Myrtos

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

Snacks & Dips

Pita	6
Sourdough	6
Theodore's Tiropita Goats graviera, 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
Dolmadakia Avgolemono, wild fennel	15

Raw

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
Grilled Octopus Flamed green beans, fermented savoy cabbage	27
Married Sardines Caramelised tomato sauce, olive & caper paté, ladolemono	18
BBQ Squid Fermented chilli, lemon persillade, squid ink, mandarin oil	25
Greek Bream over Oak Smoked Ouzo, red chard, trout roe, lemon pearls	30
Cod "Revithada" Chickpeas, burned leek stew, aniseed	28
Prawns Saganaki Lobster-flavoured butter, feta cheese, chilli	24
Roasted Cauliflower Caramelised cauliflower puree, charred lemon glaze, Smyrna rice	22
Grilled Poussin Oregano glaze, fingerling potatoes, roasted wing jus	25
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 Coconut tzatziki (800g)	70
Whole Lobster Giouvetsi Orzo pasta, mussels, tomato, lemon, basil	75

Side Dishes

Green Salad Pickled cucumber, spring onion mayo, kefalotyri	9
Beetroot with its Leaves Crushed walnuts, goat's cheese, aged vinegar	9
Fries Black truffle, feta, wild oregano	9
Greek Wild Greens Staka butter, lemon	9