



# MYTHOS

Dishes and beverages

*Dear Guests!*

*We are pleased to welcome you and we hope  
you enjoy your visit to „Mythos“.*

In preparing our food we use only high-quality products, fresh vegetables, meat produced and slaughtered in Germany and fresh olive oil from our own family-run production facilities on the island of Crete.

## Aperitifs

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1.	<b>Ouzo</b>	2 cl	<b>2,20</b>
2.	<b>Ouzo with ice</b>	4 cl	<b>3,90</b>
3.	<b>Ouzo Lemon</b>		<b>4,50</b>
4.	<b>Campari</b> Orange or Soda		<b>5,90</b>
5.	<b>Martini</b> Bianco or Rosso		<b>5,90</b>
6.	<b>Prosecco Valdo</b> Pure or with Orange Juice		<b>5,50</b>
7.	<b>Kir Royal</b> Prosecco Valdo, Crème de Cassis		<b>5,90</b>
8.	<b>Spritz</b> Prosecco, Aperol, Soda		<b>5,90</b>
9.	<b>Hugos</b> White wine, Elderflower syrup, Soda		<b>5,90</b>

## Cold starters

10.	<b>Tzatziki</b> <sup>g</sup> Yoghurt with cucumber and fresh garlic		<b>4,20</b>
11.	<b>Small order tzatziki</b> <sup>g</sup> Yoghurt with cucumbers and fresh garlic		<b>2,50</b>
12.	<b>Taramosalata</b> <sup>a,d</sup> (Greek-style caviar spread)		<b>5,50</b>
13.	<b>Marinated alici</b> <sup>d</sup> Marinated with lemon, olive oil and garlic, served on carpaccio of tomatoes		<b>6,90</b>
14.	<b>Artichoke salad</b> Marinated with olive oil and lemon		<b>6,90</b>
15.	<b>Feta</b> <sup>6,g</sup> Original Greek feta cheese garnished with spicy olives, pepperoni and olive oil		<b>6,90</b>
17.	<b>Tirosalata</b> <sup>6,g</sup> Grated feta cheese with spicy seasoning		<b>5,50</b>
18.	<b>Cold mixed starter dish for 1 person</b> <sup>6,a,g</sup> Tzatziki, taramosalata, tirosalata, feta cheese and artichokes		<b>7,90</b>
19.	<b>Cold mixed starter dish for 2 people</b> <sup>6,a,g</sup> Tzatziki, taramosalata, tirosalata, feta cheese and artichokes		<b>12,90</b>

Prices are shown in euros, including VAT.

<b>Hot starters</b>		€
<b>20. Dolmadakia</b> <sup>a,c,m</sup>	Home-made stuffed vine leaves with a filling of mince and rice, in an exquisite curry and lemon sauce	<b>7,50</b>
<b>21. Grilled Florinis pepper</b> <sup>g</sup>	Stuffed with feta cheese, in a marinade of vinegar, oil and garlic	<b>7,90</b>
<b>22. Grilled peppers</b>	Served with olive oil and fresh garlic (lightly spicy)	<b>5,90</b>
<b>23. Baked courgettes</b> <sup>a</sup>	With freshly grated garlic and tzatziki	<b>7,90</b>
<b>24. Small and tasty sardines</b> <sup>a,d</sup>	Crispy pan-fried marinated, with olive oil, lemon and oregano, served with a salad bouquet	<b>8,50</b>
<b>25. Feta saganaki</b> <sup>a,g</sup>	Creamy feta cheese, lightly breaded and crispy pan-fried, served with a salad bouquet	<b>7,90</b>
<b>26. Grilled prawns</b> <sup>a,b,g</sup>	Grilled and well seasoned, served with baked courgette and creamy remoulade	<b>8,90</b>
<b>27. Oven-baked feta cheese</b> <sup>g</sup>	Greek feta cheese, deliciously seasoned, au gratin with tomatoes, pepperoni, onions and garlic	<b>7,90</b>
<b>28. Sautéed king prawns</b> <sup>b,g,m</sup>	With sautéed onions, green pepper, garlic and fresh herbs, served with a white wine, tomato and feta cheese sauce	<b>13,90</b>
<b>29. Grilled octopus – „you must try it!“</b> <sup>d</sup>	With vinegar and olive oil	<b>13,90</b>
<b>30. Hot mixed starter dish for 2 people</b> <sup>a,c,g,m</sup>	With baked courgettes, feta saganaki, Florinis pepper, stuffed vine leaves and garlic bread	<b>15,90</b>
<b>31. Hot mixed starter dish for 1 person</b> <sup>a,c,g,m</sup>	With baked courgettes, feta saganaki, Florinis pepper, stuffed vine leaves and garlic bread	<b>9,90</b>
<b>32. Garlic bread</b> <sup>a</sup> (4 pieces)		<b>4,20</b>
<b>33. Grilled bread</b> <sup>a,g</sup> (4 pieces)	With rocket salad, fresh tomatoes, olive oil and basil pesto, garnished with parmesan	<b>6,90</b>
<b>34. Pita bread</b> <sup>a</sup> (with or without garlic)		<b>2,20</b>

