

SALATA / SALADS

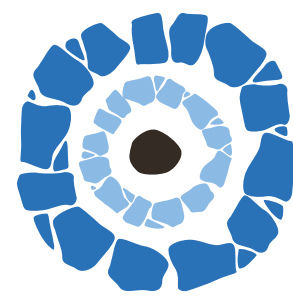
VILLAGE GREEK (V) Tomato, cucumber, red onion, Kalamata olives & feta, all dressed with extra virgin olive oil & oregano	75
GREEK (V) Mixed lettuce, ripe tomatoes, cucumber, red onion, feta & Kalamata olives, dressed with extra virgin olive oil & oregano	75
HALLOUMI (V) Mixed greens, tomato, cucumber, red onion, avo & flash-panned halloumi cheese with our creamy mayo dressing	75
CALAMARI Grilled calamari, mixed greens, corn, avo, feta, olives, cucumber & tomatoes dressed with a balsamic vinaigrette	86
SQUID & ARTICHOKE Grilled squid heads with fresh mixed greens, red onion, pitted Kalamata olives & marinated artichokes	86
BEAN Butter beans, red onion, cherry tomatoes & fresh parsley dressed with lemon juice & olive oil on fresh rocket with pita wedges on the side	75
SALMON Norwegian smoked salmon, wild rocket, rosa tomatoes, mixed lettuce, red onions, avo & capers, with a spicy, creamy feta cheese & honey dressing	90
KOTA Grilled chicken breasts, mixed lettuce, micro herbs, cherry tomatoes, rocket & Parmesan shavings	82
BEETROOT & FETA (V) Thinly sliced beetroot, micro herbs & crumbled feta, sprinkled with walnuts & served with a honey dressing	82

DIPS

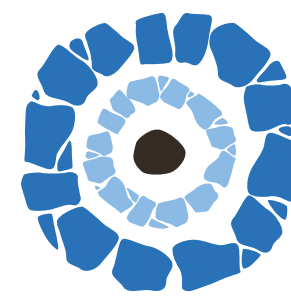
TARAMOSALATA / 36 Delicately whipped cod fish roe dip
TZATZIKI (V) / 36 Home-style Greek yoghurt combined with grated cucumber & a hint of garlic
SPICY FETA CHEESE / 36 Feta cheese blended with mild peppers & fresh chilli
MELITZANOSALATA (V) / 36 Oven-roasted eggplant blended with garlic, lemon, herbs & olive oil
SKORDALIA (V) / 36 Mashed potato blended with extra virgin olive oil, garlic & lemon juice
HUMMUS (V) / 36 Chickpeas blended with tahini, garlic, olive oil & lemon juice
OLIVE TAPENADE (V) / 36 Kalamata olive paste with fresh sweet basil
DIP PLATTER & PITA / 79 A selection of any 3 of the above dips

STO PLAI SIDES

PITA BREAD / 10
OVEN-ROASTED POTATOES / 30 With lemon & oregano
RICE / 30
CREAMED SPINACH / 30
SEASONAL VEGGIES / 30 Steamed
SIDE SALAD (Village Greek) / 30
FRESH-CUT CHIPS Plain / 30 or Greek-style / 35 Topped with oregano & crumbed feta cheese
ZUCCHINI FRIES / 38
HORTA / 38 Steamed wild greens with lemon & olive oil
FETA CHEESE / 35



meze



Food tastes better shared. Enjoy!

MEAT

KEFTETHES / 52 Traditional Greek meatball recipe
BIFTEKIA / 68 Home-style mince meat patties
SOUSOUKAKIA / 59 Home-style meatballs cooked in a fresh tomato salsa & flavoured with herbs, a touch of garlic & oregano
SOUVLAKIA Skewer of meat marinated in olive oil & herbs Lamb or Beef Fillet / 58 Chicken or Pork / 48
YIRO / 58 Delicious strips of lean shwarma beef
KOTA / 48 Seasoned chicken strips grilled in a creamy mustard & lemon sauce
CHORIZO / 52 Grilled spicy Portuguese sausage
PAITHAKIA / 98 2x 130g Succulent juicy lamb loin chops grilled with lemon & oregano
CRISPY LAMB CHOPS / 89 160g Thin grilled lamb chops basted with olive oil & oregano
LAMB RIBS / 85 200g Chargrilled BBQ lamb riblets basted with olive oil & oregano
CRISPY PORK CHOPS / 82 2x 100g Thin grilled pork chops basted with olive oil & oregano
GEMISTA / 69 Traditional Greek stuffed tomato & pepper with rice, mince & herbs
CHICKEN LIVERS / 55 In a mild creamy peri-peri sauce & served with pita bread
CHICKEN WINGS / 58 4 Wings with a peri-peri bite
MEZE PLATTER FOR 2 / 295 Keftethes, fillet souvlaki, chicken souvlaki, prawns, calamari, yiro, chicken livers, tzatziki, taramosalata & pita bread

