

GREEK MEZZE BOTTOMLESS BRUNCH

RULE NO.1

SMASHED PLATES, NOT HEARTS

Leave the drama for the Greek tragedies,
not the mezze table

RULE NO.2

OLIVE YOU, BUT PACE YOURSELF

Bottomless ouzo is a marathon,
not a spirit

RULE NO.3

WHAT HAPPENS AT BRUNCH...

Dance on tables, flirt with strangers –
just don't tell yiayia

39.95 PER PERSON



TO START

A selection of dips, Kalamata olives & warm village bread.

CHOOSE ANY TWO

SMYRNA KEBAB

Grilled mince lamb & beef skewers with paprika, oregano & Byzantine spices

HONEY HALLOUMI V

Golden fried Cypriot cheese drizzled with thyme & chilli honey

CHICKEN SOUVLAKI

Chargrilled chicken thigh skewers in a yoghurt, lemon & herb marinade

KALAMARAKIA

Lightly fried baby squid, lemon & tzatziki

LEVANTINE WINGS

Chicken wings chargrilled in yoghurt, honey & paprika, topped with pomegranate & grated feta

BOUGIOURDI V

Warm baked feta dip with roasted tomatoes, peppers & chilli

IMAM BAILDI V

Roasted aubergine with tomato & Mediterranean herbs, crushed feta & pomegranate

PRAWN SAGANAKI

Sautéed king prawns with tomato, ouzo & crumbled feta

SIDES

OREGANO CHIPS V

Sea salt & oregano

5.45

GREEK VILLAGE SALAD V

8.95

Olive oil, oregano & lemon dressing, feta & olives

AROMATIC RICE V

Fragrant saffron basmati

5.45

DRINKS

MYTHOS BOTTLED BEER

GLASS OF PROSECCO

MOCKTAILS

VIRGIN MOJITO (Classic, Strawberry, Passionfruit)

GREEK MARTINI (Passionfruit Martini)

COCKTAILS

STRAWBERRY DAIQUIRI

BRAMBLE GIN

PORN STAR MARTINI

MYTHOS
ελληνική ταβέρνα

VE - VEGAN V - VEGETARIAN GF - GLUTEN FREE HALAL

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.