

Cold starters

Pita Bread g/ve

Two pieces of grilled pitta, olive oil, oregano

Tyrokafteri d/ve

Roasted red peppers, Feta cheese, harissa

Casa Myrra Hummus d/ss

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

Bluefin Tuna Tartare d/g/f/n/so/ss

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

Beef Carpaccio d/g/f/so

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

Pan Con Tomate d/g/n/ve

Crispy sourdough, tomato, Manchego Añejo cheese

Salads

Greek Salad d/m/ve

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

Casa Myrra Salad d/n/so/g/f/e

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

Hot Starters

Pulpo a la Gallega f/e/g/so/n

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

Crispy Calamari f/e/g/d/ss

Baby squid, spiced seaweed seasoning, lemon aioli

Bocadillo g/d/so/e/n/f

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

Prawns Saganaki d/s/g/f

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

Spinach Pie d/g/ve

Crispy filo, Feta cheese, leek, spinach, dill

Feta Kataifi g/d/ss/e/n/ve

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

Pimientos De Padrón e/f/n/g

Garlic aioli, sea salt

Beeftekia d/n/g/ss/e

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



Mains

Pollo a la Brasa g/so

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

Lamb Chops d

Marinated grilled Australian lamb, pickled cucumber, tzatziki

Casa Myrra Moussaka d/g/n/so

48-hour braised beef short ribs, roasted aubergine, triple-cooked potatoes, Kasseri cheese sauce

Grilled Sea Bass Fillet f/d

Wilted baby spinach, smoked cauliflower purée, wild mushrooms

Wagyu Striploin d/g/f/m

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

Add Beef Chorizo

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

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

Chicken Kontosouvli d/g/n/e

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

Grilled Sea Bream f/d

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

Sides

Tzatziki d/ve

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

Feta Fries d/n/g/ve

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

Grilled Vegetables ve

Seasonal charcoal grilled vegetable, oregano salt

Cretan Wedding Rice n

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

Sautéed Broccoli ss/ve

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

Andalusian Green Olives v

Marinated Spanish olives, pimientos, oregano

Chillies Plate ve

Red harissa, chilli flakes, pickled chilli

