

**Dine in - There is a minimum charge
of \$40 per person in food**

OREKTIKA - APPETIZERS

PITA BREAD two pieces 4

HOMOUS 9 *gf*
Chick peas, tahini, garlic, olive oil, lemon

TZATZIKI 9 *gf*
Greek yogurt, cucumber, garlic, mint

KOPANISTI 11
Spicy feta & roasted red pepper paté

TARAMOSALATA 9
Fish roe caviar spread

KALAMATA OLIVES 9 *gf*
Drizzled with olive oil and a dash of oregano

FETA & OLIVES 16 *gf*
Drizzled with olive oil and a dash of oregano

SAGANAKI GREEK CHEESE 22
Pan-fried kefalograviera Greek cheese

SPANAKOPITA 15
Fresh spinach, feta, dill, wrapped in phyllo pastry

GIANT BEANS PLAKI 14 *gf*
Giant beans baked in homemade tomato sauce

DOLMADES grapevine leaves (4) 19 *gf*
Stuffed with ground beef, rice and topped
with an egg-lemon sauce

KEFTEDES & Tzatziki (4) 19
Pan-fried Greek meatballs(beef)

DEEP FRIED CALAMARI & Tzatziki 25
Lightly floured crisp deep fried squid

OUZO PRAWNS 26 *gf*
Prawns sautéed with butter, garlic, ouzo

ROASTED LEMON POTATOES 9 *gf*

SKEWER

CHICKEN SKEWER *gf* 22

LAMB SKEWER *gf* 24

PRAWN SKEWER *gf* 24

GREEK SALAD *gf*

GREEK SALAD Small 16 Large 28
Cucumbers, bell peppers, red onions, tomatoes, feta, olives, balsamic vinegar, olive oil, oregano

gf Gluten free

No trans fats used in our restaurant
All prices subject to sales tax

SOUVLAKI PLATTERS *gf*

SERVED WITH ROASTED LEMON POTATOES, DAILY VEGETABLES & TZATZIKI

Add a side Greek Salad \$9 extra

CHICKEN SOUVLAKI	40
LAMB SOUVLAKI	42
PRAWN SOUVLAKI	42

HOUSE SPECIALTIES

SERVED WITH ROASTED LEMON POTATOES & DAILY VEGETABLES *gf*

Add a side Greek Salad \$9 extra

LAMB SHANK PSITO *Our Signature Dish* 44 *gf*

Braised Lamb Shank, slowly cooked in a clay pot with fresh tomato, fresh herbs

ROAST LAMB KLEFTIKO *Cyprus Island specialty* 44 *gf*

Tender Lamb shoulder slowly roasted in a clay pot with mustard, lemon and fresh herbs

GREEK RIBS 42 *gf*

Grilled baby back pork ribs, topped with our signature Greek dry rub, olive oil, lemon

MOUSAKAS 40

Layers of eggplant, zucchini, potatoes, ground beef and topped with a light layer of bechamel cream

MYTHOS TAVERNA PLATTER

Served to parties of TWO or MORE

At 58 per person

PITA, HOMOUS, TZATZIKI

GREEK SALAD

DOLMADES, KEFTEDES, SPANAKOPITA

LAMB SHANK, CHICKEN SKEWER, ROASTED LEMON POTATOES

**SET MENU APPLIES FOR GROUPS OF 7 PEOPLE OR MORE
AND MUST BE APPLIED TO ALL PEOPLE ON THE TABLE**

FRESH HOMEMADE DESSERTS

BAKLAVA 11

Layers of phyllo pastry, almonds, cinnamon, syrup

BOUGATSA 11

Custard cream wrapped in phyllo pastry,
baked and sprinkled with icing sugar and cinnamon
Always served Warm!

CRÈME CARAMEL (FLAN) 11 *gf*

Baked custard pudding, Tia Maria, Vanilla,
Layer of soft caramel on top

GREEK YOGURT, HONEY & WALNUTS 14 *gf*

Greek Yogurt drizzled with Greek Honey

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