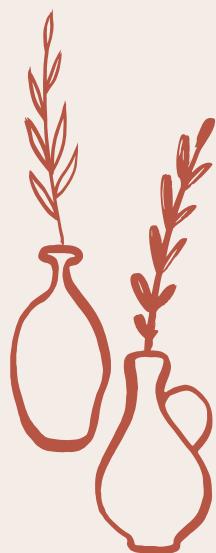


MYTHOS

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, kefalagraviera
- 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
kefalagraviera, 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

**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

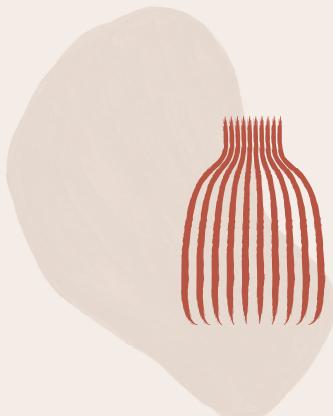
feta, tomato, cucumber, green bell pepper, onion, kalamata olives, oregano, olive oil

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, anthotyro, 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, kefalagraviera

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

**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, kefalagraviera

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

