

## Cold starters

### Pita Bread g/ve - 25

Two pieces of grilled pitta, olive oil, oregano

### Tyrokafteri d/ve - 50

Roasted red peppers, Feta cheese, harissa

### Casa Myrra Hummus d/ss - 62

Tahini, pickled sweet peppers, Wagyu beef ragù, green olives, red onion, Feta cheese, fresh parsley

### Bluefin Tuna Tartare d/g/f/n/so/ss - 145

Black truffle, shallots confit, Greek yoghurt, lemon, chives, crispy koulouri

### Beef Carpaccio d/g/f/so - 130

Seared Wagyu beef, Cretan grape vinaigrette, Kefalotyri cheese, capers, confit shallot relish

### Pan Con Tomate d/g/n/ve - 30

Crispy sourdough, tomato, Manchego Añejo cheese

## Salads

### Greek Salad d/m/ve - 78

Vine tomatoes, cucumber, red pepper, red onion, Kalamata olives, Feta cheese, capers, oregano vinaigrette

### Casa Myrra Salad d/n/so/g/f/e - 65

Romaine lettuce, roasted corn, Manchego cheese, mixed seeds, avocado dressing, fresh dill

## Hot Starters

### Pulpo a la Gallega f/e/g/so/n - 148

Grilled octopus, baby potato confit, smoked paprika emulsion, green harissa purée, crispy beef chorizo

### Crispy Calamari f/e/g/d/ss - 96

Baby squid, spiced seaweed seasoning, lemon aioli

### Bocadillo g/d/so/e/n/f - 72

Two Wagyu beef sliders, Manchego cheese, beef chorizo jam, aioli, Padrón peppers, pickles, homemade cheese bun

### Prawns Saganaki d/s/g/f - 80

Chilli butter, spicy tomato sauce, romero peppers, Feta cheese, dill

### Spinach Pie d/g/ve - 65

Crispy filo, Feta cheese, leek, spinach, dill

### Feta Kataifi g/d/ss/e/n/ve - 75

Lemon gel, thyme, sumac, Cretan honey, sesame seeds, edible flower

### Pimientos De Padrón e/f/n/g - 62

Garlic aioli, sea salt

### Beeftekia d/n/g/ss/e - 68

Wagyu beef meatballs, tomato sauce, pickled peppers, garlic yogurt, Feta cheese, parsley, lavash bread



## Mains

### Pollo a la Brasa g/so - 152

Marinated cornfed baby chicken, toasted sourdough bread,  
roasted cherry tomato, mixed herbs, natural jus

### Lamb Chops d - 235

Marinated grilled Australian lamb, pickled cucumber, tzatziki

### Casa Myrra Moussaka d/g/n/so - 184

Braised lamb shoulder, roasted aubergine, triple-cooked potatoes, Kasseri cheese sauce

### Grilled Sea Bass Fillet f/d - 180

Wilted baby spinach, smoked cauliflower purée, wild mushrooms

### Wagyu Striploin d/g/f/m - 335

Grade 5 Australian Wagyu beef, Feta cheese dressing, chimichurri, crispy shallots

## Shared plates

### Mixed Seafood Paella Fideuà g/c/f/d/s/e/m/ss - 265

Add Beef Chorizo - 30

Fideuà pasta, sofrito, mixed seafood broth, grilled sea bass, tiger prawns, octopus,  
calamari, chimichurri, saffron emulsion

### Chicken And Beef Chorizo Paella Fideuà f/e/g/m/so - 235

Fideuà pasta, chicken broth, sofrito, grilled baby chicken, chimichurri, beef chorizo emulsion

### Chicken Kontosouvli d/g/n/e - 340

Yoghurt-harissa marinated chicken thighs, salad, tzatziki, pickles, Greek-style fries

### Grilled Sea Bream f/d - 240

800gr whole sea bream, garlic confit, Jalapeño, lemon

## Sides

### Tzatziki d/ve - 50

Greek yogurt, cucumber, roasted garlic, shallot,  
lemon, mint, fresh dill

### Feta Fries d/n/g/ve - 40

Thick cut potatoes, Greek oregano, tzatziki, feta,  
fresh parsley

### Grilled Vegetables ve - 55

Seasonal charcoal grilled vegetable, oregano salt

### Cretan Wedding Rice n - 40

Mix Cretan spices, fried onion, black lemon,  
sumac, pine nuts, almond, raisins

### Sautéed Broccolini ss/ve - 60

Spicy garlic oil, Kalamata olives, cherry tomatoes,  
capers, sesame seeds

### Andalusian Green Olives ve - 30

Marinated Spanish olives, pimientos, oregano

### Chillies Plate ve - 12

Red harissa, chilli flakes, pickled chilli

