

SALATA / SALADS

	SINGLE	TABLE
VILLAGE GREEK (V) Tomato, cucumber, red onion, Kalamata olives & feta, all dressed with extra virgin olive oil & oregano	62	75
GREEK (V) Mixed lettuce, ripe tomatoes, cucumber, red onion, feta & Kalamata olives, dressed with extra virgin olive oil & oregano	62	75
HALLOUMI (V) Mixed greens, tomato, spring onion, cucumber, red onion, avo & flash-panned halloumi cheese with our creamy mayo dressing	62	75
HORTA (V) Seasonal steamed wild greens, dressed with lemon & olive oil	55	
CALAMARI Grilled calamari, mixed greens, spring onion, corn, avo, feta & olives, dressed with a balsamic vinaigrette	80	
SQUID & ARTICHOKE Grilled squid heads with fresh mixed greens, red onion, pitted Kalamata olives & marinated artichokes	80	
MOZZARELLA DI BUFALA Imported buffalo mozzarella, ripe tomatoes & basil	85	
SALMON Thinly sliced Norwegian smoked salmon, wild rocket, rosa tomatoes, spring onion, avo & capers, with a spicy, creamy feta cheese & vinaigrette dressing	80	
KOTA Grilled chicken breasts, mixed lettuce, micro herbs, cherry tomatoes, rocket & parmesan shavings	76	
BEETROOT & FETA (V) Thinly sliced beetroot, micro herbs & crumbled feta, sprinkled with walnuts & served with a balsamic vinaigrette	70	

DIPS

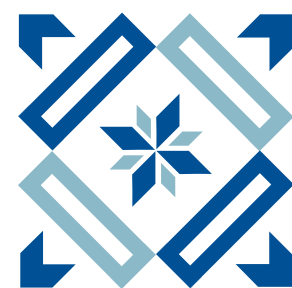
- TARAMOSALATA / 30**
Delicately whipped cod fish roe dip
- TZATZIKI (V) / 30**
Home-made Greek yoghurt combined with grated cucumber & a hint of garlic
- SPICY FETA CHEESE / 30**
Feta cheese blended with mild peppers & fresh chilli
- MELITZANOSALATA (V) / 30**
Oven-roasted eggplant spread blended with garlic, lemon, herbs & olive oil
- SKORDALIA (V) / 30**
Mashed potato blended with extra virgin olive oil, garlic & lemon juice
- HUMMUS (V) / 30**
Chickpeas blended with tahini, garlic, olive oil & lemon juice
- OLIVE TAPENADE (V) / 30**
Kalamata olive paste with fresh sweet basil
- DIP PLATTER & PITA / 66**
An assortment of any 3 of the above dips

STO PLAI SIDE ORDERS

- PITA BREAD / 8**
- OVEN-ROASTED POTATOES / 25**
with lemon & oregano
- RICE / 24**
- CREAMED SPINACH / 25**
- SEASONAL VEGETABLES / 25**
- SIDE SALAD (Village Greek) / 28**
- FRESH-CUT CHIPS**
Plain / 24 or Greek-style / 26
Topped with oregano & grated kefalotiri cheese



meze



Food tastes better shared. Enjoy!

MEAT

- KEFTETHES / 44**
Traditional Greek meatball recipe
- BIFTEKIA / 48**
Home-made mince meat patties
- SOUDSOUKAKIA / 46**
Home-made 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 / 42 | Chicken or Pork / 39
- YIRO / 48**
Delicious strips of lean shwarma beef
- KOTA / 44**
Seasoned chicken strips grilled in a creamy mustard & lemon sauce
- LOUKANIKO / 46**
Grilled home-made Greek sausage
- PAITHAKIA / 78**
Lamb chops grilled with lemon & oregano
- GEMISTA / 58**
Traditional Greek stuffed tomato & pepper with rice, mince & herbs
- PAPOUTSAKIA / 46**
Roasted eggplant filled with mince & topped with feta & béchamel sauce
- CHICKEN LIVERS / 44**
Grilled with olive oil, onion, peppers, rosemary, lemon juice & a hint of spice
- SHEFTALIA / 46**
Grilled mince sausage – a Cypriot speciality

MEZE PLATTER FOR 2 / 255

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
- MUSSELS / 55**
Steamed mussels in tomato sauce with parsley & feta
- SARDINES / 45**
Two sardines grilled with coarse sea salt – the Greek island way
- MARITHA-WHITE BAIT (when available) / 48**
Fresh smelts, pan-fried to a golden hue & served with a lemon wedge
- CALAMARI / 52**
Tender calamari tubes either pan-fried in a lemon butter sauce or lightly crumbed & deep-fried, with a fresh lemon wedge

PRAWNS SAGANAKI / 78

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

PRAWNS / 78

8 "M" sweet LM prawns grilled in lemon butter

SQUID HEADS / 48

Grilled or deep-fried

SEAFOOD PLATTER FOR 2 / 275

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

OYSTERS / 17 EA

Cultivated large oysters
Always fresh!