FISH

PICKLED BABY OCTOPUS (when available) / 69 Tender sliced baby octopus, marinated in vinaigrette
SARDINES / 52 2 Sardines grilled with coarse sea salt - the Greek Island way
CALAMARI / 64 Tender calamari tubes pan-fried in a lemon butter sauce or lightly crumbed & deep-fried. Served with a fresh lemon wedge

PRAWNS SAGANAKI / 92

Tender prawns sautéed in fresh tomato, white wine, feta cheese & a touch of ouzo

PRAWNS / 90

8 "M" sweet "LM" prawns grilled in lemon butter

SQUID HEADS / 59

Grilled or deep-fried

SEAFOOD PLATTER FOR 2 / 325

Grilled calamari tubes, squid heads, mussels, hake, prawns, taramosalata, skordalia & pita bread

OYSTERS / 19 EA or 6 for 108

Cultivated large oysters. Always fresh!

VEGETARIAN

FALAFEL / 49

Deep-fried chickpea balls served with hummus

HALLOUMI / 59

Cypriot cheese served either deep-fried or grilled

BABY MARROW KEFTETHES / 56

Fresh baby marrow mixed with red onion, continental parsley & cheese. Deep-fried & served with tzatziki

FETA PARCEL / 59

Feta cheese in a phyllo wrap, deep-fried & drizzled in honey & sesame seeds

DOLMADES / 48

Classic grapevine leaves stuffed with rice & herbs, served with Greek yoghurt

TIROPITA / 46

Phyllo pastry filled with feta cheese & herbs

SPANAKOPITA / 46

Spinach & feta cheese pie

BLACK MUSHROOMS / 46

Black mushrooms topped with spinach & feta cheese

MEZE PLATTER FOR 2 / 250

Grilled halloumi, black mushrooms, tiropita, spanakopita, dolmades, Kalamata olives, falafel, baby marrow keftethes, tzatziki, hummus, piperies & pita bread

CHEESE CROQUETTES / 59

Feta, Emmental & Gruyère cheese croquettes, served with sweet chilli dip

COLD MEZE PLATTER / 95

Fresh rocket, kefalotiri cheese, cherry tomatoes, artichokes, roasted red peppers, olives, tzatziki, dolmades, feta cheese, cucumber sticks & pita wedges

VEGETARIAN SOUP / 60

Ask your waiter for availability

KREAS meat dishes

STEAKS

Prime beef matured with olive oil, fresh lemon & oregano. The Greek way!

FILLET 300g / 185

RUMP 300g / 145

RUMP 200g / 118

FILLET ON THE BONE (500g) / 189

Our speciality! Marinated in olive oil, lemon juice & oregano. Served with fresh-cut chips

LAMB RIBS / 175

400g Chargrilled BBQ lamb rib rack basted with olive oil & oregano. Served with fresh-cut chips

CRISPY CHOPS

300g Chargrilled chops with olive oil & oregano. Served with fresh-cut chips

LAMB / 170

PORK / 160

BIFTEKIA / 115

3 Home-style mince meat patties, served with fresh-cut chips

FILETTO MYTHOS (300g) / 195

Grilled beef fillet, topped with Kalamata olives & served with a feta & mushroom sauce

SOUVLAKIA

2 Skewers of cubed meat, served with fresh-cut chips, tzatziki & pita bread
LAMB OR BEEF FILLET / 138 CHICKEN OR PORK / 118

BIFTEKI BURGER / 95

200g Grilled flavoured patty with caramelised onion, Emmental cheese, tomato salsa & tzatziki, served with fresh-cut chips

LAMB LOIN CHOPS / 170

3 Juicy Greek-style lamb loin chops served with fresh-cut chips

SOUVLA (Sundays only)

Lamb or chicken pieces grilled on an open fire with salt, pepper, oregano & lemon juice

CHICKEN 3 PIECES / 125 | 6 PIECES / 220

LAMB 3 PIECES / 175 | 6 PIECES / 310

KOTA / POULTRY DISHES

KERKIRA BABY CHICKEN (Plain or Mild Peri-Peri) / 135

Whole spatchcock chicken grilled with lemon, oregano & olive oil

KOTA MYTHOS / 98

Grilled succulent chicken breasts, topped with a feta, mushroom & olive sauce, served with oven-roasted potatoes

CHICKEN SKARA / 95

Grilled chicken fillets with oregano, rock salt & olive oil, served with a village Greek salad

CHICKEN BURGER / 95

2 Grilled peri-peri chicken fillets on a bun with tomato, onion, rocket & yoghurt, served with fresh-cut chips

MAGIREMENA TRADITIONAL COOKED DISHES

KLEFTIKO / 195

Tender lamb shank slow-roasted on the bone & served with our oven-roasted potatoes

SOUSOUKAKIA / 98

Home-style meatballs cooked in a fresh tomato sauce & flavoured with herbs, a touch of garlic & oregano. Served with your choice of rice, spaghetti or fresh-cut chips

