

SAGANAKI "OPA" <i>classic Greek kefalotiri cheese melted and flambéed at your table</i>	8
SPETCHOKOFI <i>greek sausage with red & green peppers in a garlic tomato sauce</i>	8
LOUKANIKO <i>homemade Greek sausage</i>	7
GARITHES W/ FETA <i>sautéed shrimp in olive oil served on top of feta cheese with a tomato wine sauce</i>	9
GARITHES WITH KEFALOTIRI <i>baby shrimps topped with a classic greek cheese</i>	7
MYSTIKO GARITHES <i>tiger shrimp sautéed in fresh garlic butter and ouzo</i>	9
CALAMARI <i>fried or grilled squid</i>	9
ZUCCHINI <i>pan fried or broiled</i>	8
TYROPITA <i>feta cheese wrapped in filo pastry and oven baked</i>	6
SPANAKOTIROPITA <i>resh spinach with feta cheese wrapped in filo and oven baked</i>	6
DOLMADES <i>wine leaves stuffed with ground beef, rice & herbs top with a fresh lemon sauce</i>	8
GIGANTES <i>lima beans served in a tomato sauce</i>	6
GRILLED OCTOPUS <i>marinated grilled octopus</i>	11
KEFTETHES <i>greek style meat balls, pan fried</i>	7
MYDIA <i>mussels baked in ouzo or tomato sauce</i>	8
TYGANOPSOMO ME KOPANISTI <i>fried bread with a hot and spicy spread</i>	7
PIPERIES SHARAS <i>charcoal-grilled mild peppers</i>	6
KOLOKYTHOKEFTEDES <i>pan fried zucchini balls</i>	6
MARIDES <i>panfried smelts</i>	7
MEZEDES <i>for two or more persons: select any four hot or cold appetizers</i>	10/person

hot appetizers/mezze

~ all dips are served w/ pita ~

TARAMOSALAT 6
famous greek dip made from roe fish eggs, olive oil and lemon juice

TZATZIKI 6
classical refreshing greek dip made with yogurt, cucumbers and fresh garlic

TOMATO VINAIGRETTE 7
combination of sliced fresh tomato, feta cheese, oregano with our own vinaigrette

SKORDALIA 6
this special dip has a taste from a mediterranean island made with fresh garlic, potatoes and olive oil

REVITHOSALATA/HOMMUS 6
made with ground chickpeas, fresh garlic, tahini and lemon juice

GARITHES 12
jumbo shrimp cocktail served with our own seafood sauce

DOLMADES GIALANTZI 6
rice with herbs & spices wrapped in wine leaves with lemon

TYROKAFTERI 6
hot and mild peppers mixed with feta cheese

MELITZANOSALATA 7
eggplant spread

FETA ME ELIES 7
feta cheese with olives and oregano

AVGOLEMONO 4
rice, chicken, lemon and egg

FAKES 4
lentil soup

GREEK SALAD
combination of feta cheese, olives, cucumbers, onions with lettuce & tomato served with our own vinaigrette

HORIATIKI
the original farmer's style greek salad with tomato, cucumber, onions, peppers and feta cheese served with virgin olive oil, aged wine vinegar and oregano

PSILOKEMENI
romaine lettuce, green onions, olives & feta cheese served with our own vinaigrette

MYSTIKO SPECIAL
spinach, feta cheese, pomegranate and mixed nuts served with our own vinaigrette

MEDITERRANEAN SALAD
romaine lettuce, tomatoes, cucumbers, red onions, feta cheese and shrimp served with our own vinaigrette

