



Cold starters

PITA BREAD (G/VG) - 17

TUNA CARPACCIO (D/G/N) - 77

Truffle, confit shallots, Greek yoghurt, chives, grape, pine nuts

SEA BREAM CARPACCIO - 77

Avocado mousse, pickled cucumber, radish, Serrano chilli, mandarin dressing

PULPO CARPACCIO (G/N/S) - 82

Mango dressing, romesco sauce, crispy capers, frisée, herbs

TOMATO CARPACCIO (D/N/VE) - 59

Compressed watermelon dressing, feta cheese, almond flakes, fresh mint

BEEF TARTARE (D) - 92

Cured Wagyu beef, smoked paprika aioli, pickled Jalapeño, capers, shallots, potato chips, Manchego cheese

SPICY FETA (D/VE) - 47

Roasted Florina peppers, feta cheese, dill

MYRRA HUMMUS (D/N) - 47

Crispy lamb, sesame seeds, red onion, pickled peppers, feta cheese, pine nuts, Serrano chilli

AVOCADO HUMMUS (D/N/VE) - 57

Coriander, Jalapeño, feta cheese, sunflower seeds, tomato salsa

Hot starters

PULPO A LA GALLEGA (G/S) - 99

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

CALAMARI KALAMAKI (S) - 76

Tender baby squid, parsley lemon relish, tomato and Florina pepper jam

PIMIENTOS DE PADRÓN (D/VE) - 68

Garlic, sea salt

CRISPY CALAMARI (D/G/S) - 67

Crispy jalapeño, crispy parsley, seaweed powder, mixed spices, lemon aioli

BOCADILLO (D/G) - 71

Mini burger, Mahón cheese, beef chorizo jam, aioli, Padrón pepper, pickled cucumber, cheese bun

SPINACH PIE (D/G/VE) - 61

Crispy phyllo pastry, mixed cheese, leek, spinach

PRAWN SAGANAKI (D/G/S) - 79

Tomato sauce, red capsicum, feta cheese, dill

KATAIFI WRAPPED FETA CHEESE (D/G/VE) - 71

Lemon jelly, thyme, Cretan honey, sesame seeds, mixed edible flowers

BEEFTEKIA (D/G) - 65

Tomato sauce, pickled peppers, Greek yoghurt, feta cheese, onions, parsley, crispy bread

CHEESE PLATTER (D/G/VE) - 75

Manchego cheese, Mahón cheese, Vega Capricho, membrillo, grapes, pickled vegetables, figs

Salads

GREEK SALAD (D/VE) - 57

Vine-ripened tomato, cucumber, marinated onion, capers, Florina pepper, feta cheese, Kalamata olives, mint, parsley, chilli, oregano vinaigrette

MYRRA SALAD (D/G/VE) - 57

Kale, romaine leaves, roasted corn, Manchego cheese, pumpkin seeds, avocado dressing
(ADD ON CHICKEN RÔTISSERIE) - 71

ALONISSOS SALAD (G) - 80

Marinated tuna steak, baby arugula, parsley, mint, sundried cherry tomato, avocado, mixed sesame seeds, cilantro mango dressing

ENSALADA DE POLLO (D) - 71

Baby arugula, mint, mizuna, potato confit, baby asparagus, rôtisserie chicken, parmesan cheese, salsa blanca

Peinirli from our wood-fired oven

THREE CHEESES AND EGG (D/G/VE) - 65
FIG, GOAT CHEESE (D/G/VE) - 65

TRUFFLE (D/G/VE) - 99
TOMATO, KASSERI CHEESE (D/G/VE) - 65

AVOCADO, FETA, CHILLI (D/G/VE) - 65

Mains

POLLO A LA BRASA (G) - 131
Marinated cornfed baby chicken, toasted bread, chicken jus, confit cherry tomatoes, mixed herbs

KLEFTIKO (D) - 152
48-hour braised lamb shoulder, feta mash, Kalamata olives, lamb jus, artichoke salad

CARNE ASADA (D/G/A) - 236
Wagyu striploin grade 4-5, truffle and cauliflower purée, red wine veal jus, Manchego cheese, mixed herbs

GRILLED STRIPLOIN (D/G) - 190
230gr. grain-fed beef striploin, Manchego mashed potato, salsa verde, veal jus

LAMB CHOPS (D) - 220
Tzaziki, cherry tomato, Kalamata olives, feta cheese, veal jus, mixed herbs salad

JOSPER-ROASTED TIGER PRAWNS (D/S) - 190
Oregano, lemon and chilli butter, potato crisps, marinated capsicum, feta powder

SANTORINI LOBSTER SPAGHETTI (D/G/S)
Half 248 / Whole 496
Canadian lobster, spicy tomato sauce, Greek yoghurt, seaweed butter, lemon confit, dill

ORGANIC GREEK BAKED SEA BREAM (D) - 184
Garlic aioli, sauce vierge, manzanilla olives, pickled red onions, dill

SALMON SOUVLAKI (D) - 131
Tomato confit, potato terrine, yoghurt, leeks, tomato jam and basil

GRILLED RIBEYE (D/G) - 268/ ADD PRAWNS (S) - 79
300gr. Ribeye, grilled tomato, grilled chilli, beef jus, steak fries

MYRRA MOUSSAKA (D/G/VE) - 89
Crispy phyllo pastry, grilled courgette, smoked aubergine, potato terrine, feta cheese

JOSPER-GRILLED CAULIFLOWER (VG) - 89
Cauliflower steak, tahini, chimichurri, capers, shallots, crushed nuts

GRILLED SEA BASS FILLET (D) - 142
Sautéed spinach, celery root purée, wild mushrooms

Sharing

MIXED SEAFOOD PAELLA FIDEUA (D/G/S) - 257
ADD BEEF CHORIZO - 47
Pasta, sea bass, tiger prawns, octopus, calamari, chimichurri, saffron emulsion

CHICKEN AND BEEF CHORIZO PAELLA FIDEUA (D/G) - 205
Pasta, grilled baby chicken, beef chorizo emulsion, chimichurri

MIXED GRILL PLATTER (D/G)
For two 499 / For four 799
Wagyu souvlaki, lamb chops, baby chicken, stuffed pita, grilled vegetables, steak fries

JOSPER-ROASTED SEA BASS - 341
Basil picada, cherry tomatoes, Kalamata olives, capers, potato chips

Sides

TZATZIKI (D/VE) - 37

CHILLI PLATE (VG) - 11
Red harissa and chilli flakes

FETA FRIES (D/VE) - 40
Tzatziki, feta, parsley

POTATO CHIPS (D/VE) - 34
Parmesan, parsley

BROCCOLI (VG) - 34
Chilli

GREEN BEANS FASSOLAKIA (D/VE) - 39
Tomato sauce, feta, dill, Kalamata olives

GREEN SALAD (VG) - 34
Mixed leaves, oregano vinaigrette, mixed herbs