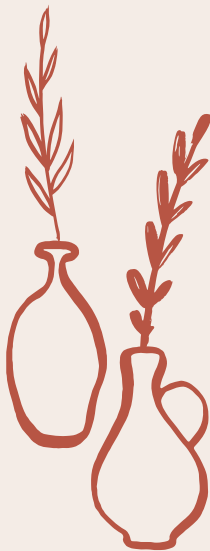


MYTHOS
URBAN GREEK EATERY





DIP SELECTION

Fava [vg]

puréed split peas, capers, tomato, spring onion 33

Melitzanosalata [vg]

smoked aubergine, tomato, onion, garlic, fresh herbs 36

Tyrokafteri [v,d]

feta, bell pepper, green chili, fresh herbs 37

Tzatziki [v,d]

greek yogurt, cucumber, garlic, dill, olive oil 33

Taramosalata

cod roe, white onion, olive oil 36

Charcoal Grilled Pita Bread [vg]

traditional 8, volcano 9, whole wheat 9

FROM THE EARTH



Kolokythakia [vg]

crispy baby marrow 33

Piperies Ladoxido [vg]

padron peppers, garlic, vinegar, olive oil 41

Mushrooms Tigania [v,d,a]

white wine, chives, thyme, crispy onion, kefalograviera 55

Kolokythokeftedes [v,d]

baby marrow kefta, mint, greek yogurt 41

Hand-Cut Greek Fries [vg]

sea salt, oregano 36

Mythos Fries [v,d]

feta, sea salt, oregano, paprika 46

Spanakopita [v,d]

spinach, feta, fresh herbs 47

Feta in Filo [d,n]

figs, veal bacon, pine nuts, almonds, sesame 59

Cheese Saganaki [v,d,a]

kefalograviera, tomato marmalade, lemon 68

Keftedakia [d]

greek-style beef & lamb meatballs, pulses salad, greek yogurt 61



FROM THE SEA

Fish Marinato

yellowtail tartare, chives, red chili, rosemary, garlic, oregano, lime, olive oil 104

Grilled Calamari

stamnagkathi, oregano, lemon, olive oil 65

Grilled Octopus [d]

fava, caramelized onion, caper leaves 114

Jumbo Prawns Saganaki [d,a]

tomato, feta, ouzo 125

Fried Calamari

smoked aubergine mayo 65





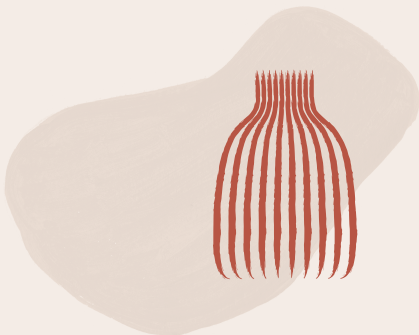
SALAD

Mountain [vg]
roasted beets, wild horta, green beans, baby marrow, lemon, olive oil **44**

Revythosalata [v,d]
chickpeas, bell pepper confit, feta, fresh herbs, lemon, olive oil **47**

Horiatiki [v,d]
traditional greek salad, feta, tomato, cucumber, green bell pepper, onion, kalamata olives, oregano, olive oil **51**

Cretan [v,d]
barley rusk bites, cherry tomato, cucumber, onion, rocket leaves, caper, sweet wine vinaigrette, anothyro, olive oil **58**



JOSPER GRILL

Sea Bass [n]
wild greens, cauliflower, garlic, toasted almonds, lemon-olive oil **134**

Chicken Souvlaki [d]
pita bread, tzatziki, greek fries **80**

Lamb Chops [d]
greek yogurt, greek fries **175**

Biftekia [d]
beef & lamb patty, sautéed potatoes, kefalograviera **89**

Brizola for Sharing
t-bone steak 250 days grain fed, lemon-olive oil **552**

Cauliflower [vg,n] almonds, sea salt, olive oil **31**
Asparagus [vg,n] hazelnuts, sea salt, olive oil **35**
Baby Marrow [vg] oregano, sea salt, olive oil **25**



KOUZINA

Fakes [v,d]
beluga lentils, carrot, celeriac, roasted feta, olive oil **73**

Gemista [v,d]
tomato & bell pepper stuffed with rice, feta, roasted potatoes, fresh herbs **73**

Octopus Stifado* [a]
slow cooked octopus, red wine, pearl onions, carob bread **180**

Seafood Yiouvetsi [d,a]
kritharaki, tomato, shrimps, calamari, mussels **134**

Spring Chicken Lemonato [d]
lemon sauce, feta, oregano, greek fries **120**

Lamb Pilafi [d]
slow cooked suckling lamb, pilafi rice, wild oregano, lemon, olive oil, kefalograviera **102**

Kleftiko for Sharing [d]
slow cooked suckling goat, potato, wild oregano, ladotyri **315**

Mousaka [d]
minced beef & lamb stew, aubergine, béchamel sauce **94**

All prices are in UAE dirhams & are inclusive of 7% municipality fee, 10% service charge & 5% vat
[v] vegetarian [vg] vegan [d] dairy [n] nuts [a] alcohol [*] contains beef stock