SERVINGS:
FOR ONE: 7
FOR TWO: 12

ADD:
CHICKEN: 4 / SHRIMP: 6

cold appetizers/mezze

soups

salads

KOTOPOULLO SOUVLAKI	14
<i>charbroiled chicken souvlaki served with rice, potatoes and a choice of fresh vegetable of the day or salad</i>	
KOTOPOULLO RIGANATO	16
<i>two breast of chicken marinated with olive oil, lemon juice and oregano served with rice or potatoes and our fresh vegetable of the day</i>	
KOTOPOULLO ATHENA	16
<i>two chicken breasts stuffed with feta cheese & spinach in a rosa sauce served with roast potatoes, salad and our fresh vegetable of the the day</i>	
KOTOPOULLO FILETO & GARITHES	19
<i>two chicken breasts & shrimps served with potatoes and our fresh vegetable of the day</i>	
ARNAKI SOUVLAKI	19
<i>charbroiled lamb loin on a skewer served with rice, potatoes and a choice of fresh vegetable of the day or salad</i>	
ARNISIA PAIDAKIA SHARAS	18
<i>charcoal-grilled lamb chops served with rice or potatoes and our fresh vegetable of the day</i>	
PSITO ARNANKI	16
<i>roast lamb served with rice or potatoes and our fresh vegetable of the day</i>	
ARNAKI EXOCHIKO	17
<i>lamb with feta, kefalotiri cheese and potatoes wrapped in a filo pastry oven baked with a light tomato sauce on top served with rice and our fresh vegetable of the day</i>	
MYSTIKO RACK OF LAMB	29
<i>broiled and seasoned with special spices and herbs served with roast potatoes, rice and our fresh vegetable of the day or salad</i>	
ARNAKI STAMNAS	17
<i>baked lamb topped with kefaloteri cheese & roast potatoes</i>	
PORK SOUVLAKI	14
<i>pork tenderloin on a skewer served rice, potatoes and a choice of our fresh vegetable of the day or salad</i>	
PSARONEFRI	16
<i>pork tenderloin in a brandy sauce served with rice or potatoes and a choice of our fresh vegetable of the day or salad</i>	
MYSTIKO TENDERLOIN	16
<i>pork tenderloin in a wine mustard sauce served with rice or potatoes and a choice of our fresh vegetable of the day or salad</i>	

chicken/kotopoulos

lamb/arnaki

pork/hyrno

VEAL A LA GRECQUE	17
<i>sauteed baby veal with mushrooms in a lemon and wine sauce served with rice or potatoes and our fresh vegetable of the day</i>	
MYSTIKO SPECIAL VEAL	18
<i>sauteed baby veal with melted kefalotiri cheese and red wine sauce served with rice and our fresh vegetable of the day</i>	
BEEF SOUVLAKI	19
<i>beef tenderloin on a skewer served with rice, potatoes and a choice of fresh vegetable of the day or salad</i>	
FILLET ALEXANDER THE GREAT	20
<i>beef tenderloin served in a special wine and mushroom sauce with rice or potatoes and our fresh vegetable of the day</i>	
CHAR-BROILED FILLET MIGNON	24
<i>tender 8 oz. fillet mignon top with sauteed mushrooms and served with rice or potatoes and our fresh vegetable of the day</i>	
FILLET MIGNON & SHRIMP	28
<i>tender 6oz. filet mignon & shrimp served with rice, potatoes and our fresh vegetable of the day</i>	
NEW YORKER	19
<i>12 oz charbroiled steak served with sauteed mushrooms on top rice or potatoes and our fresh vegetable of the day</i>	
BRIAM A LA MYSTIKO	12
<i>zucchini, eggplant, peppers, onions all sliced and baked in a tomato garlic sauce served with rice and feta cheese</i>	
VEGETABLE MOUSSAKA	15
<i>baked layers of eggplant with tomatoes, zucchini and potatoes topped with bechamel sauce and served with salad</i>	
VEGETABLE SOUVLAKI	12
<i>green peppers, mushrooms, cherry tomatoes and onions served with rice, potatoes and a choice of fresh vegetable of the day or salad</i>	
SPAGHETTI A LA PLAKA	16
<i>spaghetti with peppers, mushrooms & grilled chicken strips</i>	
MYSTIKO THALASA PASTA	17
<i>spaghetti with calamari, octopus, shrimp in a rose sauce</i>	

