

Sundays at Myrtos

Snacks

Sourdough Loaf
6

Pita
6

Taramosalata
Smoked cod roe,
trout roe, dill oil
11

Hummus
Chickpeas, black sesame,
tahini, smoked paprika
10

Carlingford Oysters
Pickled shallot, lemon
Two 9 | Four 18 | Six 27

Dorset Snail Pita
Tomato, chilli, pickled red
onion, aged graviera
16

Sides

Savoy Cabbage
8

**Thyme Honey Glazed
Chantenay Carrots**
8

**Greek Lemon
Roast Potatoes**
8

Small Plates

Greek Salad
Carob rusks, feta mousse,
wild oregano
19

Bluefin Tuna Crudo
Cretan rock samphire,
tomatoes, capers
20

Dolmadakia
Avgolemono,
wild fennel
15

Hortopita
Greek wild greens, phyllo, feta
15

Lamb Moussaka
The non-deconstructed,
traditional way
22

Plant

Briam
Aubergine, courgette, potato,
tomato
16

Rotisserie Cauliflower
Long grain rice, pomegranate,
parsley, dukkah
20

Sea

Kefalonian Organic Sea Bass
Salt-baked, extra virgin olive oil,
lemon (1kg)
75

Whole Lobster Giouvetsi
Orzo pasta, mussels, tomato,
lemon, basil
70

Land

Grilled Lamb Chops 800g
Served with
coconut tzatziki
65

Beef Sirloin
Jus gras (600g)
75

Greek Roasts

Gathering around for a roast on Sunday with friends and family is a Greek staple. Explore our take on a Sunday roast with traditional lamb Kontosouvli, sea bream with tonato sauce or a mixed roast.

Lamb Kontosouvli
30

Beef Short Rib
30

Rotisserie Chicken
28

Sea Bream
Greek tonato sauce
30

Mixed roast feast for two
50

Maitake Mushroom
26

All served with Greek lemon roast potatoes, pita bread, savoy cabbage, Cretan thyme honey glazed Chantenay carrots & gravy

Cocktails

**Non-Alcoholic
Spiced Pomegranate Mule**
12

Non-Alcoholic America-NO
12

Sun-Dried Tomato Bloody Mary
15

Rosemary Paloma
14

Desserts

Loukoumades
Greek donuts, hazelnuts,
banana, chocolate sauce
12

Feta Cheesecake
Cherry spoon-sweet
13

Sticky Toffee Pudding
Butterscotch sauce
13

