

nOSTiMO

By MYTHOS

Starters *Meze*

Seafood

OYSTERS*

Cultivated oysters

HALF DOZEN 225 | EACH 45

SARDINES 79

2 Sardines grilled with onions & green peppers

MUSSELS 89

Fresh mussels cooked in a creamy onion & garlic sauce, flavoured with a tot of cider, leeks & fresh parsley, served with pita bread

CALAMARI 109

Tender calamari tubes grilled in a lemon butter sauce or lightly crumbed & deep-fried, served with tartare sauce

SQUID HEADS* 109

Grilled in a lemon butter sauce or lightly crumbed & deep-fried, served with tartare sauce

PRAWN KATAIFI 119

4 Prawns wrapped in kataifi pastry & deep-fried, served with a mild peri-peri mayo

MEDIUM PRAWNS 145

6 Medium prawns grilled in lemon butter

PRAWN SAGANAKI 175

Prawns cooked in a rich tomato salsa, topped with feta, herbs & a hint of ouzo

*Subject to availability

Meat

SOUVLAKIA

Skewers of meat marinated in olive oil & herbs

CHICKEN 65

LAMB 85

BEEF FILLET 99

KEFTETHES 79

Traditional Greek meatballs

BIFTEKIA 85

2 Traditional Greek pure beef mince patties topped with crumbled feta

CHICKEN LIVERS 89

In a mild creamy peri-peri sauce & served with pita bread

SOUTZOUKAKIA 85

Aromatic beef meatballs served in a rich tomato salsa

CRISPY PORK CHOPS* 89

2 x 100g Grilled thin pork chops basted with olive oil & oregano

CRISPY LAMB CHOPS 129

3 x 50g Grilled thin lamb chops basted with olive oil & oregano

BEEF STRIPS 109

Delicious strips of beef

*Subject to availability

Vegetarian

NEW

FETA IN PHYLLO 89

Feta wrapped in phyllo pastry, topped with sesame seeds & drizzled with honey

ZUCCHINI FRIES 59

Lightly floured & deep-fried baby marrow fries

TIROPITA 79

Phyllo pastry filled with feta cheese & herbs

SPANAKOPITA 79

Phyllo pastry filled with spinach & feta cheese

FRIED BRINJALS WITH TZATZIKI 75

Lightly floured & deep-fried brinjals served with tzatziki

FALAFEL 79

Crushed chickpeas, spicy seasoning & a mixture of herbs with a hint of garlic, deep-fried & served with hummus

BABY MARROW KEFTETHES 75

Fresh baby marrows mixed with onion, fresh mint, dill & feta cheese, floured, deep-fried & served with tzatziki

DOLMADES 79

Grapevine leaves stuffed with rice & herbs & served with Greek yoghurt

BLACK MUSHROOMS 79

Black mushrooms topped with creamy spinach & feta cheese

HALLOUMI 89

Cypriot halloumi cheese served either deep-fried or grilled

CHEESE CROQUETTES 89

Feta, Emmental & Grana Padano cheese croquettes, served with sweet chilli dip

SANTORINI HALLOUMI 99

Deep-fried halloumi with a sesame seed crust, drizzled with honey



Mussels

Prawn Kataifi

Sharing food at the table brings people together. Embrace an authentic Greek experience.

Platters *Meze*

Platter for 2*

VEG MEZE PLATTER 369

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

MYTHOS MIXED MEZE PLATTER 479

Keftethes, fillet souvlaki, chicken souvlaki, medium prawns, calamari, beef strips, peri-peri chicken livers, tzatziki, hummus & pita bread

SEAFOOD MEZE PLATTER 499

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

MEAT MEZE PLATTER 525

Keftethes, bifteki, fillet souvlaki, chicken souvlaki, crispy lamb chops, beef strips, peri-peri chicken livers, tzatziki, spicy feta dip & pita bread

*No substitutions

Dips

Traditional, flavourful Greek dips – perfect for sharing & accompanying our dishes.

