



DAILY MENU

APERITIF

Mythos Beer „traditional, Greek Beer“		4,00
Petro's Greek dessert Wine - Tonic Water - Lime	"MYTHOS SIGNATURE"	6,90
Dirty Ginger trockener Weißwein - Soda - Ginger Ale		6,90
Otto's Tonicwater - griechischer Wermut Otto's - Limette		7,90
Pink London London Dry Gin - Pink Grapefruit - Gurkenschale	"MYTHOS SIGNATURE"	7,90

STARTERS

215. Manouri cheese grilled, on salad with Parma ham, olive oil and homemade peach Marmelade		7,90
216. Mixed cold and hot starters "for 2 people" with Florina peppers, shrimp on skewers, Tiropitakia "cheese pockets", tzatziki, artichoke, Tirosalata and Taramosalata		16,90
217. Greek farmer sausage from the pan, swung with feta cheese, green onions, zucchini, peppers, eggplant and fresh tomato ragout		9,90
218. Calamaretti "crispy fried" served on arugula bed with olive oil and lemon	"MYTHOS SIGNATURE"	8,90
219. Lamb fillet grilled with sesame crust, in delicious Hoisin honey sauce, served on grilled spicy peppers	"MYTHOS SIGNATURE"	10,90
220. Jacobs mussels au gratin with prosecco, garlic, fresh herbs, parmesan and olive oil, served with spaghetti a la olio		14,90

BIG SALAD CREATIONS

225. Salad plate with beef strips and oyster mushrooms from the grill, in olive oil - balsamic - Mavrodaphne dressing, garnished with fruits		18,90
226. Large salad bed with fish fillet, baby calamari and grilled scampi, in olive oil and lemon marinade, garnished with fresh fruits		18,90

FISH DISHES

227. **Fresh bream** 18,90
from the grill, served with pan-fried vegetables (or mixed salad)
228. **Fresh Lop de Mer** 18,90
from the grill, served with pan-fried vegetables (or mixed salad)
229. **Baby calamari** "MYTHOS SIGNATURE" 16,90
from the grill, "lightly breaded", served with a mixed salad
231. **Baby calamari with Gyros** "MYTHOS SIGNATURE" 16,90
from the grill "lightly breaded" served with tomato rice and zaziki
232. **Fresh sole** 23,90
from the grill, served with pan-fried vegetables (or mixed salad)
233. **Fish plates for "2 persons"** 44,90
with fresh bream or loup de mer, baby calamari, big prawns and fish fillet, served with pan vegetables or mixed salad
234. **Fresh mussels** in tomato and mint garlic sauce "MYTHOS SIGNATURE" 14,90
OR in white wine cream, green pepper and garlic sauce

MEAT DISHES

235. **Triggered lamb shoulder** "MYTHOS SIGNATURE" 18,90
from the oven, in delicious white wine, olive and rosemary herb sauce, served with baby potatoes and sautéed vegetables
236. **Grilled veal liver** with roasted onions 19,90
served with Butter rice and sauteed vegetables
237. **Lamb crowns slices "3 pieces"** 24,90
"Pink grilled" marinated with olive oil, white wine, rosemary and lemon, served with baby potatoes and sautéed vegetables
238. **Grilled turkey breast** in fine Metaxa sauce, 16,90
served with butter rice and sautéed vegetables
239. **Gyros a la Chef** Tasty gyros meat marinated with feta, "MYTHOS SIGNATURE" 15,90
olive oil, tomatoes, arugula and lemon, served with McCain fries
240. **Theo's Bifteki** "traditional style" grilled minced pork, served with 15,90
yoghurt-mint dip, pita bread and sautéed vegetables, marinated with fresh tomatoes, onions and red pepper

WEINE „UNSERE TAGESEMPFEHLUNG“

- Assyrtiko from Papagiannakos** – white wine from Attika 0,2 l. 9,00
- Moshofilero from Davaris**– fruity white wine from Thessalien 0,75 l. 26,00
- Utopia from Alpha Estate** – red, unique greek Tannat 0,75 l. 55,00
- MOÉT & CHANDON Ice Imperial** 0,75l. 110,00