

SALATA / SALADS

	SINGLE	TABLE
VILLAGE GREEK (V) Tomato, cucumber, red onion, Kalamata olives & feta, all dressed with extra virgin olive oil & oregano	70	85
GREEK (V) Mixed lettuce, ripe tomatoes, cucumber, red onion, feta & Kalamata olives, dressed with extra virgin olive oil & oregano	70	85
HALLOUMI (V) Mixed greens, tomato, spring onion, cucumber, red onion, avo & flash-panned halloumi cheese with our creamy mayo dressing	70	85
CALAMARI Grilled calamari, mixed greens, corn, avo, feta, olives, cucumber & tomatoes dressed with a balsamic vinaigrette	85	
SQUID & ARTICHOKE Grilled squid heads with fresh mixed greens, red onion, pitted Kalamata olives, rosa tomatoes, cucumber & marinated artichokes	85	
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 Thinly sliced Norwegian smoked salmon, wild rocket, rosa tomatoes, avo & capers, with a spicy, creamy feta cheese & vinaigrette dressing	90	
KOTA Grilled chicken breasts, mixed lettuce, micro herbs, cherry tomatoes, rocket & Parmesan shavings	80	
BEETROOT & FETA (V) Thinly sliced beetroot, micro herbs & crumbled feta, sprinkled with walnuts & served with a honey mustard dressing	80	

DIPS

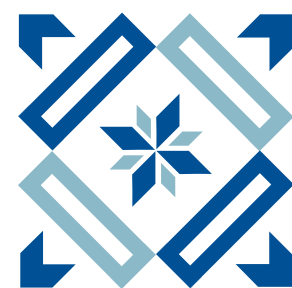
- TARAMOSALATA / 36**
Delicately whipped cod fish roe dip
- TZATZIKI (V) / 36**
Home-style Greek yoghurt combined with grated cucumber & a hint of garlic
- SPICY FETA CHEESE / 36**
Feta cheese blended with mild peppers & fresh chilli
- MELITZANOSALATA (V) / 36**
Oven-roasted aubergine blended with garlic, 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 / 75**
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**
Oven roasted
- SIDE SALAD (Village Greek) / 30**
- FRESH-CUT CHIPS**
Plain / 30 or Greek-style / 35
Topped with oregano & crumbed feta cheese
- ZUCCHINI FRIES / 35**
- HORTA / 35**
Steamed wild greens with lemon & olive oil
- FETA CHEESE / 35**



meze



Food tastes better shared. Enjoy!

MEAT

- KEFTETHES / 49**
Traditional Greek meatball recipe
- BIFTEKIA / 65**
Home-style mince meat patties
- SOUDSOUKAKIA / 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
Beef Fillet / 55 | Chicken or Pork / 46
- YIRO / 55**
Delicious strips of lean shwarma beef
- KOTA / 48**
Seasoned chicken strips grilled in a creamy mustard & lemon sauce
- PAITHAKIA / 98**
2x 120g Succulent juicy lamb loin chops grilled with lemon & oregano
- CRISPY LAMB CHOPS / 89**
4x 50g 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 / 79**
2x 100g Thin grilled pork chops basted with olive oil & oregano
- GEMISTA / 65**
Traditional Greek stuffed tomato & pepper with rice, mince & herbs
- PAPOUSAKIA / 48**
Roasted eggplant filled with mince & topped with feta & béchamel sauce
- CHICKEN LIVERS / 49**
Grilled with olive oil, onion, peppers, rosemary, lemon juice & a hint of spice

FISH

- PICKLED BABY OCTOPUS (when available) / 69**
Tender sliced baby octopus, marinated in vinaigrette
- SARDINES / 48**
2 Sardines grilled with coarse sea salt – the Greek Island way
- CALAMARI / 62**
Tender calamari tubes pan-fried in a lemon butter sauce or lightly crumbed & deep-fried. Served with a fresh lemon wedge

- OYSTERS / 18 EA or 6 for 102**
Cultivated large oysters. Always fresh!
- PRAWNS SAGANAKI / 90**
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 / 48**
Deep-fried chickpea balls served with hummus
- HALLOUMI / 59**
Cypriot cheese served either deep-fried or grilled
- BABY MARROW KEFTETHES / 55**
Fresh baby marrow mixed with red onion, continental parsley & cheese. Deep-fried & served with tzatziki
- FETA PARCEL / 58**
Feta cheese in a phyllo wrap, deep-fried & drizzled in honey & sesame seeds
- DOLMADES / 46**
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 / 55**
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 / 58**
Ask your waiter for availability

KREAS meat dishes

- STEAKS**
Prime beef matured with olive oil, fresh lemon & oregano. The Greek way!
FILLET 300g / 180
RUMP 300g / 140
RUMP 200g / 115
- FILLET ON THE BONE (500g) / 185**
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**
400g Chargrilled chops with olive oil & oregano. Served with fresh-cut chips
- LAMB / 175**
PORK / 165
- 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
- BEEF FILLET / 135**
CHICKEN OR PORK / 115
- 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

KOTA / POULTRY DISHES

- KERKIRA BABY CHICKEN (Plain or Mild Peri-Peri) / 130**
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
- KOTA DIJON (Rice or Spaghetti) / 98**
Strips of chicken breasts sautéed in a creamy dijon mustard sauce
- 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 fillet on a bun with tomato, onion, rocket & yoghurt, served with fresh-cut chips

MAGIREMENA TRADITIONAL COOKED DISHES

- KLEFTIKO / 190**
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 / 160**
2 Succulent baby East Coast sole pan-fried & topped with lemon butter sauce. Served with rice & spinach
- KINGKLIP / 165**
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 / 210**
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 / 89**
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 / 210 | 7 King prawns / 240
- PRAWN MANIA / 135**
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 / 210**
Calamari, squid heads & 4 queen prawns, served with fresh-cut chips & rice

PASTA

GARIDA LINGUINE (PRAWN) / 145
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 / 83

CHICKEN & HALLOUMI / 83

HALLOUMI (V) / 73

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

CALAMARI / 79
Fried calamari, tarama, red onion & tomato

FALAFEL & HALLOUMI (V) / 79

FALAFEL (V) / 73
Deep-fried chickpea balls served with hummus

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

Glika

Desserts

GREEK YOGHURT / 55
Extra-thick home-style Greek yoghurt served with honey & nuts

RIZOGALO / 55
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
Lime Coconut - fresh lime zest, toasted coconut & salted caramel 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



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