

MEZZE SET MENU

£27.95 per person

Enjoy a culinary experience through Greece with a shared tasting menu of 20 Mezze dishes

OUZO LEMONADE SHARPENER TO START

KALAMARAKIA

Lightly fried baby squid, lemon & tzatziki

SPANAKOPITA

Crispy filo pastry filled with spinach, feta & herbs

PRAWN SAGANAKI

Sautéed king prawns with tomato, ouzo & crumbled feta

CLASSIC TZATZIKI

Cucumber, mint & garlic yoghurt dip, topped with nigella seeds & dill

SIGNATURE HUMMUS

Classic chickpea & tahini dip topped with spiced mince lamb, pine nuts & sumac

TARAMOSALATA

Silky fish roe & lemon dip, extra virgin olive oil

BOUGIOURDI

Warm baked feta dip with roasted tomatoes, peppers & chilli

VILLAGE BREAD BASKET

Warm pita & rustic flatbread

GREEK VILLAGE SALAD

Olive oil, oregano & lemon dressing, feta & olives

HONEY HALLOUMI

Golden fried Cypriot cheese drizzled with thyme & chilli honey

BUREKIA

Crispy filo parcels filled with aromatic mince lamb & topped with sesame seeds

KALAMATA OLIVES

Marinated black olives with Mediterranean herbs

CHICKEN SOUVLAKI

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

SMYRNA KEBAB

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

IMAM BAILDI

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

LAHANODOLMADES AVGOLEMONO

Slow cooked cabbage parcels filled with mince lamb, herbs & rice in a rich lemon sauce

LEVANTINE WINGS

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

AROMATIC RICE

Fragrant saffron basmati

OREGANO FRIES

Sea salt & oregano

GREEK DESSERTS TO FINISH

MYTHOS
ελληνική ταβέρνα

VE - VEGAN V - VEGETARIAN GF - GLUTEN FREE

HALAL

DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

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.