

# Mythos

all day restaurant

## Benvenuto / Welcome


  <b>PANE FATTO A MANO</b> Con una ricetta casalinga	1.50 €	<b>HANDMADE BREAD</b> Homemade recipe
  <b>PANE ALL' AGLIO</b>	3.00 €	<b>GARLIC BREAD</b>
  <b>TORTA GRECA</b> Alla grigliata.	1.00 €	<b>GREEK PITA BREAD</b> Grilled
  <b>OLIVES</b> Marinate nella vinaigrette d'arancia e origano	3.00 €	<b>OLIVES</b> Marinated in vinaigrette with orange and oregano

## Salads


  <b>GRECA</b> pomodoro, cetriolo, peperone, cipolla, olive, capperi, olio d'oliva e feta	8.50 €	<b>GREEK SALAD</b> tomato, cucumber, pepper, onion, olives, capers, virgin olive oil and feta cheese
  <b>MYTHOS</b> insalata mista, melograno, pistacchio, formaggio "manouri", condimento al miele aromatizzato al cognac	12.50 €	<b>MYTHOS</b> mixed green salad, pomegranate, pistachio, "manouri" cheese, dressing of honey flavoured with cognac
 <b>INSALATA DI POLLO</b> insalata mista, pollo, mais, crostini, parmigiano, pancetta, dressing	12.50 €	<b>CHICKEN SALAD</b> mixed salad, chicken, corn, crouton, parmesan, bacon, dressing
  <b>INSALATA MISTA VEGAN</b> bulgur di Katavia, melanzane grigliate, verdure fresche tritate e salsa avocado-tahini	12.00 €	<b>VEGAN SALAD</b> bulgur from Katavia, grilled eggplant, chopped fresh vegetables and avocado-tahini sauce


## Antipasti


  **TRILOGIA DI ANTIPASTI**  
Tzatziki, humus, insalata di melanzane

 **MARINIERTER TRADITIONELLE  
LOKALER FISCH**  
erbe e verdure fresche

 **FRITTURA DI CALAMARI**  
accompagnata da taramà bianco

 **POLPO\***  
con "fava" (purea di cicerchia)  
e cipolle caramellate

 **COZZE AL VAPORE**  
con burro aromatizzato e aglio,  
spento con vino

 **GAMBERI "SAGANAKI»**  
con salsa di pomodoro,  
aglio, spento con Ouzo

 **INVOLTINI DI FOGLIE  
DI VITE RIPIENI**  
con mousse di feta

 **PASTA PHYLLO RIPIENA**  
con mousse di feta

 **FORMAGGIO FETA AVVOLTO**  
in pasta phyllo  
con marmellata di frutti

**POLPETTE**  
in salsa di pomodoro e mousse di feta

  **FUNGHI SALTATI**  
con aglio, rosmarino e vino

## Appetizers

7.50 € **TRILOGY OF STARTERS/DIPS**  
tzatziki, houmous, aubergine salad

12.00 € **MARINATED TRADITIONAL  
LOCAL FISH**  
fresh herbs and vegetables

14.00 € **FRIED CALAMARI**  
accompanied with white fish roe

14.00 € **OCTOPUS\***  
with split pea puree  
and caramelised onions

13.00 € **STEAMED MUSSELS**  
with flavoured butter, garlic,  
finished with wine

13.00 € **SHRIMP\* SAGANAKI**  
With tomato sauce, garlic,  
feta cheese, finished with ouzo

8.50 € **STUFFED VINE LEAVES  
FROM LINDOS**  
with feta mousse

8.50 € **VEGETABLE LOCAL PIE**  
with feta mousse

8.50 € **FETA CHEESE WRAPPED**  
in phyllo pastry with season  
fruits jam

8.00 € **MEATBALLS**  
in tomato sauce and feta cheese mousse

8.50 € **MUSHROOMS SAUTEED**  
with garlic, rosemary and wine

## Ricette della nonna

- MOUSSAKAS TRADIZIONALE** 14.00 €  
con melanzane, patate, carne macinata  
aromatizzata e besciamella
- AGNELLO KLEFTIKO** 16.00 €  
Agnello al forno a cottura lenta  
con verdure e formaggi vari
-  **LAMMHACHSE** 16.00 €  
con purè di patate e salsa alla menta
-  **STIFADO** 15.00 €  
manzo con cipolle intere in salsa di pomodoro.  
Servito con patate fritte
-  **CHILOPITI DELLA KATAVIA** (tagliatelle) 16.00 €  
con pollo o manzo in salsa di pomodoro con  
verdure e formaggio anthotyro
-   **GEMISTA** (Peperoni ripieni o pomodoro) 13.00 €  
con riso, menta e uvetta.  
Servito con patate al forno
-   **BRIAM** 12.50 €  
verdure miste in  
salsa di pomodoro e formaggio