TARAMOSALATA 59

Delicately whipped codfish roe dip

TZATZIKI 59

Thick Greek yoghurt combined with grated cucumber & a hint of garlic

SKORDALIA 59

Smooth puréed potato, blended with extra virgin olive oil, garlic & lemon juice

HUMMUS 69

Chickpeas blended with tahini, garlic, extra virgin olive oil & lemon juice

OLIVE TAPENADE 69

Kalamata olive paste with fresh basil

SPICY FETA CHEESE 75

Feta cheese blended with oregano, fresh chilli & extra virgin olive oil

DIP PLATTER & PITA 129

Your selection of any 3 of the above dips served with pita bread

Mythos Mixed Meze Platter



Salads *Salata*

Always made fresh, our salads are perfect for sharing or as a meal for one.

VILLAGE GREEK 119

Tomato, cucumber, red onion, green pepper, Kalamata olives & feta, dressed with extra virgin olive oil, oregano & lemon (no lettuce)

GREEK 119

Mixed lettuce, tomato, cucumber, red onion, green pepper, feta & Kalamata olives, dressed with extra virgin olive oil, oregano & lemon

BEETROOT & FETA 135

Beetroot, red onion, mixed lettuce, micro herbs & crumbled feta, sprinkled with walnuts & served with a honey dressing

HALLOUMI 145

Mixed greens, tomato, cucumber, red onion, green pepper, avo & grilled halloumi cheese with our creamy mayo dressing

CHICKEN 149

Grilled chicken strips, lettuce, micro herbs, cherry tomatoes, rocket & Parmesan shavings with a honey dressing

SALMON 209

Norwegian smoked salmon, rocket, cherry tomatoes, mixed lettuce, red onion, green pepper, avo & capers with a spicy creamy feta & honey dressing

Sides

Sto Plai

PITA BREAD 20

RICE 36

FRESH-CUT CHIPS

PLAIN 40

GREEK-STYLE 49

Topped with oregano & crumbled feta cheese

OVEN-ROASTED POTATOES 40

Our famous Greek-style oven-roasted potatoes with lemon & oregano

FETA CHEESE 40

CREAMED SPINACH 49

SEASONAL VEGGIES 49

VILLAGE GREEK SIDE SALAD 59

Salmon Salad

Village Greek Salad



In Pita

Your choice of filling wrapped in a fresh pita with tzatziki, tomato & red onion, served with a side of fresh-cut chips.

Meat

- CHICKEN 125
- BEEF 129
- CHICKEN & HALLOUMI 149
- LAMB 149
- BEEF & FETA 149

Seafood

NEW CALAMARI 155

Vegetarian

- FALAFEL 115 
- HALLOUMI 125 
- FALAFEL & HALLOUMI 139 

The Three Greeks

BEEF, CHICKEN & HALLOUMI MINI PITAS 155



Chicken & Halloumi

Beef

Falafel

Pizza

FOCCACIA

GARLIC 64

Mozzarella & PARMESAN 85

MARGHERITA 89

Tomato base, mozzarella & herbs

REGINA 135

Ham & mushrooms

SALAMI 135

Mozzarella & salami

SICILIANA 125

Italian anchovies & olives

MAFIOSA 125

Italian anchovy fillets, diced red peppers, black olives, mozzarella, oregano & chilli

VERDURE 139

Roasted artichokes, asparagus, olives, white mushrooms, onions, green peppers & sun-dried tomatoes

