

# MYTHOS

URBAN GREEK EATERY



## 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

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

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

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

**Hand-Cut Greek Fries** [vg]  
sea salt, oregano 34

**Mythos Fries** [v,d]  
feta, sea salt, oregano, paprika 44

**Spanakopita** [v,d]  
spinach, feta, fresh herbs 44

**Feta in Filo** [d,n]  
figs, veal bacon, pine nuts, almonds, sesame 55

**Cheese Saganaki** [v,d,a]  
kefalograviera, tomato marmalade, lemon 65

**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

**Tsipoura**  
coal kissed sea bream, tomato, onion,  
toasted coriander seeds, lemon, thyme-olive oil 72

**Grilled Calamari**  
stamnagkathi, oregano, lemon, olive oil 62

**Grilled Octopus** [d]  
fava, caramelized onion, caper leaves 102

**Jumbo Prawns Saganaki** [d,a]  
tomato, feta, ouzo 119

**Fried Calamari**  
smoked aubergine mayo 61





## SALAD

### Mountain [vg]

roasted beets, wild horta, green beans, baby marrow, lemon, olive oil **41**

### Revythosalata [v,d]

chickpeas, bell pepper confit, feta, fresh herbs, lemon, olive oil **44**

### Horiatiki [v,d]

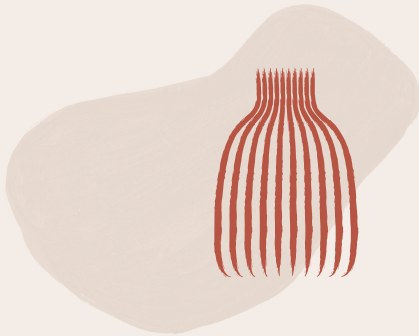
traditional greek salad, feta, tomato, cucumber, green bell pepper, onion, kalamata olives, oregano, olive oil **47**

### Fasolakia [v,d]

green beans, tomato vinaigrette, feta, oregano **46**

### Cretan [v,d]

barley rusk bites, cherry tomato, cucumber, onion, rocket leaves, caper, sweet wine vinaigrette, anthyro, olive oil **54**



## KOUZINA

### Fakes [v,d]

beluga lentils, carrot, celeriac, roasted feta, olive oil **68**

### Gemista [v,d]

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

### Black Cod À La Polita [α]

artichokes, potato, avgolemono **198**

### Octopus Stifado\* [α]

slow cooked octopus, red wine, pearl onions, carob bread **174**

### Seafood Yiouvetsi [d,α]

kritharaki, tomato, shrimps, calamari, mussels **129**

### Spring Chicken Lemonato [d]

lemon sauce, feta, oregano, greek fries **112**

### Lamb Pilafi [d]

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

### Kleftiko for Sharing [d]

slow cooked suckling goat, potato, wild oregano, ladotyri **295**

### Mousaka [d]

minced beef & lamb stew, aubergine, béchamel sauce **88**

### Short Ribs Makarounes [d,α]

slow cooked in tomato sauce, homemade cretan pasta, cinnamon, parsley-olive oil, mizithra **172**



## JOSPER GRILL

### Sea Bass [n]

wild greens, cauliflower, garlic, toasted almonds, lemon-olive oil **128**

### Chicken Souvlaki [d]

pita bread, tzatziki, greek fries **75**

### Lamb Chops [d]

greek yogurt, greek fries **165**

### Biftekia [d]

beef & lamb patty, sautéed potatoes, kefalograviera **86**

### Brizola for Sharing

t-bone steak 250 days grain fed, lemon-olive oil **552**

**Cauliflower** [vg,n] almonds, sea salt, olive oil **31**

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

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

