

# ATMOS

## MEZEDES

- Grilled Pita**, extra virgin olive oil, oregano (vg) • 10
- Warm Olives**, lemon, garlic, herbs (vg, gf) • 9
- Taramosalata**, traditional fish roe dip • 16
- Tzatziki**, yoghurt, cucumber dip (v, gf) • 16
- Fava**, split yellow pea dip, caramelised onion, capers (vg) • 16
- Saganaki**, fried cheese, honey walnuts (v, gf) • 22
- Sheftalia**, Cypriot lamb and pork sausage, lemon (gf) • 24
- Koupes**, ground beef, lightly fried wheat pastry (gf) • 24
- Calamari**, lightly fried, aioli, lemon • 28
- Grilled Octopus**, fennel and radish salad, sherry vinegar dressing • 32

## LARGER PLATES

- Whole Snapper**, fried capers, oregano, parsley, lemon (gf) • 45
- Slow Cooked Whole Lamb Shoulder (for 2-3)**, baked onion, herb salsa, tzatziki (gf) • 90
- Eggplant Moussaka**, mushroom and walnut ragu, béchamel (v) • 32
- Seafood Kritharaki**, squid, prawn and mussel risoni, saffron • 38
- Glazed Eggplant**, eggplant puree, fig and nut salad, pomegranate (vg, gf) • 30

## SOUVLA OF THE DAY

- Slow cooked meat cooked over a charcoal rotisserie BBQ** • 39
- Please ask your waiter for today's souvla

## SALADS

- Greek Salad**, tomatoes, cucumbers, capsicum, olives, feta, oregano (v, gf) • 24
- Fried Cauliflower Salad**, couscous, pine nuts, fava, mint, capers, chilli, lemon (vg) • 26
- Watermelon & Feta Salad**, pumpkin seeds, basil, roasted eschalot dressing (v, gf) • 25

## SIDES

- Lemon Potatoes**, duck fat, lemon, oregano (gf) • 14
- Chargrilled Broccolini**, lemon, extra virgin olive oil (vg, gf) • 14
- Chips with Feta** (v) • 14

## DESSERT

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

## SET MENUS

Tables of 6+ must dine on one of our set menu options.

Whole table only. Minimum 4 people.

### KAZZI • 60PP

- Grilled Pita  
Warm Olives  
Taramosalata  
Fava  
—  
Koupes  
Calamari  
—  
Lamb Shoulder  
Greek Salad  
Lemon Potatoes  
—  
Baklava

### MYKONOS • 80PP

- Grilled Pita  
Warm Olives  
Taramosalata  
Fava  
—  
Saganaki  
Koupes  
Calamari  
—  
Seafood Kritharaki  
Lamb Shoulder  
Greek Salad  
Chips with Feta  
—  
Baklava  
Ice Cream & Sorbet

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

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.

1% surcharge on all credit cards, 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!