BACON & SHRIMP 175

Bacon, shrimp & avo

PORCINI 129

Wild porcini mushrooms with garlic, parsley & olive oil

FORESTA 149

Salami, mushrooms, garlic, green pepper & feta

MARIANO'S VEGETARIAN 135

Artichokes, mushrooms, olives & garlic

MILANO 149

Bacon, feta & avo

MEXICANA 149

Our famous Bolognese, chilli, red onion & green pepper

TROPICALE 135

Ham & pineapple

QUATTRO STAGIONI 145

Ham, artichokes, olives & mushrooms

QUATTRO FORMAGGI 139

Mozzarella, Gorgonzola, provolone & Parmesan topped with fresh rocket

PIZZA PORTUGUESE 139

Chouriço, feta & olives

JUVENTINO 159

Seasoned chicken breast strips, bacon, feta & avo

CAPRICCIOSA 145

Salami, olives, asparagus & mushrooms

PRAWN PARADISO 180

Prawns, chouriço, green pepper, chilli & garlic

CARNIVORE 170

Bacon, prosciutto, chouriço & salami

BBQ CHICKEN 145

Tangy chicken, mushrooms & onions

NEW SWEET CHILLI CHICKEN & FETA 159

Chicken strips, feta cheese, red onion & sweet chilli sauce

NEW BBQ STEAK 149

Tangy steak strips, mushrooms & onions

NEW CHICKEN & BACON DELUXE 159

Chicken, bacon & ham with sweet chilli mayonnaise

NEW SOUTZOUKAKIA 129

Aromatic beef meatballs, red peppers & onions

We only serve 30cm pizzas. There is a 10% surcharge on half pizzas. Any substitutions to menu items are subject to an additional cost.



Milano

Carnivore



Main Meals *Kirios Piata*

Traditional *Magirefta*

PASTITSIO 145

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

MOUSSAKA 159

Layers of brinjals, potatoes, pure beef mince & béchamel sauce, served with a side of Village Greek salad

KLEFTIKO 349

Tender lamb shank slow-roasted on the bone for at least 6 hours, served with our famous Greek-style oven-roasted potatoes

Chicken *Kota*

CHICKEN BURGER 145

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

GRILLED CHICKEN BREASTS 129

Grilled chicken breasts with oregano & olive oil basting, served with a side of Village Greek salad

KOTA MYTHOS 169

Grilled succulent chicken breasts topped with mushroom sauce, crumbled feta & olives, served with our famous Greek-style oven-roasted potatoes

CHICKEN CHOPS

Tender & juicy chicken chops (peri-peri or lemon & herb with a hint of mustard), served with fresh-cut chips

HALF CHICKEN - 7 PIECES 169

FULL CHICKEN - 14 PIECES 239

KERKIRA BABY CHICKEN 219

Baby spatchcock chicken grilled with lemon, oregano & olive oil (plain or mild peri-peri), served with fresh-cut chips

Pasta

NEW BEEF FILLET PASTA 259

150g Beef fillet strips in a light Neapolitan sauce, tossed in linguine with a hint of chilli

GREEK BOLOGNESE 145

Slow-cooked pure beef mince with tomato & herbs, served with spaghetti, Parmesan & rosemary

CHICKEN PASTA 159

Chicken strips in a mild spicy & creamy sauce, served with spaghetti

GARIDA LINGUINE 239

Prawns cooked in white wine, garlic & light creamy sauce tossed with parsley, chilli & rocket, served with linguine



Chicken Chops



Garida Linguine

Meat *Kreas*

BIFTEKI BURGER 145

200g Grilled Greek pure beef mince patty with caramelised onion, Emmental cheese, tomato salsa & tzatziki, served with fresh-cut chips

BIFTEKIA 159

3 Greek pure beef mince patties topped with crumbled feta, served with fresh-cut chips

RUMP STEAK

Served with fresh-cut chips

200g 165

300g 199

BEEF FILLET 299

300g Beef fillet, served with fresh-cut chips

FILETTO MYTHOS 329

300g Beef fillet, topped with Kalamata olives, feta & mushroom sauce, served with fresh-cut chips

BEEF TOMAHAWK 359

600g Beef tomahawk basted in olive oil, fresh lemon & oregano, served with fresh-cut chips

CRISPY CHOPS

Chargrilled chops basted in olive oil & oregano, served with fresh-cut chips

PORK* 4 x 100g 189

LAMB 3 x 50g 169

LAMB 6 x 50g 289

*Subject to availability

Souvlakia

Grilled cubed meat on skewers, accompanied by tzatziki, salad & pita bread, served with fresh-cut chips

