



MYTHOS

Live Our Myth

Meze

Get your palate excited for an authentically Greek experience with Meze dishes & dips. **Perfect for sharing!**

MEAT

KEFTETHES 59

Traditional Greek meatball recipe

BIFTEKIA 69

2 Home-style mince meat patties with crumbed feta

SOUVLAKIA

Skewer of meat marinated in olive oil & herbs

Lamb or Beef Fillet 69

Chicken 55

Pork* 59

YIRO 79

Delicious strips of beef

CRISPY LAMB CHOPS 130

4 x 50g Thin grilled lamb chops basted with olive oil & oregano

LAMB RIBS 115

200g Chargrilled BBQ lamb riblets basted with olive oil & oregano

CRISPY PORK CHOPS* 85

2 x 100g Thin grilled pork chops basted with olive oil & oregano

GEMISTA* 79

Traditional Greek stuffed tomato & bell pepper with rice, beef mince & herbs

PAPOUTSAKIA* 75

Roasted brinjal filled with beef mince & topped with feta & béchamel sauce

CHICKEN LIVERS 69

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

New

CHICKEN THIGHS 89

Boneless chicken thighs on skewers- peri-peri or lemon herb

*Subject to availability

VEGETARIAN

FALAFEL 69

Deep-fried chickpea balls served with hummus

HALLOUMI 75

Cypriot cheese served either deep-fried or grilled

BABY MARROW KEFTETHES 69

Fresh baby marrow mixed with onion, parsley & cheese.

Deep-fried & served with tzatziki

DOLMADES 65

A classic. Grapevine leaves stuffed with rice & herbs & served with Greek yoghurt

TIROPITA 55

Phyllo pastry filled with feta cheese & herbs

SPANAKOPITA 55

Phyllo pastry filled with spinach & feta cheese

BLACK MUSHROOMS 55

Black mushrooms topped with spinach & feta cheese

CHEESE CROQUETTES 69

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

SANTORINI HALLOUMI 75

Halloumi baked with a sesame seed crust & drizzled with honey

New

ROASTED & PICKLED BRINJAL 55

Roasted brinjal & baby marrow pickled in olive oil & balsamic dressing with a touch of dried chilli flakes

SEAFOOD

PICKLED BABY OCTOPUS 99

Tender sliced baby octopus, marinated in vinaigrette
When available

SARDINES 69

2 Sardines grilled with onions & green peppers

CALAMARI 89

Tender calamari tubes grilled in a lemon butter sauce or lightly crumbed & deep-fried. Served with a fresh lemon wedge

OYSTERS each 28 / 6 for 155

Cultivated large oysters. Always fresh!

MEDIUM PRAWNS 115

6 Medium prawns grilled in lemon butter

SQUID HEADS 89

Grilled or deep-fried with tartare sauce
When available



VEG MEZE PLATTER



MEZE PLATTERS FOR 2

MYTHOS MIXED MEZE PLATTER 365

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

MEAT MEZE PLATTER 465

Keftethes, fillet souvlaki, chicken souvlaki, crispy lamb chops, yiro, peri-peri chicken livers, tzatziki, spicy feta & pita bread

