

Μενού

DIPS

TZATZIKI V GF 5.95	HUMMUS VE GF 5.95	GREEN HARISSA VE GF 3.95
Creamy Greek yogurt with cucumber, garlic, & dill. Cool, fresh, & perfect with pitta	Velvety chickpea purée with tahini, garlic, & lemon. Smooth, earthy, & satisfying	Herb-packed chili paste with coriander, parsley, & garlic. Fresh, zesty, & spicy
TARAMOSALATA 5.95	RED HARISSA VE GF 3.95	OLIVES VE GF 5.45
A silky blend of fish roe, lemon, & olive oil. Rich, tangy, & unmistakably Greek	Fiery red pepper paste with chilli, garlic, & spices. Bold, smoky, & full of heat	A mix of marinated Greek olives. Briny, bold, & full of character
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MYTHOS DIP PLATTER 21.95 A feast of traditional flavors - tzatziki, hummus, taramosalata, red harissa, green harissa, & Greek olives. Served with warm, fluffy pitta bread		
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STARTERS

BOUGIOURDI V 7.95	PRAWNS 11.45	GRILLED OYSTER MUSHROOMS VE 8.45
Baked feta with tomatoes, peppers, & chilli. Spicy, melty, & irresistibly Greek	Deep-fried prawns, golden & juicy. Served with a zesty lemon-olive oil dressing	Chargrilled oyster mushrooms with olive oil & herbs. Meaty, smoky, & naturally delicious
FRIED HALLOUMI V 8.95	KALAMARAKIA 11.45	BEEF LADORIGANI GF 10.95
Crispy deep-fried halloumi, golden on the outside & melty within. Served with a bold red harissa dip	Lightly fried baby squid, crisp & tender. Served simply with fresh lemon	Slow-cooked beef in extra virgin olive oil, lemon, & wild oregano. Melt-in-your-mouth tender with bright, aromatic depth - a rustic Greek favourite reimaged with finesse
SPANAKOPITA V 7.95	LOUKANIKO 7.95	
Flaky filo pastry filled with spinach, feta, & herbs. Light, crispy, & full of flavour	Wild boar sausage infused with aromatic herbs & lightly smoked for a bold, rustic flavor	

MEZZE

GRILLED LAMB CUTLETS 12.95	FASOLADA 6.90
LAMB SOUVLAKI 11.95	IMAM BAILDI 7.95
CHICKEN SOUVLAKI 9.95	BEEF & LAMB KEBAB 9.95

MAINS

FROM THE GRILL

GRILLED LAMB CUTLETS 24.95	CHICKEN SOUVLAKI 18.95
Juicy lamb cutlets, flame-grilled & served on warm Greek pitta with fries & a side of tzatziki	Tender chicken skewers, marinated in Greek yogurt & herbs, then flame-grilled. Served on warm Greek pitta with fries & a side of tzatziki
LAMB SOUVLAKI 23.45	
Skewered lamb, marinated in Greek yogurt & herbs, then grilled to perfection. Served on warm Greek pitta with fries & a side of tzatziki	
BEEF & LAMB KEBAB 17.95	
Seasoned minced beef & mutton, flame-grilled for bold, juicy flavour. Served on warm Greek pitta with fries & a side of tzatziki	

MIXED GRILL for TWO

A generous selection of grilled favourites: lamb cutlets, beef & lamb kebab, chicken souvlaki, loukaniko, & grilled oyster mushrooms. Served with warm pitta, fries, tzatziki, hummus, & a lemon-olive oil dip

49.95

MIXED GRILL for TEN

A grand sharing platter loaded with grilled lamb cutlets, beef & lamb kebabs, chicken souvlaki, loukaniko, & oyster mushrooms. Served with plenty of warm pitta, fries, tzatziki, hummus, & lemon-olive oil dip