## Soups

<b>35. Cream of tomato soup</b> <sup>g</sup>	Made of fresh tomatoes, seasoned with Metaxa and with a dash of cream and basil	<b>5,90</b>
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## Salads

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- 36. Choriatiki – Greek farmer salad** <sup>g</sup> **8,90**  
Salad the way the Greeks love it ...  
Composed of tomatoes, cucumbers, feta cheese, olives, onions and hot pepper.  
Our secret for a unique taste: We use solely our Cretan family ingredients,  
sea salt and natural olive oil.
- 37. Small Greek farmer salad** <sup>g</sup> **5,90**  
Composed of tomatoes, cucumbers, feta cheese, olives and hot pepper.  
Our secret for a unique taste: We use solely our Cretan family ingredients,  
sea salt and natural olive oil.
- 38. Athlete salad** <sup>f,g,k,m,n</sup> **13,90**  
A vitamin bomb for all those watching their figure.  
Lots of bean sprouts, grilled breast of turkey and plenty of fresh  
seasonal salad with a light dressing
- 39. Mixed green salad** <sup>a,g</sup> **7,90**  
Served with olive oil, lemon, grated feta cheese  
and cretan sea bread "Ntakos"
- 40. Mixed side dish salad of the season** <sup>k,m,n</sup> **2,00**  
With home-made dressing

## Side dishes

- 80. Rice with tomato sauce** <sup>a</sup> **3,50**
- 81. Sautéed baby potatoes** <sup>a</sup> **3,50**
- 82. Baked jacket potato with tzatziki** <sup>a,g</sup> **4,90**
- 83. French fries** <sup>a</sup> **3,50**
- 84. Fresh sautéed vegetables** <sup>a</sup> **4,90**

## Seafood and fish specialities

- 41. Calamari "rings"** <sup>a,d,n</sup> **14,90**  
Made from tender squid, crispy pan-fried with spicy seasoning,  
and served with potatoes, sautéed vegetables and home-made remoulade
- 42. Grilled filet of pike-perch** <sup>a,d,n</sup> **17,90**  
With buttered rice, sautéed vegetables and home-made remoulade
- 44. King prawns** <sup>a,b,n</sup> **24,90**  
Grilled with a dash of garlic, served with buttered rice and fresh  
sautéed vegetables
- 45. Grilled filet of fresh salmon** <sup>a,d,n</sup> **17,90**  
Served with buttered rice and sautéed vegetables
- 46. Fish platter with filet of pike-perch,  
baby calamari, king prawns** <sup>a,b,d,n</sup> **23,90**  
Served with potatoes, home-made remoulade and fresh sautéed vegetables

