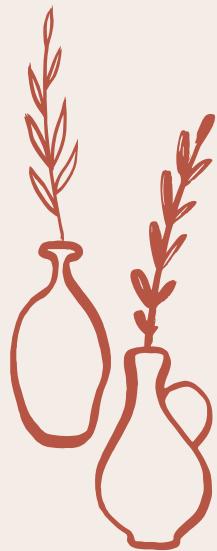


MYTHOS

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 **38**

Tomato Kefta [vg]
tomato, onion, mint leaves **43**

Piperies Ladoxido [vg]
padron peppers, garlic, vinegar, olive oil **46**

Mythos Fries [v,d]
feta, sea salt, oregano, paprika **48**

Spanakopita [v,d]
spinach, feta, fresh herbs, greek yogurt, thyme honey **48**

Cheese Saganaki [v,d]
fried kefalograviera from epirus **67**

Baked Feta [v,d]
tomato sauce, bell pepper, basil, olive oil **65**

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
fava, tomato paste, capers chutney **127**

Shrimps Saganaki [a,d]
tomato sauce, bell pepper, feta, ouzo **101**

Fried Calamari
smoked aubergine mayo **72**





SALAD

Beetroot [v,d,n]

wild greens, greek yogurt, caramelized nuts, roasted sesame **49**

Revythosalata [v,d]

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

Santorini [v,d]

sweet cherry tomatoes, capers, roasted bell pepper, spring onion, pita with graviera, sweet wine vinaigrette **55**

Horiatiki [v,d]

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

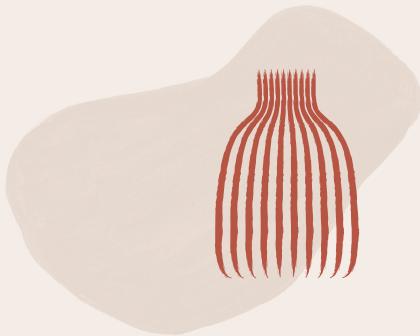
WRAP

Chicken Souvlaki [d]

pita bread, tomato, onion, tzatziki **53**

Pork Souvlaki [d,p]

pita bread, tomato, onion, tzatziki **57**



GRILL

Sea Bass

wild greens, lemon-olive oil **143**

Lamb Chops [d]

greek yogurt, greek fries **194**

Striploin 260g [d]

beef striploin steak 150 days grain fed, beef pastourma butter, grilled vegetables **158**

Biftekia [d]

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

Mixed Grill for Sharing [d]

chicken souvlaki, lamb chops, biftekia, striploin steak, halloumi, greek fries, vegetables, tzatziki **273**

Chicken Souvlaki [d]

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

Pork Souvlaki [d,p]

pita bread, tzatziki, greek fries **96**

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 **116**

Mousaka [d]

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

Village Style Pork [d,p]

pork belly cooked overnight, slow roasted celery root, pork jus **125**



