]

feta, sea salt, oregano, paprika **48**

Spanakopita [v,d]

spinach, feta, fresh herbs **48**

Feta in Filo [d,n]

figs, veal bacon, pine nuts, almonds, sesame **66**

Cheese Saganaki [v,d]

kefalograviera, tomato marmalade, lemon **69**

Keftedakia [d]

greek-style beef & lamb meatballs, pulses salad, greek yogurt **68**



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 **72**

Grilled Octopus [d]

fava, caramelized onion, caper leaves **127**

Jumbo Prawns Saganaki [a,d]

tomato, feta, ouzo **140**

Fried Calamari

smoked aubergine mayo **72**





SALAD

Horta [v]

wild greens, roasted beets, green beans, baby marrow, dill custard, lemon, olive oil **46**

Revythosalata [v,d]

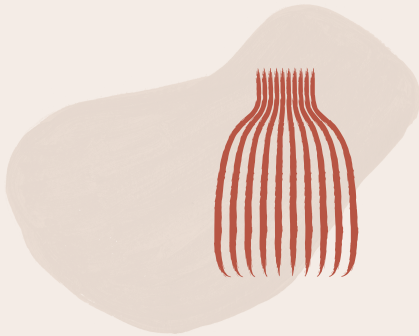
chickpeas salad, bell pepper confit, feta, fresh herbs, lemon, olive oil **49**

Horiatiki [v,d]

traditional greek salad, feta, tomato, cucumber, green bell pepper, onion, kalamata olives, oregano, olive oil **57**

Cretan [v,d]

barley rusk bites, cherry tomato, cucumber, onion, rocket leaves, caper, sweet wine vinaigrette, anthyro, olive oil **65**



JOSPHER GRILL

Sea Bass [n]

wild greens, cauliflower, garlic, toasted almonds, lemon-olive oil **143**

Chicken Souvlaki [d]

pita bread, tzatziki, greek fries **88**

Lamb Chops [d]

greek yogurt, greek fries **194**

Biftekia [d]

beef & lamb patty, sautéed potatoes, kefalograviera **95**

Brizola for Sharing

t-bone steak 250 days grain fed, lemon-olive oil **585**

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

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

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

KOUZINA



Fakes [v,d]

beluga lentils, carrot, celeriac, roasted feta, olive oil **77**

Gemista [v,d]

tomato & bell pepper stuffed with rice, feta, roasted potatoes, fresh herbs **77**

Octopus Stifado* [a]

slow cooked octopus, red wine, pearl onions, carob bread **194**

Seafood Yiouvetsi [a,d]

greek orzo, tomato, shrimps, calamari, mussels **148**

Spring Chicken Lemonato [d]

lemon sauce, feta, oregano, greek fries **135**

Lamb Pilafi [d]

slow cooked suckling lamb, pilafi rice, wild oregano, lemon, olive oil, kefalograviera **116**

Kleftiko for Sharing [d]

slow cooked suckling goat, potato, wild oregano, ladotyri **435**

Mousaka [d]

minced beef & lamb stew, aubergine, béchamel sauce **98**