veal
beef/mosharaki
vegetarian
pasta

greek classics **seafood** **side orders**

QUAILS	18
<i>grilled fresh quail marinated in virgin oil and fresh herbs rice, potatoes and a choice of fresh vegetable of the day or salad</i>	
MOUSSAKA	14
<i>baked layers of eggplant and meat sauce topped with bechamel sauce and served with salad</i>	
BIFTEKIA	14
<i>ground beef stuffed with kefalotiri cheese rice or potatoes and a choice of fresh vegetable of the day or salad</i>	
CALAMARI (TYGANIE OR SHARAS)	17
<i>grilled or fried squid served with salad and tzatziki</i>	
GARIDES SOUVLAKI	19
<i>pan fried or charcoal-grilled shrimp on a skewer rice, potatoes and a choice of fresh vegetable of the day or salad</i>	
SOLOMOS FRESKOS	18
<i>grilled or oven baked fresh salmon in a creamy lemon sauce served with potatoes and a choice of fresh vegetable of the day or salad</i>	
FILLET OF SOLE	17
<i>pan fried or baked fresh atlantic sole served with rice or potatoes and a choice of fresh vegetable of the day or salad</i>	
BAKALIARO	18
<i>pan fried salt cod with skordalia served with rice or potatoes and a choice of fresh vegetable of the day or salad</i>	
FRENCH FRIES	4
HORTA (<i>wild greens served with lemon & olive oil</i>)	6
PITA BREAD	2
GRILLED VEGETABLES	3
FETA CHEESE	3
KALAMATA OLIVES	3
Roasted Potatoes	3
RICE PILAF	3
BAMYEAS (<i>okra baked in a tomato sauce</i>)	6

DELUXE
Chivas Regal 18 yr old 12

PREMIUM
Chivas Regal 12 yr ol 9
Johnnie Walker Black 6
Jack Daniels 6

STANDARD
Crown Royal 5
Canadian Club 5
Johnnie Walker Red 5
J&B 5

DELUXE
Hendricks 7
Tanquerary no 10 7

PREMIUM
Tanquerary Dry 6
Bombay Sapphire 6

STANDARD
Beefeater 5

Sauza Gold 5
Sauza Silver 5

DELUXE
Stella 6

STANDARD
Keiths 5
Keiths Red 5
Budweiser 5

whiskey

gin

tequila

draught

DELUXE
Grey Goose 7
Level Vodka 7

PREMIUM
Iceberg 6
Polar Ice 6

STANDARD
Absolut 5
Smirnoff 5

DELUXE
Metaxa 7 star 6

PREMIUM
Metaxa 5 star 5

Hennessy xo 12
Hennessy vsop 9
Hennessy vs 7

Coors Light 4
Blue 4
Molson Export 4
Sleeman Cream Ale 4
Sleeman Dark 4

vodka

brandy

cognac

beer by the bottle

WHITE
Bacardi white 5

AMBER
Bacardi gold 5

DARK
Bacardi Black 5

Dom Perignon (1998) 300
Cristal (2000) 300

Moet & Chandon Brut Imperial 130

Veuve Clicquot Brut 130

SPARKLING WINE
Henkell Trocken 30

Coffee (regular/decaf) 2

Tea 2

Herbal 3

Soft Drinks 2

Joli 4(750ml) 3(330ml)
(fizzy carbonated natural spring water)

Juice 3
(orange, tomato, clamato, cranberry)

Non-alcoholic Beer 4

Alfa (Greece) 5

Mythos (Greece) 5

Corona (Mexico) 5

Heineken (Holland) 5

Miller Genuine Draft(USA) 5

rum

champagnes

beverages

beers of the world

~ all cocktails/martinis made with premium ingredients and to 'New York' Bar Standards 6.00~