



Mythos CHRISTMAS

STARTERS

KEFTEDAKIA

Meatballs in a rich tomato sauce & basil

HALLOUMI & POMEGRANATE JEWELS v

Grilled halloumi, pomegranate, honey

TRADITIONAL SPANAKOPITA v

Filo pastry filled with spinach,
feta & herbs

BEEF & LAMB KEBAB

Seasoned minced beef and lamb,
grilled & served on pitta bread

BEETROOT CARPACCIO v

Beetroot with lemon-honey dressing,
rocket, walnuts & crumbled feta

Also available vegan, without feta

MAINS

PRAWN SAGANAKI

Prawns in tomato sauce, ouzo & feta

CHICKEN SOUVLAKI

Tender chicken skewer, gilled & marinated
in Greek yogurt & herbs, pitta bread,
fries & tzatziki

GRILLED LAMB CUTLETS

Lamb cutlets, flame-grilled & served
on warm pitta bread, fries & tzatziki

SEA BREAM

Whole sea bream, slow roasted,
with lemon-olive oil, sautéed kale

IMAM BAILDI v

Slow roasted aubergine with tomato,
garlic, & herbs, feta, rustic bread

Also available vegan, without feta

SIDES

MYTHOS TASTER 9.95

A selection of classic Greek dips

OREGANO CHIPS VE 5.45

AROMATIC RICE v 4.95

GREEK VILLAGE SALAD v GF 11.95

DESSERTS

GALAKTOBOUREKO

Delicate filo pastry filled with
semolina custard, in citrus scented
syrup, vanilla ice cream

SOKOLATOPITA

Greek chocolate cake with a rich cocoa
flavour, vanilla ice cream

STRAWBERRY SORBET VE

VANILLA ICE CREAM

POTROKALI & COCOA TART VE GF

Dark chocolate & zesty orange tart

TO FINISH 4.45

Greek coffee or Greek mountain tea,
served with melomakarono

VE - VEGAN V - VEGETARIAN GF - GLUTEN FREE

Due to the nature of our business, we cannot guarantee food prepared on the premises is free from allergenic ingredients.
All grill and fried food may be cross contaminated.