## Primi piatti

-  **"SKIOUFICHTà" DI CRETA** 16.00 €  
pasta tradizionale fatta a mano di Creta con  
pollo, pomodoro a cubetti, pomodoro  
seccato al sole, funghi e formaggio Graviera
-  **LINGUINE AI GAMBERI\*** 19.50 €  
gamberi\*, salsa di pomodoro, aglio
-   **MEDITERRANEA** 12.00 €  
linguine con pomodoro fresco, melanzana,  
olive, peperoni, cipolla e formaggio Myzithra
-   **ORZO CON VERDURE** (Kritharoto) 12.00 €  
e salsa di pomodoro
-  **PASTA ALL'ARAGOSTA** 29.00 €  
300g
-  **ORZO AI FRUTTI DI MARE** (Kritharoto) 19.50 €  
con gamberi\*, cozze e salsa di pomodoro

## Grandmothers' recipes

- TRADITIONAL MOUSSAKA**  
with aubergine, potatoes,  
minced meat and bechamel sauce
- KLEFTIKO LAMB**  
slow-roasted lamb in the oven with an  
assortment of vegetables & various cheeses
- STINCO D'AGNELLO**  
with mashed potatoes and mint sauce
- STIFADO**  
beef with whole onions in tomato sauce.  
Served with chips potatoes
- CHYLOPITES FROM KATAVIA** (noodles) 16.00 €  
with chicken or beef in tomato sauce with  
vegetables and anthotyro cheese
- GEMISTA** (Stuffed peppers or tomato) 13.00 €  
with rice, mint and raisins.  
Served with oven potatoes
- BRIAM** 12.50 €  
Mixed vegetables  
with tomato sauce and cheese

## Pasta

- CRETAN SKIOUFICHTA**  
home made pasta with chicken,  
tomato dice, sun-dried tomatoes,  
mushroom and graviera cheese
- PRAWNS LINGUINE\***  
prawns\*, tomato sauce, garlic
- MEDITERRANEAN**  
with linguine, fresh tomato, eggplant,  
olives, pepper, onion and mizithra cheese
- VEGETABLE ORZO** (Kritharoto)  
with vegetables and tomato sauce
- PASTA WITH  
350GR LOBSTER**
- SEAFOOD ORZO** (Kritharoto)  
with shrimp \*, mussels and tomato sauce



## Carni

-  **SOUVLAKI DI POLLO** 15.00 €  
(Kontosouvli)  
servito con pomodori arrostiti,  
peperoni e patate fritte
-  **POLLO RIPIENO** 16.00 €  
con spinaci, pomodoro seccato al sole,  
formaggi greci e pesto al basilico,  
servito con patate fritte
-  **COSTOLETTE DI AGNELLO** 17.00 €  
servito con patate fritte,  
verdure e salsa di pepe nero
-  **FILETTO DI MAIALE** 17.00 €  
con verdure marinate  
in salsa di vino. Servito con riso
-  **BISTECCA DI  
VITELLO DA 600g** 26.00 €  
con salsa di pepe al vino, servito  
con croccanti patate e verdure
-  **FILETTO DI VITELLO** 28.00 €  
e salsa di pepe nero,  
servito con purè patate e verdure
-  **BRACIOLA DI MAIALE 600g** 17.00 €  
servito con patatine fritte,  
verdure e tzatziki

## Pesci

-  **FILETTO DI SPIGOLA** 19.50 €  
con verdure, patate  
e salsa al limone
-  **PESCESPADA ALLA GRIGLIA  
(o SALMONE o TONNO)** 18.50 €  
con verdure e riso al  
profumo di limone
-  **ORATA PORZIONE 350g** 15.00 €  
con verdure, patate al forno  
e salsa al limone
-  **GAMBERI\*** 24.00 €  
con salsa all'arancia  
Servito con riso e verdure

## Meat

- CHICKEN SOUVLAKI**  
(Kontosouvli)  
served with roasted tomatoes, peppers  
and chips potatoes
- STUFFED CHICKEN**  
with spinach, sun-dried tomato,  
Greek cheeses and basil pesto sauce,  
served with chips potatoes and vegetables
- LAMB CHOPS**  
served with chips potatoes,  
vegetables and pepper sauce
- PORK FILLET**  
with various vegetables marinated  
in wine sauce. Served with rice
- VEAL STEAK  
600g**  
with wine pepper sauce, served with  
crunchy potatoes and vegetables
- BEEF FILLET**  
with pepper sauce, served with mashed  
potatoes and vegetables
- PORK CHOP 650g**  
served with chips potatoes,  
vegetables and tzatziki

## Fish - Seafood

- SEA BASS FILLET**  
with vegetables, potatoes  
and lemon sauce
- SWORDFISH (or SALMON or TUNA)  
GRILLED**  
with vegetables and rice flavoured  
with lemon sauce
- SEA BREAM PORTION 350g**  
with vegetables, oven potatoes  
and lemon sauce
- SHRIMPS\***  
with orange sauce  
Served with rice and vegetables