PERFECT FOR A FEAST AMONG FRIENDS
255.00

TRADITIONAL

FASOLADA V 13.95
Classic Greek bean soup slow-cooked with olive oil, tomato, & herbs. Served with rustic bread & a side of feta
IMAM BAILDI V 14.95
Slow-roasted aubergine with tomato, garlic, & herbs, topped with crushed feta & served with rustic bread
ALSO AVAILABLE VEGAN, WITHOUT FETA
LAMB SHANK GIOUVETSAKI 35.95
Slow-cooked lamb shank in a rich tomato sauce, served with orzo pasta & rustic bread. A comforting Greek classic
PASTITSIO 14.45
Oven-baked pasta with spiced minced beef and velvety béchamel. A rich, comforting Greek classic
SEA BREAM 21.95
Whole sea bream, slow-roasted and finished with lemon-olive oil. Served with sautéed kale tossed in ladolemono for a bright, Mediterranean finish

SIDES

OREGANO CHIPS VE 5.45	FETA CHEESE V GF 6.45	GRILLED ASPARAGUS VE 5.95
Crispy fried potatoes tossed with Greek oregano & sea salt	Creamy, tangy Greek feta served with a drizzle of olive oil & a pinch of oregano	Tender spears, grilled & drizzled with olive oil & lemon. Simple, fresh, & elegant
CHIPS WITH FETA SAUCE V 6.45	LEMON ROAST POTATOES V 5.45	SAUTÉED KALE VE GF 4.45
Crispy fried potatoes drizzled with creamy feta sauce & a touch of oregano	Oven-roasted potatoes with lemon, oregano, & olive oil. Crispy outside, soft inside, & full of Greek flavour	Boiled then sautéed kale, finished with lemon-olive oil dressing. Simple, bright, & nourishing
EXTRA FETA SAUCE AVAILABLE – £1		
RUSTIC BREAD V 4.45	PITTA BREAD GLUTEN-FREE AVAILABLE 4.45	
Thick-cut village-style bread, lightly toasted & served with olive oil	Warm, fluffy Greek pitta - perfect for dipping & sharing	

SALADS

GREEK SALAD V GF 11.95
Ripe tomatoes, cucumber, red onion, olives, & feta, tossed with oregano & extra virgin olive oil
LENTIL & BEETROOT V GF 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

SET MEZZE

4+ people

STARTERS

TARAMOSALATA, HUMMUS, TZATZIKI, SPANAKOPITA, GRILLED OYSTER MUSHROOM, LOUKANIKO, FRIED HALLOUMI

MAINS

CHICKEN SOUVLAKI, BEEF & LAMB KEBAB

VEG MAINS

LENTIL-BEETROOT SALAD OR IMAM BAILDI

All served with Pitta Bread, Chips, Greek Salad

34.95 FULL SET MEZZE 30.95 FULL VEG MEZZE

VE - VEGAN V - VEGETARIAN GF - GLUTEN FREE

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.



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DRINKS MENU

μενού ποτών

PLATES FOR SMASHING
10 FOR £10



WINEΣ

κρασιά

WE HAVE SOURCED OUR WINES FROM ALL
OVER MAINLAND GREECE & THE ISLANDS

RED Κόκκινο	175ml	250ml	Bottle
PIROGA Merlot, Syrah & Agiogitiko, fresh, fruity & supple	7.50	9.00	26.50
MAKEDONIKOS Produced in Macedonia with xinomavro grape, a gentle velvety texture with fruity aromas	7.45	9.45	29.00
ASKITIKOS Cabernet Sauvignon, Syrah & Agiorgitiko, aromas of red fruits, vanilla & black pepper			39.00
NEMEA RESERVE Rich bouquet of spices, vanilla & dried fruit			35.00

WHITE λευκό κρασί	175ml	250ml	Bottle
PIROGA Chardonnay from grapes cultivated in Greece	7.50	9.00	26.50
MAKEDONIKOS Xinomavro grape with a tone of Syrah produced in Macedonia, a crystal clear wine with balanced acidity	7.45	9.45	29.50
RETSINA Traditional Greek wine with origins in ancient times, Aleppo pine resin forms distinctive flavour	6.45	8.45	25.50
ASKITIKOS Sauvignon blanc, intense fruity & floral aromas			38.00
MALAGOUZIA Dry, rich & filled with lemon flavors			40.00