## Specialities from the grill

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47. **Bifteki** <sup>a,c,g,k</sup> 13,90  
Exquisite minced pork and beef with cheese stuffing,  
served with tomato rice and tzatziki
48. **Souvlaki** <sup>a,g,m</sup> 12,90  
Tender, lean pork kebab,  
served with tomato rice and tzatziki
49. **Gyros** <sup>a,g,k,m</sup> 11,90  
Well seasoned, hashed pork from the rotary spit, served with  
tomato rice and tzatziki
50. **Gyros jacket potato** <sup>a,g,k,m</sup> 12,90  
Served with tzatziki
51. **Grilled filet on a skewer of pork – tender and lean** <sup>a,g,k,m</sup> 15,90  
With herb butter, rice and sautéed vegetables
52. **Stuffed filet of pork** <sup>a,g,k,m</sup> 17,90  
With feta cheese, fresh vegetables and herbs, gratinated with cheese and  
served with buttered rice and sautéed vegetables
53. **Grilled filet of turkey breast** <sup>a</sup> 13,90  
With buttered rice and sautéed vegetables

## Mixed meat platters

54. **Helena Platter** <sup>a,g,k,m</sup> 13,90  
Gyros and souvlaki, served with tomato rice and tzatziki
56. **Medusa Platter** <sup>a,c,g,k,m</sup> 14,90  
Sutzuki, souvlaki and gyros, served with tomato rice and tzatziki
58. **Mythos Platter** <sup>a,g,k,m</sup> 14,90  
Steak, souvlaki and gyros, served with tomato rice and tzatziki
59. **Muses Platter** <sup>a,g,k,m</sup> 17,90  
Filet of pork, filet of lamb and Argentinian rump steak,  
served with potatoes and sautéed vegetables

## Beef steak speciality

*Order you steak rare, medium (standard) or well done*

94. **Argentinian rump steak** <sup>a,g,k,m</sup> 17,90  
Succulently grilled steak, served with potatoes and sautéed vegetables

additional side dish salad <sup>k,m,n</sup> 2,00

## Grilled lamb specialities

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*Enjoy the benefits of our longstanding experience in preparing these exquisite dishes!  
Treat yourself to something special ...*

- 60. Lamb chops** <sup>a,g,k,m</sup> **16,90**  
Succulently grilled, with string beans, pan-cooked vegetable and tzatziki
- 62. Filet of lamb** <sup>a,g,k,m</sup> **18,90**  
Tender and lean, served with tomato rice, pan-cooked vegetable, tzatziki and herb butter

## A typical Greek dish

- 68. Mousaka** <sup>a,c,g,k,m</sup> **13,90**  
Baked aubergine casserole with sliced potatoes and courgettes, mince and served with side dish salad

## Pan-fried specialities

- 90. Gyros in Metaxa sauce** <sup>a,g,k,m</sup> **13,90**  
Served with potatoes
- 91. Medallions of pork tenderloin** <sup>a,g,k,m</sup> **16,90**  
Served in cream of mushroom sauce, with rice and sautéed vegetables
- 92. Medallions of pork tenderloin** <sup>a,g,k,m</sup> **16,90**  
In wine and feta sauce, served with potatoes and sautéed vegetables

## Vegetarian dishes

- 70. Grilled feta cheese** <sup>a,g</sup> **8,90**  
Served with baby potatoes and sautéed vegetables
- 72. Vegi Platter** <sup>a,c,g</sup> **15,90**  
With baked courgettes, feta saganaki, Florinis pepper, oyster mushrooms and garlic bread

additional side dish salad <sup>k,m,n</sup> **2,00**

## For our young guests

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| <b>85. Children's Schnitzel</b> <sup>a,c</sup> | <b>7,90</b> |
| With French fries or rice                      |             |
| <b>86. Souvlaki kebab</b> <sup>a,m</sup>       | <b>7,90</b> |
| With French fries or rice                      |             |
| <b>87. Calamari</b> <sup>a,d</sup>             | <b>7,90</b> |
| With French fries or rice                      |             |
| <b>88. Children's gyros</b> <sup>a,k,m</sup>   | <b>7,90</b> |
| With French fries or rice                      |             |