SEAFOOD MEZE PLATTER 395

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

VEG MEZE PLATTER 295

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



MYTHOS MIXED MEZE PLATTER

DIPS

TARAMOSALATA 49

Delicately whipped cod fish roe dip

TZATZIKI 49

Home-style Greek yoghurt combined with grated cucumber & a hint of garlic

SPICY FETA CHEESE 49

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

SKORDALIA 45

Smooth pureed potatoe, extra virgin olive oil, garlic & lemon juice

HUMMUS 49

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

OLIVE TAPENADE 49

Kalamata olive paste with fresh basil

DIP PLATTER & PITA 89

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

Salata *Salads*

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

VILLAGE GREEK 95

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

GREEK 95

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

HALLOUMI 99

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

BETROOT & FETA 105

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

CHICKEN 125

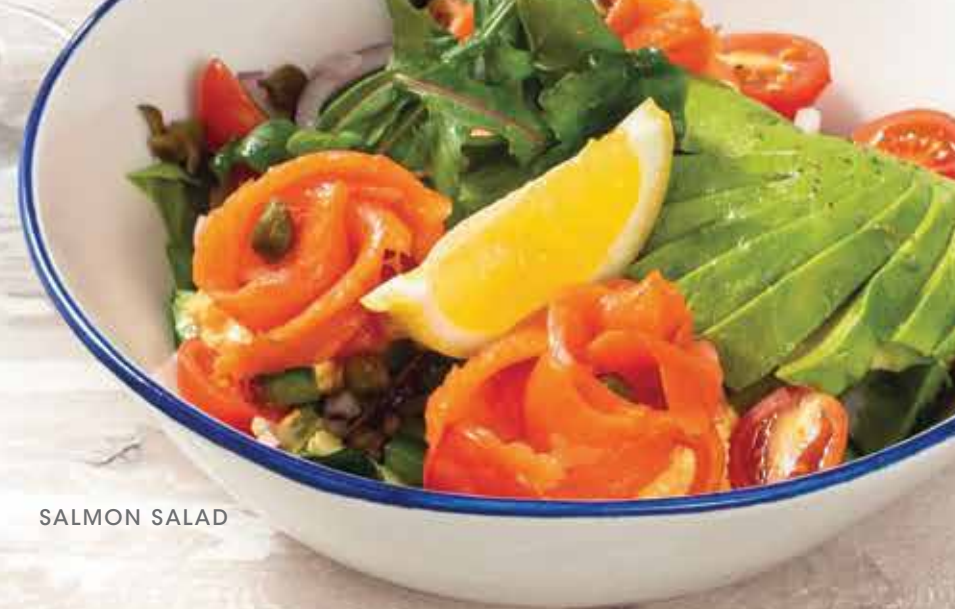
Grilled chicken strips, lettuce, micro herbs, baby potatoes, rocket & Parmesan shavings with a honey dressing

CALAMARI 139

Grilled calamari, mixed greens, corn, avo, feta, pitted Kalamata olives, red onion, green pepper, cucumber & tomatoes dressed with a balsamic vinaigrette

SALMON 155

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



SALMON SALAD



VILLAGE GREEK SALAD

In Pita

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

MEAT

- BEEF 95**
- BEEF & FETA 109**
- CHICKEN 89**
- CHICKEN & HALLOUMI 109**
- PORK* 92**
- LAMB SOUVLAKI 120**

VEGETARIAN

- FALAFEL 89** 
- HALLOUMI 89** 
- FALAFEL & HALLOUMI 109** 

Add:

- ROAST & PICKLED BRINJAL 20** 

THE THREE GREEKS

BEEF, CHICKEN & HALLOUMI MINI PITAS 119

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

**Subject to availability*



CHICKEN & HALLOUMI YIRO

Kirios Piata Main Meals

MAGEIREFTA *Traditional*

KLEFTIKO 269

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

MOUSAKA 125

A proper village Greek Mousaka delight. Layers of brinjal, potatoes, beef mince & béchamel sauce, served with a side of Village Greek salad

VEGETARIAN MOUSAKA 125

Layers of brinjal, potatoes & butternut baked with béchamel sauce & served with a side of Village Greek salad

PASTITSIO 120

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

KOTA *Chicken*

KERKIRA BABY CHICKEN 169

(Plain or Mild Peri-Peri)

Baby spatchcock chicken grilled with lemon, oregano & olive oil

CHICKEN BURGER 99

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

CHICKEN SOUVLAKIA 140

Skewers of chicken breast, served with fresh-cut chips, tzatziki & pita bread

KOTA MYTHOS 130

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

CHICKEN SKARA 115

Grilled chicken fillets with oregano, rock salt & olive oil, served with a side of Village Greek salad



PASTITSIO



KLEFTIKO



THALASSINA *Fish & Seafood*

EAST COAST SOLE 219

Baby East Coast sole grilled & topped with lemon butter sauce. Served with rice & spinach

KINGKLIP 229

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

CALAMARI 179

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

GRILLED SALMON 269

Fresh Norwegian salmon seared & served with rice & teriyaki sauce

FISH & CHIPS 99

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

SARDINES 125

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

KING PRAWNS 269

8 King prawns

PRAWN MANIA 175

12 Medium prawns, served with a side of your choice

CALAMARI & KING PRAWN PLATTER 289

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

PSARI STI SKARA SQ

Fresh whole line fish of the day
When available

KREAS *Meat*

FILLET 300G 225

Served with fresh-cut chips

FILETTO MYTHOS 300G 249

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

RUMP 200G 135

Served with fresh-cut chips

New **RIBEYE 350G 249**

Juicy, flavourful prime cut served with fresh-cut chips

New **BEEF TOMAHAWK 600G 259**

Grilled beef tomahawk basted in olive oil, fresh lemon & oregano. Served with fresh-cut chips

