

# SALATA / SALADS

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

## DIPS

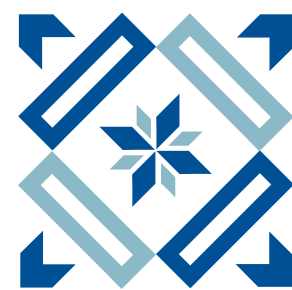
|   |
|---|
| <b>TARAMOSALATA / 36</b><br>Delicately whipped cod fish roe dip   |
| <b>TZATZIKI (V) / 36</b><br>Home-style Greek yoghurt combined with grated cucumber & a hint of garlic   |
| <b>SPICY FETA CHEESE / 36</b><br>Feta cheese blended with mild peppers & fresh chilli                   |
| 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

## STO PLAI SIDES

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



# meze



Food tastes better shared. Enjoy!

## MEAT

|   |
|---|
| <b>KEFTETHES / 52</b><br>Traditional Greek meatball recipe  |
| <b>BIFTEKIA / 68</b><br>Home-style mince meat patties   |
| <b>SOUDSOUKAKIA / 59</b><br>Home-style meatballs cooked in a fresh tomato salsa & flavoured with herbs, a touch of garlic & oregano |
| <b>SOUVLAKIA</b><br>Skewer of meat marinated in olive oil & herbs<br>Lamb or Beef Fillet / 58   Chicken or Pork / 48                |
| <b>YIRO / 58</b><br>Delicious strips of lean shwarma beef   |
| <b>KOTA / 48</b><br>Seasoned chicken strips grilled in a creamy mustard & lemon sauce   |
| <b>PAITHAKIA / 98</b><br>2x 120g Succulent juicy lamb loin chops grilled with lemon & oregano                                       |
| <b>CRISPY LAMB CHOPS / 89</b><br>160g Thin grilled lamb chops basted with olive oil & oregano                                       |
| <b>LAMB RIBS / 85</b><br>200g Chargrilled BBQ lamb riblets basted with olive oil & oregano  |
| <b>CRISPY PORK CHOPS / 82</b><br>2x 100g Thin grilled pork chops basted with olive oil & oregano                                    |
| <b>GEMISTA / 69</b><br>Traditional Greek stuffed tomato & pepper with rice, mince & herbs   |

|  |
|--|
| <b>PAPOUTSAKIA / 49</b><br>Roasted eggplant filled with mince & topped with feta & béchamel sauce  |
| <b>CHICKEN LIVERS / 55</b><br>In a mild creamy peri-peri sauce & served with pita bread  |
| <b>CHICKEN WINGS / 58</b><br>4 Wings with a peri-peri bite   |
| <b>MEZE PLATTER FOR 2 / 295</b><br>Kefthetes, fillet souvlaki, chicken souvlaki, prawns, calamari, yiro, chicken livers, tzatziki, taramosalata & pita bread |

## FISH

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

## OYSTERS / 19 EA or 6 for 108

Cultivated large oysters. Always fresh!

## 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

## 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

## BAKED FETA / 56

Oven-roasted feta cheese with lemon zest, chilli flakes, oregano, black pepper & olive oil

## 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 pure beef 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

## MAGIREMENA TRADITIONAL COOKED DISHES

### KLEFTIKO / 195

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

### SOUDSOUKAKIA / 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 aubergine, potatoes, mince meat & béchamel sauce, served with a village Greek salad

### VEGETARIAN MOUSAKA / 95

Layers of aubergine, 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

## IN PITA

**BEEF YIRO / 79**

**CHICKEN YIRO / 79**

**YIRO & FETA / 85**

**CHICKEN & HALLOUMI / 85**

**HALLOUMI (V) / 75**

**SOUVLAKI / SGL SKEWER 80 DBL SKEWER 115**  
Lamb / Beef fillet / Chicken/Pork

**FALAFEL & HALLOUMI (V) / 79**

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

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

## 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

## KIDDIES' MENU

**BIFTEKIA & CHIPS / 58**  
**CHICKEN SOUVLAKI & CHIPS / 55**

**CALAMARI & CHIPS / 58**  
**FROZEN YOGHURT WITH SMARTIES® OR JELLY TOTS® / 42**

# MYTHOS™

Live Our Myth



#### JOIN OUR LOYALTY PROGRAMME

Please enquire with management

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.



Coca-Cola, the Dynamic Ribbon Device and Coke are registered trademarks of The Coca-Cola Company © 2018



VALPRE SPRING WATER

Best Joburg  
READER'S CHOICE AWARDS 2017

Best Ekurhuleni  
READER'S CHOICE AWARDS 2017

Best Pretoria  
READER'S CHOICE AWARDS 2017

zomato

www.mythos.co.za