## Desserts

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| <b>190. Mixed ice cream</b> <sup>c,g</sup>   | <b>3,90</b> |
| <b>191. Vanilla ice cream with hot raspberries or cherries</b> <sup>c,g</sup>  | <b>5,50</b> |
| <b>192. Schokolatina</b> <sup>a,c,e,g</sup>  | <b>5,90</b> |
| Housemade chocolate cake   |             |
| <b>193. Fresh figs in cassis sauce with vanilla ice cream</b> <sup>g,m</sup>   | <b>7,90</b> |
| <b>194. Galaktoboureko</b> <sup>a,c,g</sup>  | <b>6,90</b> |
| Traditional Greek dessert made of puff pastry, filled with semolina paste, served with vanilla ice cream and caramel sauce |             |
| <b>195. Housemade chocolate soufflee</b> <sup>a,c,g</sup>  | <b>7,90</b> |
| Served with vanilla ice cream  |             |
| <b>196. Yoghurt with honey and walnuts</b> <sup>e,g</sup>  | <b>5,90</b> |
| <b>197. Housemade tiramisu</b> <sup>1,a,c,g,m</sup>  | <b>6,90</b> |

## Coffee and hot beverages

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| <b>198. Greek coffee</b>   | <b>2,50</b> |
| <b>199. Espresso</b>   | <b>2,20</b> |
| <b>200. Double espresso</b>  | <b>3,60</b> |
| <b>201. Cappuccino</b> <sup>g</sup>  | <b>3,20</b> |
| <b>202. Latte Macchiato</b>  | <b>3,50</b> |
| <b>203. Cup of coffee</b>  | <b>2,50</b> |
| <b>204. Nescafé frappé</b> (Greek-style cold coffee)                               | <b>3,50</b> |
| <b>205. Hot chocolate</b>  | <b>3,20</b> |
| <b>206. Cup of EILLES tea</b> (Earl Grey, camomile blossom, peppermint, fruit tea) | <b>3,50</b> |



## Digestifs

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96. Fernet Branca	2 cl	3,90
97. Ramazzotti, Averna (with ice and lemon)	2 cl	4,90
98. Tsikoudia-Raki (home-made pomace spirit from Crete)	2 cl	3,90
99. Rakomelo (raki with honey, Cretan style)	2 cl	3,90
100. Mastica Chios (traditional resinated liqueur)	2 cl	4,90
101. Tentura Vantana (Greek liqueur, with cinnamon, nutmeg and citrus fruits)	2 cl	4,90

## Brandies

102. Metaxa***** 38%	2 cl	3,90
103. Metaxa flambé	2 cl	5,90
104. Metaxa Reserve	2 cl	7,90
105. Metaxa Angels Treasure	2 cl	16,00
106. Metaxa Aen	2 cl	40,00

## Beers

107. Hacker-Pschorr, draught pale Munich lager	0,5l	3,80
108. Fürstenberg Premium Pils, draught	0,3l	3,60
109. Paulaner wheat beer, naturally clouded, draught	0,5l	4,00
110. Paulaner low-alcohol wheat beer	0,5l	4,00
111. Paulaner wheat beer, dark	0,5l	4,00
112. Paulaner Original Munich, dark	0,5l	4,00
113. Paulaner Thomas-Bräu, alcohol-free	0,5l	4,00
114. Paulaner alcohol-free wheat beer	0,5l	4,00
115. Shandy <sup>3</sup>	0,5l	3,80

## Spirits

118. Lemon vodka <sup>5</sup>		8,90
119. Bacardi coke <sup>2</sup>		8,90
120. Whisky and soda or coke <sup>2</sup>		8,90

## House red wines (table wines)

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<b>142. Nausa</b> , dry, choice wine	0,21 / 0,51	<b>5,50 / 11,90</b>
<b>143. Fino Imiglikos</b> , semi-sweet table wine	0,21 / 0,51	<b>5,50 / 11,90</b>
<b>144. Makedonikos</b> , semi-sweet vin de pays	0,21 / 0,51	<b>5,50 / 11,90</b>
<b>145. Mavrodaphni</b> , liqueur wine	0,21 / 0,51	<b>5,50 / 11,90</b>