## Menu per bambini

  <b>SPAGHETTI CON FORMAGGIO</b> E salsa di pomodoro	5.50 €
<b>CROCCHETTE DI POLLO</b>	7.00 €
 <b>SOUVLAKI DI POLLO</b> con patatine fritte	7.00 €
<b>BOULETTES</b> con patatine fritte	6.50 €
  <b>PATATINE FRITTE</b>	5.00 €

## Kids Menu

<b>SPAGHETTI WITH CHEESE</b> and tomato sauce
<b>CHICKEN NUGGETS</b>
<b>CHICKEN SOUVLAKI</b> with chips potatoes
<b>MEATBALLS</b> with chips potatoes
<b>CHIPS POTATOES</b>

## Caffè e Bevande

<b>GRIECHISCHER KAFFEE</b>	3.50 €
<b>NESCAFE</b>	3.50 €
<b>ESPRESSO</b>	2.50 €
<b>CAPPUCCINO</b>	3.50 €
<b>FRAPPE</b>	3.50 €
<b>FRAPPE con gelato</b>	4.50 €
<b>IRISH COFFEE</b>	6.50 €
<b>FREDDO CAPPUCCINO</b>	4.50 €
<b>TEA</b>	3.50 €
<b>FRISCHE MILCH</b>	2.00 €
<b>ICE TEA</b>	2.80 €
<b>FREDDO \ CALDO CHOCOLATE</b>	4.00 €
<b>MILK SHAKE</b> (Fraise, banane, vaniglia e cioccolato)	5.00 €

## Coffees & Beverages

<b>GREEK COFFEE</b>
<b>NESCAFE</b>
<b>ESPRESSO</b>
<b>CAPPUCCINO</b>
<b>FRAPPE</b>
<b>FRAPPE WITH ICE CREAM</b>
<b>IRISH COFFEE</b>
<b>FREDDO CAPPUCCINO</b>
<b>TEA</b>
<b>FRESH MILK</b>
<b>ICE TEA</b>
<b>HOT / COLD CHOCOLATE</b>
<b>MILKSHAKE</b> strawberry, banana, vanilla, chocolate

## *Soft Drinks & Juices / Bevande analcoliche e succhi*

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<b>COCA COLA BOTTLE (BOTTIGLIA) / 250ml</b>	2.70 €
<b>SPRITE BOTTLE (BOTTIGLIA) 250ml</b>	2.70 €
<b>ORANGEADE/ LEMONADE BOTTLE (BOTTIGLIA) 250ml</b>	2.70 €
<b>SODA TONIC BOTTLE (BOTTIGLIA) 250ml</b>	2.70 €
<b>BITTER LEMON/ GINGERALE 250ml</b>	2.70 €
<b>GINGER BEER 200ml</b>	4.50 €
<b>MINERAL WATER / ACQUA MINERALE 750ml</b>	2.50 €
<b>MIINERAL WATER / ACQUA MINERALE 1lt</b>	3.00 €
<b>SPARKLING WATER / ACQUA FRIZZANTE 330ml</b>	2.50 €
<b>SPARKLING WATER / ACQUA FRIZZANTE 750ml</b>	3.00 €
<b>JUICES IN 5 FLAVOURS / SUCCHI</b>	3.50 €
(orange, grape, pineapple, apple, banana / arancia, uva, ananas, mela, banana)	
<b>FRESH ORANGE JUICE / SUCCO D'ARANCIA FRESCO</b>	4.00 €

## *Ciders*

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<b>SMIRNOFF ICE</b>	3.50 €
<b>STRONGBOW</b>	3.50 €

## *Beers*

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<b>DRAUGHT / ALLA SPINA MYTHOS 500ml</b>	4.00 €
<b>DRAUGHT / ALLA SPINA MYTHOS 300ml</b>	3.00 €
<b>DRAUGHT / ALLA SPINA AMSTEL 500ml</b>	3.50 €
<b>DRAUGHT / ALLA SPINA AMSTEL 300ml</b>	3.00 €

## *Spirits*

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<b>VODKA / GIN</b>	6.00 €
<b>VODKA FINLANDIA</b>	6.00 €
<b>RUM / DARK RUM</b>	6.00 €
<b>GOLD TEQUILA / WHITE TEQUILA</b>	6.00 €
<b>WHISKEY</b>	7.00 €
<b>OUZO - glass / Bicchieri</b>	4.00 €
<b>OUZO - carafe</b>	8.00 €
<b>TSIPOURO glass / Bicchieri</b>	4.00 €



