



Lunch at Myrtos

2 courses for 25 per person

3 courses for 29 per person

Dips & Small Plates

Taramosalata Smoked cod roe, trout roe, dill oil

Tirokafteri Spicy feta, Greek yoghurt

Hummus Chickpeas, black sesame, tahini, smoked paprika

Hortopita Greek wild greens, phyllo, feta

Savoy Cabbage Skewer Coconut tzatziki, wild fennel, dill oil

Dolmadakia Avgolemono, wild fennel

Mains

Lamb Moussaka The non-deconstructed, traditional way

Trahanas Sour wheat pasta, mushrooms, Metsovone cheese

Prawn Saganaki Tomato, feta

Rotisserie Chicken Free range Fosse Meadows 81-day old chicken, long grain rice, avgolemono

Desserts

Portokalopita Orange syrup-soaked phyllo cake, kaimaki ice cream

Loukoumades Greek donuts, thyme honey, crushed walnuts, Ceylon cinnamon

Valid Monday–Friday from 12–5pm (not available on Bank Holidays)

A discretionary service charge will apply.