Myrtos
LONDON

A menu inspired by Greece and its beautiful isles, mainland, mountains and tradition

Snacks & Dips

Pita
6

Sourdough Loaf
6

Theodore's Tiropita
Cheese, fermented potato pita, sesame, orange
12

Taramosalata
Smoked cod roe, trout roe, dill oil
11

Melitzanosalata
Aubergine, peppers, pomegranate, feta cheese
12

Tirokafteri
Spicy feta, Greek yoghurt
11

Raw

½ Dozen Carlingford Oysters
Cucumber granita, lemon
Two 10/Four 19/Six 28

Bluefin Tuna
Cretan rock samphire, tomatoes, capers
21

Pink bream / Seabass crudo
Orange, extra virgin olive oil, hand-picked afrala salt
23

Small Plates

Greek Salad
Carob rusks, feta mousse, wild oregano
20

Hortopita
Greek wild greens, phyllo, feta
16

Dolmadakia
Avgolemono, wild fennel
15

Grilled Octopus
Flamed green beans, fermented savoy cabbage
25

Half Grilled Greek Sea Bream
Fricasse lettuce, mediterranean herbs, avgolemono
30

Poached Cod fillet
Skordalia, pickled rock samphire, celery, crispy shallots, cod jus
28

Prawns saganaki
Lobster-flavoured butter, feta cheese, chilli
24

Rotisserie Cauliflower
Long grain rice, pomegranate, parsley, Dukkah
22

Stuffed chicken breast
Sun-dried tomatoes, carrots, courgette, graviera cheese foam
28

Lamb Moussaka
The non-deconstructed, traditional way
24

Sharing Mains

Grilled Beef Sirloin
Jus gras (600g)
77

Kefalonian Organic Sea Bass
Salt-baked, Extra virgin olive oil, lemon
77

Grilled Lamb Chops
Served with coconut tzatziki (800g)
70

Whole Lobster Giouvetsi
Orzo pasta, mussels, tomato, lemon, basil
75

Side Dishes

Whole Butter Lettuce
Lemon, anchovy, chives
9

Beetroot with it's leaves
Crushed walnuts, goat's cheese, aged vinegar
9

Olive Oil Fries
Graviera cheese, Black Truffle
9

Greek Wild Greens
Stamnagathi (chickory), staka butter, lemon
9