## House white wines (table wines)

<b>147. Santa Laura</b> , dry table wine	0,21 / 0,51	<b>5,50 / 11,90</b>
<b>148. Retsina</b> , resinated wine	0,21 / 0,51	<b>5,50 / 11,90</b>
<b>149. Fino Imiglikos</b> , semi-sweet table wine	0,21 / 0,51	<b>5,50 / 11,90</b>
<b>151. Samos</b> , liqueur wine	0,21 / 0,51	<b>5,50 / 11,90</b>
<b>152. Wine spritzer</b>	0,41	<b>5,20</b>

## House rosé wines

<b>154. Roditis</b> , semi-sweet table wine	0,21 / 0,51	<b>5,50 / 11,90</b>
<b>155. Kokineli</b> , slightly resinated	0,21 / 0,51	<b>5,50 / 11,90</b>

## Bottled wines

<b>161. Retsina</b> , white, resinated	0,75 l	<b>15,90</b>
<b>162. Malamatina</b>	0,50 l	<b>11,90</b>

## Sparkling wine and champagne

<b>181. Valdo Prosecco</b>	0,75 l	<b>30,00</b>
<b>183. Moët &amp; Chandon Brut</b>	0,75 l	<b>70,00</b>
<b>184. Moët &amp; Chandon Ice Imperial</b>	0,75 l	<b>100,00</b>
<b>185. Ruinart Rosé</b>	0,75 l	<b>120,00</b>

All wines contain sulfur dioxide and sulfites.

<b>Cocktails</b>		€
<b>207. Caipirinha</b>	Cachaça, lime, sugar	<b>8,90</b>
<b>208. Cuba Libre</b> <sup>1,2,6</sup>	Coca Cola, rum, lime	<b>8,90</b>
<b>209. Piña Colada</b>	Coca Cola, rum, lime	<b>8,90</b>
<b>210. Mojito</b>	Rum, mint, lime, sugar	<b>8,90</b>
<b>211. Margarita</b>	Tequila, lemon, Cointreau	<b>8,90</b>
<b>212. Alexander</b>	Cognac, crème de cacao, nutmeg	<b>8,90</b>
<b>213. Tequila Sunrise</b> <sup>6</sup>	Tequila, orange, grenadine	<b>8,90</b>
<b>214. Ipanema</b> <sup>5</sup> (alcohol-free)	Maracuya, ginger ale, mint, brown sugar	<b>8,90</b>

## Non-alcoholic drinks

<b>125. Mineral water</b>	0,3l	<b>2,90</b>
<b>127. Adelholzener Classic</b>	0,5l	<b>3,90</b>
<b>128. Adelholzener Classic water</b>	0,75l	<b>5,20</b>
<b>129. Coca-Cola</b> <sup>1,2,6</sup>	0,3l	<b>3,30</b>
<b>130. Fanta Orange</b> <sup>6</sup>	0,3l	<b>3,30</b>
<b>131. Lemonade</b>	0,3l	<b>2,80</b>
<b>132. Spezi</b> <sup>1,2,6</sup> (Fanta and Coca-Cola mixture)	0,4l	<b>3,80</b>
<b>133. Apple juice</b>	0,3l	<b>3,30</b>
<b>134. Orange juice</b>	0,3l	<b>3,30</b>
<b>135. Spritzer</b>	0,4l	<b>3,80</b>
	Apple, red currants, passion fruit, grape, rhubarbs, pineapple, grapefruit, orange	
<b>136. Bitter Lemon</b> <sup>5</sup>	0,3l	<b>3,30</b>
<b>137. Tonic Water</b> <sup>5</sup>	0,3l	<b>3,30</b>
<b>138. Ginger Ale</b> <sup>5</sup>	0,3l	<b>3,30</b>
<b>139. Adelholzener Classic water</b>	0,5l	<b>3,90</b>
<b>140. Still Greek water</b>	1,0l	<b>5,90</b>

### Additives:

1 = with caffeine / 2 = with coloring agents / 3 = with sweeteners / 4 = with taurine / 5 = with quinine / 6 = with antioxidant

### Allergens:

a = Grains containing gluten / b = Crustaceans / c = Egg / d = Fish / e = Peanuts / f = Soy / g = Milk or lactose / h = Edible nuts / i = Celery / k = Mustard / l = Sesame / m = Sulphites / n = Lupines

