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



MEZZE TASTER

MEZZE TASTER (PER TWO GUESTS)

A selection of dips to taste. Includes: Olives, hummus, taramasalata & tzatziki

CHOOSE ANY TWO EACH

PRAWNS

Deep-fried prawns, golden & juicy. Served with a zesty lemon-olive oil dressing

CHICKEN SOUVLAKI

Chicken cubes marinated in Greek yogurt & herbs, grilled to perfection and served with warm pitta bread

GRILLED OYSTER MUSHROOMS VE

Chargrilled oyster mushrooms with olive oil & herbs. Meaty, smoky, & naturally delicious

FRIED HALLOUMI V

Crispy deep-fried halloumi, golden on the outside & melty within. Served with a bold red harissa dip

BOUGIOURDI V

Baked feta with tomatoes, peppers, & chilli. Spicy, melty, & irresistibly Greek

KALAMARAKIA

Lightly fried baby squid, crisp & tender. Served simply with fresh lemon

SALADS

GREEK SALAD VE

11.95

Ripe tomatoes, cucumber, red onion, olives, & feta, tossed with oregano & extra virgin olive oil

LENTIL & BEETROOT VGF

12.45

Lentils, beetroot, rocket, spinach, bell peppers, & onion, tossed in a lemon-olive oil dressing

MYTHOS SIGNATURE

16.95

Fresh spinach, rocket, walnuts, & sun-dried tomatoes, tossed in a lemon-olive oil dressing. Finished with succulent prawns for a vibrant, elegant touch

SIDES

OREGANO CHIPS VE

5.45

Crispy fried potatoes tossed with Greek oregano & sea salt

CHIPS WITH FETA SAUCE V

6.45

Crispy fried potatoes drizzled with creamy feta sauce & a touch of oregano

EXTRA FETA SAUCE AVAILABLE - £1

SAUTÉED KALE VEGF

4.45

5.45

Boiled then sautéed kale, finished with lemon-olive oil dressing. Simple, bright, & nourishing

LEMON ROAST POTATOES V

Oven-roasted potatoes with lemon, oregano, & olive oil. Crispy outside, soft inside, & full of Greek flavour

FETA CHEESE V GF

6.45

Creamy, tangy Greek feta served with a drizzle of olive oil & a pinch of oregano

PITTA BREAD GLUTEN FREE AVAILABLE

4.45

Warm, fluffy Greek pitta - perfect for dipping & sharing

RUSTIC BREAD V

4.45

Thick-cut village-style bread, lightly toasted & served with olive oil

GRILLED ASPARAGUS VE

5.95

Tender spears, grilled & drizzled with olive oil & lemon. Simple, fresh, & elegant

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