ROSE Ροζέ	175ml	250ml	Bottle
MAKEDONIKOS Round & full taste, with ripe strawberries on the nose & raspberry jam-like flavours	6.95	8.95	29.00
ASKITIKOS Aromas of strawberry, raspberry, peaches & notes of roses. on the palate, it is round with refreshing acidity, red fruit flavors			39.95

CUVÉE ROSÉ
LAURENT PERRIER
A rich and complex champagne with a beautiful pink colour. Aromas of raspberry, red currant, cherry & citrus with intense fruit flavours
165

MOËT NV CHAMPAGNE 75
MOËT & CHANDON ROSE NV 95
PROSECCO 35
A popular light & fruity style of sparkling wine

BEERS

μπύρα

BOTTLED
MYTHOS 330ml 4.45 500ml 5.95
OUR NAMESAKE IS A CONTEMPORARY GREEK LAGER
With rich foam, shiny blonde color & pleasant refreshing taste
FIX 6.45
FIX BREWERY WAS FOUNDED 1864 IN ATHENS
A premium lager with a soft flavour, balanced bitterness. It has a prevailing scent of fresh apple & banana
KEO 5.45
KEO IS AN EXCEPTIONAL QUALITY LAGER BEER
Traditionally brewed & matured in Cyprus, bottled fresh & unpasteurized, to retain its flavour, aroma & freshness
DRAUGHT
ESTRELLA 3.95/6.95
CARLSBERG 3.95/6.95

MORE BEERS & ALES TO CHOOSE FROM,
JUST ASK YOUR SERVER

HOT DRINKS

ζεστά ροφήματα

GREEK COFFEE 3.95
ελληνικό καφέ
A strong brew of coffee, which is served with foam on the top and the grounds at the bottom of the cup, prepared in a special pot called A briki in hot sand
Order without sugar, medium or sweet

GREEK MOUNTAIN TEA 5.95
τσάι βουνού
A unique flavour in this soothing aromatic organic tea hand picked in the mountains of Greece. Savour this naturally caffeine free drink as a late night treat

SERVES TWO PEOPLE
MACCHIATO 3.45
AMERICANO 3.95
LATTE 4.45
CAPPUCCINO 4.45
ESPRESSO 2.95 / 3.45
FLAT WHITE 3.95
HOT CHOCOLATE 4.45
ENGLISH BREAKFAST TEA 4.45
EARL GREY TEA 4.45
CHAMOMILE TEA 4.45
PEPPERMINT TEA 4.45

GREEK ICE COFFEE
FREDDO ESPRESSO 4.45
FREDDO CAPPUCCINO 4.95
FRAPPE 4.45

GREEK SOFT DRINKS
EPSA LEMONADE FIZZY 3.75
EPSA ORANGE FIZZY 3.75

GREEK spirits

METAXA 5 BRANDY
METAXA was founded in 1888 by Spyros Metaxa, a man of fearless vision who set out to create the smoothest amber spirit. Every drop remains true to the founder's original vision of refined, aromatic smoothness. Floral character's, revealing notes of muscat & brioche. The original Greek Spirit
6.45

OUZO BARBAYANNI
Authentic Greek liquor consists of a pure essence of aniseed & sweet-smelling herbs & contains the distinctive water of Plomari Lesvos. A delicate flavour, creating on your palate sensations of spring breezes & sun-kissed seas
20.95 200ML BOTTLE 5.45

MASTICA μαστίχα
This unique drink is made by distilling only the tears (droplets of resin) of the mastic tree that only grows on the island of Chios. Dry with elegant but bold aromatic character, ideal for cocktails. Also tasty neat & well chilled as an after dinner digestive
5.45

TSIPOURO(RAKI) Τσίπουρο
100% Tsipouro produced by distillation of high quality fresh pomace from grapes cultivated at Thessaly Greece with fruity citrus aromas & herbal hints of mint
22.95 200ML BOTTLE 6.45

ZIVANIA Ζιβανία
Cyprus's national drink, also referred to as 'firewater'. A traditional distillate with aromas of grape
18.50 200ML BOTTLE 5.45

ALL GREEK SPIRITS ARE SERVED
IN 50ML MEASURES