LAMB RIBS 239

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

CRISPY CHOPS

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

LAMB 8 x 50G 265

PORK* 4 x 100G 170

BIFTEKIA 135

3 Home-style pure beef patties, served with fresh-cut chips

SOUVLAKIA

Skewers of cubed meat, served with fresh chips, tzatziki & pita bread

BEEF OR LAMB 175

PORK* 145

BIFTEKI BURGER 120

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

LAMB LOIN CHOPS 245

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

MIXED GRILL 195

Beef & chicken souvlaki, bifteki, lamb loin chop, tzatziki, pita bread and a side of Village Greek salad

**Subject to availability*



BEEF TOMAHAWK

PASTA

GARIDA LINGUINE 185

Prawns marinated in white wine, garlic, parsley & chilli, tossed with linguine & rocket

GREEK BOLOGNESE 125

Slow-cooked fresh beef mince with tomato & herbs, served with spaghetti, Parmesan & fresh basil

New

CHICKEN PASTA 135

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

STOPLAI

Sides

PITA BREAD 16

OVEN-ROASTED POTATOES 39

With lemon & oregano

RICE 36


CREAMED SPINACH 39

SEASONAL VEGGIES 39

Steamed

SIDE SALAD (Village Greek) 45

FRESH-CUT CHIPS

Plain 39 

Greek-style 45 

Topped with oregano & crumbed feta cheese

ZUCCHINI FRIES 46

FETA CHEESE 36

HORTA 48

Steamed wild greens with lemon & olive oil

When available



GARIDA LINGUINE

Glika Dessert

GREEK YOGHURT 65

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

RIZOGALO 65

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

LOUKOUMADES 69

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

BAKLAVA & ICE CREAM 69

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

FROZEN GREEK YOGHURT* 60

Frozen yoghurt, served with baklava or Turkish delight topping

PISTACHIO HALVA ICE CREAM 69

BAKLAVA CHEESECAKE 69

Baked cheesecake topped with pecan nuts, cinnamon & syrup

CHEESECAKE 69

Baked cheesecake topped with black cherry sauce

DECADENT CHOCOLATE CAKE 69

ICE CREAM & BAR-ONE® SAUCE 55

EKMEK KATAIFI 69

Layered kataifi pastry with walnuts, almonds, pecan nuts, fresh homemade custard & whipped cream

**Subject to availability*



EKMEK KATAIFI



BAKLAVA & ICE CREAM



LOUKOUMADES

Beverages

ICED COFFEE *New*

FRAPPÉ 28

Smooth & foamy traditional Greek iced coffee

FREDDO ESPRESSO 33

Double shot espresso chilled over ice

FREDDO CAPPUCCINO 48

Double shot espresso chilled over ice and capped with creamy milk foam

HOT

TRADITIONAL GREEK COFFEE

A strong, traditional brew with the grounds at the bottom of the cup

SINGLE 28

DOUBLE 35

AMERICANO 28

DECAF AMERICANO 32

ESPRESSO SINGLE 26

ESPRESSO DOUBLE 30

CAPPUCCINO 32

CAFFE LATTE 37

MOCCACHINO LATTE 39

HOT CHOCOLATE 39

FIVE ROSES® TEA 25

ROOIBOS 27

CHAMOMILE TEA 32

EARL GREY TEA 32

GREEN TEA 32

IRISH OR PEDRO COFFEE 60

Made with your choice of liqueur

Kiddies

BIFTEKIA & CHIPS 65

CHICKEN SOUVLAKI & CHIPS 65

BEEF SOUVLAKI & CHIPS 79

CHICKEN BREAST & SALAD 65

SPAGHETTI & GREEK MINCE 65

MINI CHICKEN, BEEF OR HALLOUMI YIRO & CHIPS 65

VANILLA ICE CREAM WITH SMARTIES® OR JELLY TOTS® 45

COLD DRINKS

SODAS 26

MIXERS 23

APPLETIZER OR GRAPETIZER 34

RED BULL ENERGY DRINK 38



Best of Pretoria READERS' CHOICE AWARDS 2021 Best of Joburg 25 YEARS READERS' CHOICE AWARDS 2021

Terms and conditions apply. While stocks last. All prices include VAT. Ingredients may vary subject to availability & seasonality. Menu descriptors do not contain full list of ingredients. Some products may contain traces of nuts. All nutritional information is available on www.mythos.co.za. 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 & 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 available on request.

We reserve the right to add a 10% service charge to tables of 8 or more.



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www.mythos.co.za



VEGETARIAN FRIENDLY



VEGAN FRIENDLY



NO ALCOHOL MAY BE SOLD TO PERSONS UNDER THE AGE OF 18.

APRIL 2022