MOUSAKA / 105

The proper village Greek Mousaka "delight". Layers of eggplant, potatoes, mince meat & béchamel sauce, served with a village Greek salad

VEGETARIAN MOUSAKA / 95

Layers of eggplant, potatoes & butternut baked with béchamel sauce & served with a village Greek salad

PASTITSIO / 105

Layers of macaroni, mince & cheese topped with our béchamel sauce, baked in the oven & served with a village Greek salad

PSARIA / FISH

EAST COAST SOLE / 165

2 Succulent baby East Coast sole pan-fried & topped with lemon butter sauce. Served with rice & spinach

KINGKLIP / 175

Grilled fillet of kingklip served with rice, vegetables & lemon butter sauce

CALAMARI / 130

Tender calamari tubes either pan-fried in a lemon butter sauce or lightly crumbed & deep-fried, with a fresh lemon wedge

GRILLED SALMON / 215

Fresh Norwegian salmon seared & served with rice & teriyaki sauce

FISH & CHIPS / 89

Grilled fillet of hake served with fresh-cut chips. Always a classic!

SARDINES / 95

4 Sardines grilled with onions & peppers & served with chips

PSARI STI SKARA (when available) / SQ

Fresh whole line fish of the day

PRAWNS

7 Queen prawns / 195 | 7 King prawns / 225

PRAWN MANIA / 138

12 "M" prawns, served with a side of your choice

SHELLFISH PLATTER / 275

A selection of 3 langoustines, 3 queen prawns & 4 mussels, served with fresh-cut chips & rice

CALAMARI & PRAWN PLATTER / 215

Calamari, squid heads & 4 queen prawns, served with fresh-cut chips & rice

KINGKLIP & CALAMARI / 225

Best of both served with a choice of side

PASTA

GARIDA LINGUINE (PRAWN) / 148
Prawns marinated in white wine, garlic, parsley & chilli, tossed with linguine & wild rocket

ASTAKOMAKARONADA (LOBSTER) / 355
Grilled whole lobster served on a bed of spaghetti & tomato salsa

PIZZA

MARGHERITA (V) / 80

Tomato & mozzarella

REGINA / 95

Ham & mushroom

HAWAIIAN / 95

Ham & pineapple

GRECO / 120

Bacon, Danish feta & avo

LAMB / 140

Deboned roast lamb shank, feta, tzatziki & rosemary

KOTA / 120

BBO chicken, mushrooms & avo

YIRO / 120

Yiro meat, mushrooms, tomato, onion & tzatziki on the side

VEGETARIAN (V) / 110

Roast artichokes, peppers, olives, feta & garlic

PARMA / 140

Parma ham & fresh rocket

PORTOGHESE / 115

Chorizo & feta

ATHENA / 150

Salami, Parma ham & chorizo

Glika

Desserts

GREEK YOGHURT / 56

Extra-thick home-style Greek yoghurt served with honey & nuts

RIZOGALO / 56

Traditional Greek rice pudding with ground cinnamon, served either cold or warm

LOUKOUMADES / 65

Greek doughnuts - all served with ice cream
Classic - honey, pecan nut & cinnamon
Choc Toffee - butter toffee & BAR-ONE® choc sauce

BAKLAVA & ICE CREAM / 65

Nuts layered in phyllo pastry & soaked in syrup

FROZEN GREEK YOGHURT / 55

Original frozen yoghurt, served with baklava or Turkish delight topping

KATAIFI & ICE CREAM / 65

Delicately spiced pecan nut & cinnamon filling, wrapped in shredded phyllo & covered in syrup

PISTACHIO HALVA ICE CREAM / 60

Home-style & divine

BAKLAVA CHEESECAKE / 65

Baked cheesecake with pecan nuts, cinnamon & syrup

CHEESECAKE / 50

Baked cheesecake topped with black cherry sauce

DECADENT CHOCOLATE CAKE / 50

Delicious dark chocolate cake

ICE CREAM & BAR-ONE® SAUCE / 50

Glika

IN PITA

Served with tzatziki, tomato, onion & a side of fresh-cut chips

BEEF YIRO / 79

CHICKEN YIRO / 79

YIRO & FETA / 85

CHICKEN & HALLOUMI / 85

HALLOUMI (V) / 75

SOUVLAKI / SGL SKEWER 79 DBL SKEWER 115
Beef fillet/Lamb/Chicken/Pork

FALAFEL & HALLOUMI (V) / 79

FALAFEL (V) Deep-fried chickpea balls served with hummus / 75

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By MYTHOS



All products subject to availability. The visuals are for descriptive purposes only. Product offering may vary from image. There is a possibility that nuts or traces of nuts may be found in our products. All prices inclusive of VAT. Variations to the menu will be charged for accordingly. Service charge not included.



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READER'S CHOICE AWARDS 2017

Best Ekurhuleni
READER'S CHOICE AWARDS 2017

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