

# ATMOS

## MEZEDES

Warm Olives, lemon, garlic, herbs (vg, gf) • 9

Grilled Pita, extra virgin olive oil, oregano (vg) • 10

Taramosalata, traditional fish roe dip • 16

Tzatziki, yoghurt, cucumber dip (v, gf) • 16

Fava, split yellow pea dip, caramelised onion, capers (vg, gf) • 16

Saganaki, fried cheese, honey walnuts (v, gf) • 25

Sheftalia, Cypriot lamb and pork sausage, lemon (gf) • 24

Koupes, ground beef and pork, lightly fried wheat pastry (gf) • 24

Calamari, lightly fried, aioli, lemon • 29

Grilled Octopus, fennel and radish salad, sherry vinegar dressing (gf) • 32

## LARGER PLATES

Whole Snapper, fried capers, oregano, parsley, lemon (gf) • 49

Slow Cooked Whole Lamb Shoulder, baked onion, herb salsa, tzatziki (gf) • 92

Eggplant Moussaka, mushroom and walnut ragu, béchamel (v) • 35

Seafood Kritharaki, squid, prawn and mussel risoni, saffron • 42

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) • 25

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) • 15

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 8 and above must dine on one of our set menus.

Whole table only. Minimum 4 people.

### KAZZI • 60PP

Warm Olives

Grilled Pita

Taramosalata

Fava

—

Koupes

Calamari

—

Lamb Shoulder

Greek Salad

Lemon Potatoes

—

Baklava

### MYKONOS • 80PP

Warm Olives

Grilled Pita

Taramosalata

Fava

—

Saganaki

Koupes

Calamari

—

Seafood Kritharaki

Lamb Shoulder

Greek Salad

Chips with Feta

—

Baklava

Ice Cream & Sorbet

Vegan and gluten free set menus available on request.

(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. 5% surcharge on Sundays, 15% 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!

