

dips

APPETIZERS

 HUMMUS - puréed chickpeas, tahini, extra virgin olive oil, garlic.....9.50

TZATZIKI - greek yogurt, cucumber, garlic.....9.50

TARAMA - pink carp caviar, bread, lemon.....9.50

MELITZANO - puréed eggplant, red pepper, mayo.....10.50

DIP TASTER - all dips.....22.00
all dips house-made, served with 2 slices pita

mezze

SAGANAKI - egg & flour-coated, kefalograviera greek cheese, pan-fried17.95

CALAMARI - seasoned squid, deep-fried or grilled.....17.95

SPANAKOPITA - spinach, feta, in filo dough.....16.95

KEFTETHES - beef + lamb patties, chargrilled.....18.95

DOLMATHES - ground beef + rice in grapevine leaves.....18.95

 GARLIC PRAWNS - 6 prawns, butter, garlic, lemon, sautéed.....22.00

OCTOPUS - greek-imported, lemon, olive oil, oregano, pepperoncini, chargrilled.....25.00

PORK SAUSAGE - house-crafted, chargrilled.....18.00

BAKED FETA - feta in filo dough, topped with sliced almonds, sesame, greek honey, balsamic reduction.....17.95

MEZZE TASTER - for 2- hummus, tzatziki, pita, deep-fried calamari, keftethes, dolmathes, spanakopita, feta, 2 slices pita.....44.95

AVGOLEMONO - chicken broth, rice, egg whites, lemon.....13.00

GREEK SALAD - Sm.....14.50 Lg.....17.50

 HOUSE SALAD- lettuce, tomatoes, onions, feta, house dressing.....17.50

 ROAST POTATOES - olive oil, lemon, garlic.....8.50

 RICE PILAF - carrots, celery, onion, in vegetable broth.....8.50

 ROASTED VEGETABLES - mixed vegetables in tomato sauce.....8.50

 PITA - 2 slices.....3.50

1/2 Tzatziki.....\$4  1/2 Hummus.....\$4

SIDES SOUP + SALAD

parties of 6 or more subject to 18% auto-gratuity
all prices subject to sales tax and market change
substitutions are politely declined

mythos
TAVERNA

 vegan option

 ocean wise A SUSTAINABLE CHOICE

mains

DINNER

ROAST LAMB - house specialty, braised lamb shoulder.....36.00


LAMB CHOPS - 4 chops, lemon, olive oil, oregano marinade.....43.95

MOUSSAKA - layered potato, zucchini, eggplant, ground beef, béchamel.....34.00

VEGGIE MOUSSAKA - layered potato, zucchini, eggplant, mixed veggies, béchamel.....32.00


LAMB SHANK - *limited quantities* - 1 pound, leg of lamb, oven-baked in tomato sauce.....36.00

RIBS - danish pork, baby-back, full rack, greek dry rub.....34.00

 GARLIC PRAWNS - 8 prawns, butter, garlic, lemon, sautéed.....35.00
served on bed of rice with your choice of side

 BRIAM - baked eggplant topped with mixed vegetables, tomato sauce, feta.....26.00

 SPINACH CHICKPEA CASSEROLE - mixed vegetables, tomato sauce, feta.....26.00
add lamb.....+6

 STUFFED JUMBO PRAWNS - butterflied, fresh crab meat, rep pepper, cheese mix, baked.....38.00
served on bed of rice with your choice of side

souvlaki

LAMB.....28.95

CHICKEN.....27.95

 PRAWN.....34.00

LAMB, CHICKEN.....31.95

 PRAWN, SCALLOP.....34.00

all dinners and souvlaki served with roast potatoes & greek salad

OR

half roast potato, rice, vegetables

SYMPOSIUM
3 courses

FIRST - pita, hummus, tzatziki, saganaki

SECOND - keftethes, calamari, spanakopita

THIRD - greek salad, roast lamb, roast potatoes

55.00

per person minimum

2 people

NO SUBSTITUTIONS

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BAKLAVA-\$12

phyllo layered with chopped almonds, vegan butter, and cinnamon, baked, and soaked in house-made honey syrup

EK MEK-\$12

homemade syrup-soaked biscuit base, layered custard and whip cream, dusted with cinnamon and topped with sliced toasted almonds

BOUGATSA-\$12

warm, crispy phyllo filled with custard, dusted with icing sugar and cinnamon

CRÈME CARAMEL-\$12

custard baked in homemade caramel and Cointreau sauce

MUD PIE-\$10

Baskin Robbins Jamoca Almond ice cream in a pie crust served with whip cream, cocoa powder and chocolate drizzle

BAKLAVA SUNDAE-\$13

2 scoops of Earnest Ice Cream vanilla, layered with Baklava crumbles, house made honey syrup, topped with chocolate drizzle and whip cream

EARNEST ICE CREAM

Vanilla, Chocolate

1 Scoop-\$6

2 Scoops-\$8

chocolate sauce, strawberry sauce, whip cream available

GREEK COFFEE - \$3.25

ESPRESSO - \$3.25

AMERICANO - \$4.50

CAPPUCCINO/LATTE - \$5

COFFEE/TEA - \$3.25

HOT LEMON WATER - \$1

MYTHOS COFFEE

Signature Mythos Metaxa blend in brewed coffee topped with whip cream, cocoa powder and chocolate wafer roll
2oz - \$10

DESSERT WINE

Taylor Fladgate 10-Year-Old Port
2oz - \$10