

ATMOS

MEZEDES

- Grilled Pita, extra virgin olive oil, oregano (vg) • 8
- Warm Olives, lemon, garlic, herbs (v, gf) • 9
- Taramosalata, traditional fish roe dip • 14
- Tzatziki, yoghurt, cucumber dip (v, gf) • 12
- Fava, split yellow pea dip, caramelised onion, capers (v, gf) • 12
- Saganaki, fried cheese, honey walnuts (v, gf) • 17
- Sheftalia, Cypriot lamb and pork sausage, lemon • 20
- Koupes, ground beef, lightly fried wheat pastry (gf) • 20
- Calamari, lightly fried, lemon (gf) • 23
- Grilled Octopus, fennel and radish salad, sherry vinegar dressing • 26

LARGER PLATES

- Grilled King Prawns, preserved lemon, oregano and chilli butter (gf) • 36
- Whole Snapper, fried capers, oregano, parsley, lemon (gf) • 40
- Slow Cooked Whole Lamb Shoulder (for 2-3), baked onion, herb salsa, tzatziki (gf) • 85
- Eggplant Moussaka, mushroom and walnut ragu, béchamel (v) • 26
- Seafood Kritharaki, squid, prawn and mussel risoni, saffron • 32
- Glazed Eggplant, eggplant puree, fig and nut salad, pomegranate (vg, gf) • 26

FROM THE SOUVLA

- Slow cooked meats cooked over a charcoal rotisserie BBQ
- Chicken, fresh herb salsa, lemon (gf) • 35
- Pork, smoky eggplant puree, lemon (gf) • 36
- Lamb, tzatziki, lemon • 39

SALADS

- Greek Salad, tomatoes, cucumbers, capsicum, olives, feta, oregano (v, gf) • 18
- Cauliflower Grain Salad, mint, pine nuts, shallots, capers, lemon, chilli (v) • 21
- Watermelon & Feta Salad, pumpkin seeds, basil, roasted shallot dressing (v, gf) • 20

SIDES

- Lemon Potatoes, duck fat, lemon, oregano (gf) • 12
- Chargrilled Broccolini, lemon, extra virgin olive oil (vg, gf) • 12
- Chips with Feta (v) • 12

DESSERT

- Yiayia Sylvia's Famous Baklava, layered filo, syrup, almonds (v) • 15
- Loukoumades, traditional Greek donuts, honey, pistachio (v) • 15
- Selection of Ice Cream and Sorbet, traditional preserved fruits (v, gf) • 15

SET MENUS

Whole table only. Minimum 4 people.

KAZZI • 60PP

- Grilled Pita
- Warm Olives
- Taramosalata
- Fava
- Saganaki
- Calamari
- Lamb Shoulder
- Greek Salad
- Lemon Potatoes
- Loukoumades

SANTORINI • 70PP

- Grilled Pita
- Warm Olives
- Taramosalata
- Fava
- Saganaki
- Sheftalia
- Koupes
- Calamari
- Souvla
(Chicken, Pork and Lamb)
- Greek Salad
- Lemon Potatoes
- Baklava
- Loukoumades

MYKONOS • 85PP

- Grilled Pita
- Warm Olives
- Taramosalata
- Fava
- Saganaki
- Grilled Octopus
- King Prawns
- Whole Snapper
- Seafood Kritharaki
- Souvla
(Chicken, Pork and Lamb)
- Greek Salad
- Lemon Potatoes
- Baklava
- Loukoumades

(v) vegetarian (vg) vegan (gf) gluten free

Please advise your waiter of any dietary requirements. There is a 1% surcharge on all credit cards and AMEX incurs a 1.6% charge. 10% surcharge on public holidays.



ATMOS

Greek food is simple, uncomplicated, and best enjoyed with family and friends. Many dishes are generational family recipes customary to the Greek islands. Historically, Greek cuisine is designed to share, a tradition we encourage at Atmos.

Kali Orexi!