## *Premium Spirits*

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<b>GREY GOOSE</b>	9.00 €
<b>TANQUERAY 10</b>	9.00 €
<b>CAPTAIN MORGAN</b>	9.00 €
<b>DIPLOMATICO</b>	10.00 €

## *Premium Whiskey*

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<b>JOHNNIE WALKER BLACK</b>	9.00 €
<b>CHIVAS</b>	9.00 €
<b>CARDHU</b>	9.00 €
<b>LAGAVULIN</b>	12.00 €

## *Bourbon Whiskey*

<b>FOUR ROSES</b>	7.50 €
<b>JACK DANIEL'S</b>	8.50 €

## *Cognac & Brandy*

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<b>METAXA 3*</b>	5.00 €
<b>METAXA 5*</b>	6.00 €
<b>METAXA 7*</b>	7.00 €
<b>METAXA PRIVATE RESERVE</b>	12.00 €
<b>HENNESSY</b>	12.00 €

## *Liqueurs*

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<b>GREEK LIQUEURS</b>	4.00 €
<b>FRENCH LIQUEURS</b>	5.00 €

## *Greek Wines / Vini Greci 750ml High Quality*

### *White / Bianco*

<b>EVIA ESTATE PETRIESSA SAUVIGNON BLANC</b> (100% sauvignon blanc ) white dry	24.00 €
<b>METEORA ESTATE THEOPETRA ASKITIKOS</b> assyrtiko sauvignon blanc ) white dry	24.00 €
<b>KABALA ESTATE BIBLIA CHORA</b> assyrtiko 40%, sauvignon blanc 60%	35.00 €
<b>NEMEA ESTATE RAPTI MAYRI SPILIA</b> (100% assyrtiko) white dry	25.00 €
<b>MAKEDONIA ESTATE MITAKIS SKERTSO</b> (moscato) semi dry	26.00 €
<b>LYKOS EVIA ESTATE</b> 100% malagouzia	35.00 €

### *Rose / Rosato*

<b>EVIA ESTATE PETRIESSA MAKRI LITHARI</b> (Syrah - grenache rouge)	24.00 €
<b>METSOVO ESTATE KATOGEI AVEROFF ROSÉ</b> (100% xinomayro ) rose semi dry wine	25.00 €
<b>METEORA ESTATE THEOPETRA ASKITIKOS</b> (Moscato, agiorgitiko, syrah) dry wine	24.00 €
<b>NEMEA ESTATE RAPTI ROSATO BY ELENA</b> (Agiorgitiko) demi sec	26.00 €
<b>LYKOS EVIA ESTATE</b> 100 % Grenache Rouge - Pale	35.00 €

### *Red / Rosso*

<b>EVIA ESTATE PETRIESSA</b> (Cabernet Sauvignon - merlot) red dry	25.00 €
<b>METEORA ESTATE THEOPETRA ASKITIKOS</b> (Cabernet Sauvignon merlot & syrah) dry	25.00 €
<b>DRAMA ESTATE COSTA LAZARIDI AMETHYSTOS</b> (Cabernet Sauvignon 70%, merlot 20%, agiorgitiko) red dry	37.00 €
<b>DRAMA ESTATE PAVLIDI THEMA</b> (Syrah, Agiorgitiko)	42.00 €



## *Barrel Wines from Embona / Vini in botte*

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<b>WHITE ,RED OR ROSE 1 LT</b>	<b>16.00 €</b>
<b>WHITE, RED OR ROSE 500 ML</b>	<b>8.50 €</b>
<b>WHITE ,RED OR ROSE GLASS</b>	<b>4.50 €</b>
<b>RETSINA 500 ML</b>	<b>8.50 €</b>

## *Sparkling Wines / Spumanti*

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<b>PROSECCO ....ITALY EXTRA DRY 750ML</b>	<b>25.00 €</b>
<b>PROSECCO ....ITALY EXTRA DRY 200ML</b>	<b>9.50 €</b>
<b>MOSCATO &amp; STRAWBERRY ASTI ITALY 750ML</b>	<b>25.00 €</b>
<b>MOSCATO &amp; STRAWBERRY ASTI ITALY 200ML</b>	<b>13.00 €</b>

## *Champagne*

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<b>C.A.I.R RHODES BRUT 750ml</b>	<b>32.00 €</b>
<b>C.A.I.R RHODES BRUT 200ml</b>	<b>9.50 €</b>
<b>MOET- CHANDON 750 ml</b>	<b>75.00 €</b>

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Please let us know about any food allergies or intolerances you may have.

We are always willing to listen to your comments and observations. Greek extra virgin olive oil and Greek feta cheese are used in both preparation and cooking. Sunflower oil is used for frying. We always strive to source fresh produce for our menu when unavailable frozen products will be used. If you have concerns please check with your waiter). Prices include all taxes. Prices are in euros (€) Person responsible: Athanasaki Tsampika



Vegetarian



Gluten Free

We accept credit cards

