

# MYTHOS

URBAN GREEK EATERY



## DIP SELECTION

**Fava** [vg] 32  
puréed split peas, capers, tomato, spring onion

**Melitzanosalata** [vg] 35  
smoked aubergine, tomato, onion, garlic, fresh herbs

**Tyrokafteri** [v,d] 36  
feta, bell pepper, green chili, fresh herbs

**Tzatziki** [v,d] 30  
greek yogurt, cucumber, garlic, dill, olive oil

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

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

## FROM THE EARTH

**Kolokythakia** [vg] 28  
crispy baby marrow

**Piperies Ladoxido** [vg] 38  
padron peppers, garlic, vinegar, olive oil

**Mushrooms Tigania** [v,d,a] 51  
white wine, chives, thyme, crispy onion, kefalograviera

**Kolokythokeftedes** [v,d] 38  
baby marrow, mint, greek yogurt

**Hand-Cut Greek Fries** [vg] 31  
sea salt, oregano

**Mythos Fries** [v,d] 41  
feta, sea salt, oregano, paprika

**Spanakopita** [v,d] 42  
spinach, feta, fresh herbs

**Feta in Filo** [d,n] 51  
figs, veal bacon, pine nuts, almonds, sesame

**Cheese Saganaki** [v,d,a] 62  
kefalograviera, tomato marmalade, lemon

**Keftedakia** [d] 52  
greek-style beef & lamb meatballs, pulses salad, greek yogurt



## FROM THE SEA

**Fish Marinato** 92  
sustainable local yellowtail tartare, chives, red chili, rosemary, garlic, oregano, lime, olive oil

**Mackerel** 72  
cured in thyme-olive oil & lemon, shallot, coriander, dill

**Grilled Calamari** 52  
stamnagkathi, oregano, lemon, olive oil

**Grilled Octopus** [d] 95  
fava, caramelized onion, caper leaves

**Jumbo Prawns Saganaki** [d,a] 112  
tomato, feta, ouzo

**Crumbed Sardines** [d] 62  
greek yogurt tartare, lemon

**Fried Calamari** 58  
smoked aubergine mayo





## SALAD

### Mountain [vg] 41

roasted beets, wild horta, green beans, baby marrow, lemon, olive oil

### Revythosalata [v,d] 44

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

### Horiatiki [v,d] 47

feta, tomato, cucumber, green bell pepper, onion, kalamata olives, oregano, olive oil

### Fasolakia [v,d] 46

green beans, tomato vinaigrette, feta, oregano

### Cretan [v,d] 51

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



## KOUZINA

### Fakes [v,d] 65

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

### Gemista [v,d] 65

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

### Black Cod À La Polita [a] 198

artichokes, potato, avgolemono

### Octopus Stifado\* [a] 170

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

### Seafood Yiouvetsi [d,a] 124

kritharaki, tomato, shrimps, calamari, mussels

### Spring Chicken Lemonato [d] 102

lemon sauce, feta, oregano, greek fries

### Lamb Pilafi [d] 98

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

### Kleftiko [d] 285

slow cooked suckling baby goat, potato, wild oregano, ladotyri

### Mousaka [d] 85

minced beef & lamb stew, aubergine, béchamel sauce

### Short Ribs Makarounes [d,a] 172

slow cooked in tomato sauce, homemade cretan pasta, cinnamon, parsley-olive oil, mizithra



## JOSPER GRILL

### Sea Bass [n] 118

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

### Chicken Souvlaki [d] 71

pita bread, tzatziki, greek fries

### Lamb Chops [d] 155

greek yogurt, greek fries

### Biftekia [d] 84

beef & lamb patty, sautéed potatoes, kefalograviera

### Brizola 552

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

**Cauliflower** [vg,n] almonds, sea salt, olive oil 29

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

**Baby Marrow** [vg] oregano, sea salt, olive oil 25

