

KINDERGERECHTEN

- 41. Souvlaki Kotopoulo, */**** € 10,75
Chicken skewers
- 42. Giros, */**** € 10,75
Grilled sliced pork
- 43. Biftekakia, */*** € 10,75
Greek meatballs

The dishes for the children are served with French fries, cucumber salad and mayonnaise

44. Greek Table

For a minimum of two, cost per person € 34,50

Delicious three-course meal consisting of:

Kria ke Zesti Pikilia
(cold and warm starters)

Mix Kreas or Mix Psari
(Mixed grill of meat or fish)

Grand dessert
(a variety of deserts)

Elements of the Greek table may contain gluten and/or lactose

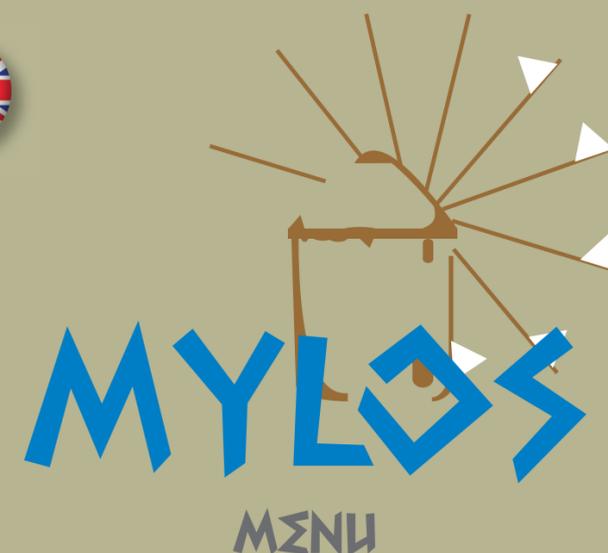
All dishes are served with a choice of Greek rice, patatesournou (baked potatoes) or French fries

EXTRAS

- Baked vegetables € 3,50
- Patatesournou, baked potatoes € 3,50
- French fries € 2,95
- Rice € 2,95
- Mayonaise € 0,75
- Ketchup € 0,75
- Tzatziki € 3,25

MEZEDES MENU

- 45. Kolokithokeftedes,** € 4,95
Croquettes of courgette, feta cheese and fresh herbs
- 46. Gigantes Makedonias, */**** € 4,95
White beans in a sauce of tomato and mint
- 47. Gemista Manitaria, *** € 4,95
Mushrooms stuffed with cheese and fresh herbs
- 48. Soutzoukakia Smirneika, *** € 5,50
Meatballs in a spicy cumin and tomato sauce
- 49. Feta Fournou, *** € 5,50
Baked feta cheese with capers, red peppers and tomato
- 50. Chortopita,** € 5,95
Filo pastry stuffed with fresh vegetables
- 51. Pita Kesarias,** € 5,95
Filo pastry stuffed with pastourma (Greek sundried beef tenderloin carpaccio), tomato and kapnisto metsovou cheese
- 52. Tiropites,** € 5,95
Filo pastry stuffed with an assortment of cheeses
- 53. Voukoliko, */**** € 5,95
Pan-fried pork, mushrooms and peppers, deglazed with wine
- 54. Taramasalata, **** € 5,25
Salad with roe
- 55. Tyrokafteri, *** € 5,25
Mousse of spicy Feta with sweet red pepper



**Welcome to restaurant Mylos,
serving authentic Cretan cuisine since 2009.**

All our dishes are prepared with fresh produce and natural oils. We serve Greek dishes with a simple and modern presentation, as inspired by the Cretan tradition. We hope you have a great evening in the friendly ambiance of our restaurant.

Please let us know if you have a food allergy or intolerance.

Chef: Myron Serdes
Hostess: Hetty Serdes

ΚΑΛΗ ΟΡΕΞΗ

*gluten-free / ** lactose-free



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COLD STARTERS

- 1. Tzatziki, *** € 7,00
Greek yoghurt with grated cucumber, fresh dill and garlic
- 2. Kapnistos Solomos, */**** € 9,25
Smoked salmon with spicy pineapple
- 3. Dakos,** € 7,75
Cretan hard bread with feta cheese, olive oil, tomato and oregano
- 4. Red beetroot carpaccio, *** € 8,25
Thinly sliced beetroot with garlic, vinaigrette and sprinkled with Kefalograviera
- 5. Pikilia kria, *** € 10,25
Selection of cold starters

