

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 V

Crispy filo pastry filled with spinach,
feta & herbs

PRAWN SAGANAKI

Sautéed king prawns with tomato, ouzo &
crumbled feta

CLASSIC TZATZIKI V

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 V

Warm baked feta dip with roasted tomatoes,
peppers & chilli

VILLAGE BREAD BASKET V

Warm pita & rustic flatbread

GREEK VILLAGE SALAD V

Olive oil, oregano & lemon dressing, feta & olives

HONEY HALLOUMI V

Golden fried Cypriot cheese drizzled with thyme
& chilli honey

BUREKIA

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

KALAMATA OLIVES V

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 V

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 V

Fragrant saffron basmati

OREGANO FRIES V

Sea salt & oregano

GREEK DESSERTS TO FINISH

MYTHOS
ελληνική ταβέρνα

VE - VEGAN V - VEGETARIAN GF - GLUTEN FREE

حلال 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.