VEGETARIAN

- FALAFEL / 42**
Deep-fried chickpea balls served with hummus
- HALLOUMI / 49**
Cypriot cheese served either deep-fried or grilled
- BABY MARROW KEFTETHES / 48**
Fresh baby marrow mixed with red onion, continental parsley & cheese. Deep-fried & served with tzatziki
- FETA PARCEL / 46**
Feta cheese in a phyllo wrap, deep-fried & drizzled in honey & sesame seeds
- FETA CHEESE / 39**
Served with olive oil & oregano
- DOLMADES / 39**
Classic grapevine leaves stuffed with rice & herbs, served with Greek yoghurt
- TIROPITA / 42**
Phyllo pastry filled with feta cheese & herbs
- SPANAKOPITA / 42**
Spinach & feta cheese pie
- BLACK MUSHROOMS / 44**
Black mushrooms topped with spinach & feta cheese
- MEZE PLATTER FOR 2 / 195**
Grilled halloumi, black mushrooms, tiropita, spanakopita, dolmades, Kalamata olives, falafel, baby marrow keftethes, tzatziki, hummus, piperies & pita bread
- KOLOKITHAKIA / 44**
Thinly sliced, lightly crumbed & deep-fried baby marrow
- CROQUETTES / 48**
Feta, emmental & gruyère cheese croquettes, served with sweet chilli dip
- VEGETARIAN SOUP / 50**
Ask your waiter for availability

KREAS meat dishes

STEAKS

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

FILLET 300g / 155

RUMP 300g / 125

RUMP 200g / 105

FILLET ON THE BONE (500g) / 165

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

BIFTEKIA / 95

Home-made mince meat patties, served with fresh-cut chips.

FILETTO MYTHOS (300g) / 169

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 / 105

Chicken or Pork / 95

BIFTEKI BURGER / 85

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

LAMB CHOPS / 138

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

MAGIREMENA TRADITIONAL COOKED DISHES

KLEFTIKO / 165

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

SOUDSOUKAKIA / 89

Home-made 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 / 89

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

VEGETARIAN MOUSAKA / 85

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

PASTITSIO / 89

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 / 135

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

KINGKLIP / 130

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

CALAMARI / 110

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

GRILLED SALMON / 155

Fresh Norwegian salmon seared & served with rice & teriyaki sauce

FISH & CHIPS / 80

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

SARDINES / 85

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 / 180 | 7 King prawns / 210

"TM" Prawns / 75 EA | "L" Langoustines / 75 EA

PRAWN MANIA / 98

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

SHELLFISH PLATTER / 245

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

CALAMARI & PRAWN PLATTER / 180

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

KOTA / POULTRY DISHES

KERKIRA BABY CHICKEN (Plain or Mild Peri Peri) / 110

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) / 90

Strips of chicken breasts sautéed in a creamy dijon mustard sauce

CHICKEN SKARA / 85

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

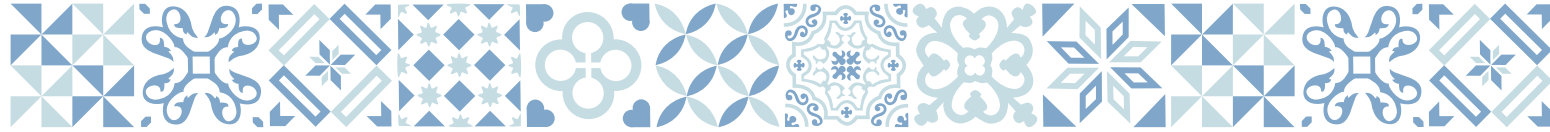
CHICKEN BURGER / 80

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

PASTA

GARIDA LINGUINE (PRAWN) / 115
Prawns marinated in white wine, garlic, parsley & chilli, tossed with linguine & wild rocket

ASTAKOMAKARONADA (LOBSTER) / 279
Grilled whole lobster served on a bed of spaghetti & tomato salsa



IN PITA

BEEF YIRO / 69

CHICKEN YIRO / 69

YIRO & FETA / 69

CHICKEN & HALLOUMI / 69

HALLOUMI (V) / 59

SOUVLAKI / 69
Beef/Chicken/Pork

SHEFTALIA / 69
Cypriot sausage

FALAFEL & HALLOUMI (V) / 69

FALAFEL (V) / 59
Deep-fried chickpea balls served with hummus

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

Glika

Desserts

GREEK YOGHURT / 48
Extra-thick home-made Greek yoghurt served with honey & nuts

RIZOGALO / 48
Traditional Greek rice pudding with ground cinnamon, served either cold or warm

BAKLAVA & ICE CREAM / 55
Nuts layered in phyllo pastry & soaked in syrup

FROZEN GREEK YOGHURT / 48
Original frozen yoghurt, served with baklava or Turkish delight topping

KATAIFI & ICE CREAM / 48
Delicately spiced pecan nut & cinnamon filling, wrapped in shredded phyllo & covered in syrup

PISTACHIO HALVA ICE CREAM / 49
Home-made & divine

BAKLAVA CHEESECAKE / 55
Baked cheesecake with pecan nuts, cinnamon & syrup

CHEESECAKE / 48
Baked cheesecake topped with black cherry sauce

DECADENT CHOCOLATE CAKE / 48
Delicious dark chocolate cake

ICE CREAM & BAR-ONE SAUCE / 45

Glika



KIDDIES' MENU

BIFTEKIA & CHIPS / 55
CHICKEN SOUVLAKI & CHIPS / 49

CALAMARI & CHIPS / 55
FROZEN YOGHURT WITH SMARTIES OR JELLY TOTS / 39



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