WARM STARTERS

- 6. Garides saganaki, *** € 9,00
Shrimps fried in ouzo with a sauce of tomato and feta cheese
- 7. Kalamaria, **** € 9,00
Calamari rings with a dill and garlic sauce
- 8. Keftedakia, */**** € 9,00
Spicy meatballs in tomato sauce
- 9 Dolmadakia, *** € 7,00
Wine leaves stuffed with rice
- 10. Pikilia Zesti, */**** € 10,75
Selection of hot starters

SOEP

- 11. Soup of the day *** € 5,75
- 12. Creamy tomato soup *** € 5,75

SALADS

- 13. Choriatiki, *** € 9,00
World-famous Greek salad with tomato, cucumber, feta, peppers and olive oil
- 14. Red beetroot salad, *** € 9,50
Salad with chickpeas, soft Cretan cheese and vinaigrette

CHEESE

- 15. Feta saganaki,** € 8,75
Feta cheese breaded with sesame seeds and fried in honey
- 16. Haloumi, *** € 9,00
Fried Cretan cheese with a sauce of orange and balsamic vinegar
- 17. Feta, *** € 8,50
With mild green chilis, olives and oregano
- Fresh bread**
With garlic butter and tapenade (optional gluten-free) € 2,00

TRADITIONAL CUISINE

- 18. Mousaka, *** € 18,50
Oven dish consisting of layers of potato, eggplant, courgette and spicy mince in a creamy béchamel sauce
- 19. Stifado, */**** € 19,00
Stewed veal with fresh shallots, garlic, rosemary and tomato sauce
- 20. Juvetsi, **** € 19,50
Stewed lamb with Kritaraki (Greek pasta), feta and tomato
- 21. Kleftiko, *** € 19,50
Stewed lamb with vegetables, potato, feta and garlic, served in baking paper

DISHES TO SHARE

- 22. Mylos special, */**** € 45,50
Souvlaki, chicken filet, lamb chops, giros and beef tenderloin, served with peppercorn sauce and tzatziki
- 23. Elliniko Plato Chef,** € 42,50
Variety of Greek dishes such as mousaka, giros, dolmadakia, feta saganaki, Papoutzakia and bites

SPECIALTIES

- 24. Kotopoulo Gemisto, */**** € 18,50
Chicken filet stuffed with sundried tomatoes, feta, basil and an orange sauce
- 25. Paidakiaournou, */**** € 20,50
Lamb chops from the oven, in honey-balsamico marinade and served with French fries and tzatziki

GRILL

- 26. Paidakia, */**** € 19,50
Lamb chops from the oven, in honey-balsamico marinade and served with French fries and tzatziki
- 27. Mix Grill, */**** € 18,50
Giros, bifteki, chicken filet and tzatziki
- 28. Fileto Piperato, */**** € 23,50
Beef tenderloin in peppersauce with mushrooms
- 29. Olympus Bifteki Gemisto, *** € 17,50
Grilled minced meat stuffed with feta cheese, basil and sundried tomatoes
- 30. Giros, */**** € 15,75
Thinly-sliced roast meat with onions, tzatziki, pita bread and French fries
- 31. Giros souvlaki kip, */**** € 16,50
Thinly-sliced roast meat and two chicken skewers, served with onions, tzatziki and French fries
- 32. Giros met bifteki, */**** € 16,50
Thinly-sliced roast meat and two Greek meatballs, served with onions, tzatziki and French fries

VEGETARIAN

- 33. Tarta Lachanikon,** € 17,50
Baked tart of filo pastry, vegetables and a variety of cheeses
- 34. Papoutzakia, *** € 16,50
Stuffed aubergine with vegetables, honey, feta and tomato sauce
- 35. Briam, *** € 17,50
Roast vegetables with feta

SEAFOOD

- 36. Solomos Grill, *** € 21,50
Salmon served in an ouzo-cream sauce, with star anise
- 37. Kalamaria Tiganita, **** € 18,50
Fried kalamari with dill-garlic sauce and lemon
- 38. Mix Psari, */**** € 22,50
Assortment of fish: seabass, swordfish, salmon and tiger prawn, served with garlic sauce
- 39. Zeebaarsfilet, */**** Served with a sauce of oranges € 21,50
- 40. Risotto van Kritaraki,** € 18,50
Risotto of Greek pasta, with shrimp and a creamy sauce