CHICKEN 175

LAMB 225

BEEF FILLET 239

HALLOUMI 165 

NEW



Kleftiko



Beef Tomahawk

Fish & Seafood *Thalassina*

PSARI STI SKARA* SQ

Fresh whole line fish of the day

FISH & CHIPS 149

Classic grilled hake fillet, served with fresh-cut chips

SARDINES 129

4 Sardines grilled with onions & green peppers, served with fresh-cut chips

NEW PERI-PERI PRAWNS 299

12 Medium prawns drizzled in our house-style peri-peri sauce, served with fresh-cut chips

MUSSELS 209

Fresh mussels cooked in a creamy onion & garlic sauce, flavoured with a tot of cider, leeks & fresh parsley, served with fresh-cut chips

CALAMARI 219

Tender calamari tubes grilled in lemon butter sauce or lightly crumbed & deep-fried, served with tartare sauce & fresh-cut chips

PRAWN MANIA 269

12 Medium prawns, served with fresh-cut chips

EAST COAST SOLE 289

Baby East Coast sole grilled & topped with lemon butter sauce, served with rice & spinach

KINGKLIP 289

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

*Subject to availability

Combos

CALAMARI & HAKE 229

Calamari & classic grilled hake fillet, served with fresh-cut chips

BABY CHICKEN & PRAWNS 249

1/2 Baby chicken with peri-peri sauce & 5 medium prawns with lemon butter sauce, served with fresh-cut chips

RUMP STEAK & PRAWNS 255

200g Rump steak & 5 medium prawns with lemon butter sauce, served with fresh-cut chips

Prawn Mania



Sushi

Signature Sushi

NEW

CRISPY RICE PRAWN KATAIFI 3pc 119

Deep-fried rice with tempura, prawn kataifi & avo, drizzled with tempura sauce

NEW

SALMON SUSHI BOWL 119

Sushi rice, cucumber, grated carrots, seaweed strips, diced salmon, served with a sweet & spicy mayo

NEW

ROCK MY SOUL 8pc 129

Deep-fried rice, avo, seaweed, prawns, salmon & cream cheese

NEW

CALIFORNIA ROLL NEW STYLE 8pc 119

Rice, avo & salmon rolled in seaweed

4 X 4 8pc 179

4 x Rainbow roll reloaded
4 x Salmon California roll
with creamy shrimp tempura

ROCK SHRIMP TEMPURA ROLL 4pc 154 | 8pc 194

Hot & spicy maki roll topped with rock shrimp tempura & spicy mayo

RAINBOW RELOADED 4pc 129 | 8pc 154

Rainbow roll dressed with teriyaki, mayo & caviar

SPICY VOLCANO 4pc 125 | 8pc 155

Seared salmon or tuna with spicy mayo

PHILADELPHIA ROLL 8pc 164

Cream cheese, rock shrimp prawn, avo, teriyaki, crunchy garlic flakes & sweet chilli

NOSTIMO ROSES 4pc 140

Salmon roses with spicy mayo teriyaki, tempura crumbs & sesame oil

PRAWN TACOS 4pc 145

Spicy prawn tempura & mayo

TIGER ROLL 8pc 170

Prawn & avo maki with wasabi mayo & sesame seeds

SALMON TACOS 4pc 135

Salmon tartare, avo, crème fraiche, toasted sesame seeds

SEARED SALMON TATAKI 145

With yuzu teriyaki & wasabi mayo

SPICY SEARED SALMON TATAKI 145

With peanut teriyaki & wasabi mayo

Classic Sushi

CALIFORNIA ROLL 8pc

Salmon 115
Tuna 115
Prawn 119
Tempura prawn 120
Crabstick 94
Cucumber 89

FASHION SANDWICHES 8pc

Salmon 129
Salmon, avo & cream cheese 130
Tuna 125
Prawn 129
Crabstick 92
Cucumber 79

