

Sundays at Myrtos

Snacks

Sourdough Loaf
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

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

Roasts

Lamb Kontosouvli
30

Beef Short Rib
30

Pork Belly
26

Sea Bream
30

Rotisserie Chicken
28

Mixed roast feast for two
50

Maitake Mushroom(v)
26

All served with Greek roast potatoes, Yorkshire pudding, savoy cabbage, 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 sweets
13

Sticky Toffee Pudding
Butterscotch sauce
13