SASHIMI 4pc Raw or Seared

Salmon 145
Tuna 129
2 x Salmon & 2 x Tuna 145

HAND ROLL 1pc

Salmon 89
Spicy tuna 89
Prawn 89
Tempura prawn 94
Crabstick 74
Cucumber 64

ROSES 3pc

Salmon 109

NIGIRI 2pc

Salmon 75
Tuna 75
Prawn 79
Crabstick 55
Avo 55

MAKI ROLL 6pc

Salmon 75
Tuna 79
Prawn 79
Crabstick 65
Avo 64
Cucumber 64

Sushi Platters

NEW NOSTIMO MIXED 12pc 260

4 x New-style salmon sashimi
4 x Prawn kataifi
2 x Salmon sashimi
2 x Avo maki

NEW FOUR SEASONS 12pc 300

2 x New-style tuna sashimi
4 x Rainbow reloaded
2 x Salmon roses
4 x Salmon sandwiches

NEW CREAMY ROCK SHRIMP & SPICY RAINBOW 12pc 315

4 x Philadelphia rolls
4 x Spicy rainbow
2 x Salmon roses
2 x Crabstick nigiri



Classic Sushi



Signature Sushi

Dessert *Glika*

Kiddies

ICE CREAM & BAR-ONE® SAUCE 69

RIZOGALO 69

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

LOUKOUMADES 79

Greek doughnuts drizzled with honey, topped with pecan nuts & cinnamon, served with ice cream

FROZEN GREEK YOGHURT 79

Frozen yoghurt served with a baklava or Turkish delight topping

BAKLAVA & ICE CREAM 79

Delicately layered phyllo pastry filled with chopped nuts & drenched in syrup

PORTOKALOPITA 79

Traditional Greek orange cake, served with a scoop of vanilla ice cream or frozen Greek yoghurt

EKMEK KATAIFI 79

A base made of kataifi pastry, walnuts & almonds, topped with layers of homemade custard & whipped cream, sprinkled with nuts

BAKED CHEESECAKE 95

BAKLAVA CHEESECAKE 99

Baked cheesecake topped with phyllo pastry, pecan nuts, cinnamon & syrup

CHICKEN SOUVLAKI & CHIPS 69

GREEK SPAGHETTI BOLOGNESE 69

MINI IN PITA & CHIPS 69

CHICKEN

BEEF

HALLOUMI 

VANILLA ICE CREAM WITH SMARTIES® OR JELLY TOTS® 55



Ekmek Kataifi



Portokalopita

Beverages

Hot Beverages

TRADITIONAL GREEK COFFEE
SINGLE 35 | DOUBLE 42

CAPPUCCINO 39

ESPRESSO
SINGLE 29 | DOUBLE 36

CAFFÉ LATTE 40

AMERICANO 30

MOCHACCINO LATTE 42

IRISH COFFEE 70
Made with a single shot of whiskey

HOT CHOCOLATE 40

ROOIBOS 28

FIVE ROSES® TEA 27

Iced Coffees

FRAPPÉ 30
Smooth & foamy traditional
Greek iced coffee

FREDDO ESPRESSO 34
Double-shot espresso
chilled over ice

FREDDO CAPPUCCINO 49
Double-shot espresso chilled
over ice & capped with creamy
milk foam

Cold Beverages

BOTTLED MINERAL WATER 46
Sparkling or still

MIXERS 26

SODAS 32

APPLETIZER® OR GRAPETIZER® 45

RED BULL® ENERGY DRINK 45

Dessert Beverage

DOM PEDRO 75
Made with a single shot
of your preferred liqueur



Espresso

Terms & conditions apply. Menu items are available while stocks last and all prices include VAT. Ingredients may vary subject to availability and seasonality. Menu descriptors do not contain a full list of ingredients. Some products may contain traces of nuts. If you require any allergen information prior to ordering, please ask a member of our team to assist. We use a lot of different ingredients and shared equipment in our kitchens, as well as some products that have been produced by suppliers. Due to this, we cannot guarantee that our food is completely free of allergens or traces of allergens. Portion weights are raw weights. Any change or addition to our original recipes will result in kilojoule count variations. All visuals are for descriptive purposes only and actual products served may vary. Background items serve as food-styling props only. Paper straws are available on request. We reserve the right to add a 10% service charge to tables of 8 or more.