



Cold starters

PITA BREAD (G) - 17

OYSTERS (S) - MP (each)
Classic preparation

TUNA CARPACCIO (D/N) - 77
Truffle, confit shallots, Greek yogurt, chives, grape, pine nuts

SEA BREAM CARPACCIO - 77
Avocado mousse, pickled cucumber, radish, Serrano chilli, mandarin dressing

PULPO CARPACCIO (S/N) - 82
Romesco dressing, almond, hazelnuts, marinated tomato, fresh mint

TOMATO CARPACCIO (V/N/D) - 59
Compressed watermelon dressing, feta cheese, almond flakes, fresh mint

BEEF TARTARE (D) - 88
Cured Wagyu beef, smoked paprika aioli, pickled jalapeno, capers, shallots, potato chips, Manchego

SPICY FETA (D) - 47
Roasted Florini peppers, feta cheese, dill

MYRRA HUMMUS (D/N) - 47
Crispy lamb, sesame seeds, red onion, pickled peppers, feta cheese, pine nuts

CHEESE PLATTER (V/D/G) - 75
Manchego, Mahón, Vega capricho, membrillo, grapes, pickled vegetables, figs

Hot starters

PULPO A LA GALLEGA (S/G) - 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 florini pepper jam

PIMIENTOS DEL PADRÓN (D) - 68
Garlic, sea salt

CRISPY CALAMARI (S/G/D) - 67
Crispy jalapeno, crispy parsley, seaweed powder, mixed spices, lemon aioli

BOCADILLO (G/D) - 71
Mini burger, mahón cheese, beef chorizo jam, aioli, padrón pepper, pickled cucumber, cheese bun

SPINACH PIE (V/G/D) - 61
Crispy phyllo pastry, mixed cheese, leek, spinach

PRAWN SAGANAKI (G/S/D) - 79
Tomato sauce, red capsicum, feta, dill

KATAIFI WRAPPED FETA CHEESE (G/D) - 71
Lemon jelly, thyme, Cretian honey, sesame seeds, mixed edible flowers

BEEFTEKIA (G/D) - 65
Tomato sauce, pickled peppers, Greek yogurt, feta cheese, onions, parsley, crispy bread

Salads

GREEK SALAD (V/D) - 57
Vine ripened tomato, cucumber, marinated onion, capers, florini pepper, feta cheese, kalamata olives, mint, parsley, chilli, oregano vinaigrette

MYRRA SALAD (V/D/G) - 57
Kale, romaine leaves, roasted corn, manchego cheese, pumpkin seeds, avocado dressing

SANTORINI SALAD (G/S) - 65
Poached prawns, mixed leaves, shallots, sun-dried tomato, bottarga, tuna dressing

Peinirli from our wood fired oven

THREE CHEESE AND EGG (G/D) - 65 Add truffle - 99

SPINACH, FETA, DILL (G/D) - 65

TOMATO, KASSERI CHEESE (G/D) - 65

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

Mains

CORNFED BABY CHICKEN (G/D) - 131

Greek yoghurt marination, toasted bread, natural jus, roasted tomatoes, tzatziki, 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

JOSPER ROASTED TIGER PRAWNS (S/D) - 190

Oregano, lemon and chilli butter, potato crisps, marinated capsicum, feta powder

SANTORINI LOBSTER SPAGHETTI (G/D/S)

Half 248 / Whole 496

Canadian lobster, spicy tomato sauce, Greek yogurt, seaweed butter, lemon confit, dill

ORGANIC GREEK BAKED SEA BREAM - 184

Saffron aioli, chimichurri, confit garlic, mixed herbs

SALMON SOUVLAKI (D) - 131

Tomato confit, potato terrine, yogurt, leeks, tomato jam and basil

GRILLED SEA BASS FILLET (D) - 142

Sauteéd spinach, smoked cauliflower purée, wild mushrooms

GRILLED RIB EYE (D) - 268/ ADD PRAWNS (S) - 79

300gr. ribeye, grilled tomato, grilled chilli, beef jus, chips

MYRRA MOUSSAKA (V/D/G) - 89

Crispy phyllo pastry, grilled courgette, smoked aubergine, potato terrine, feta cheese

JOSPER GRILLED CAULIFLOWER (V/N) - 89

Cauliflower steak, tahini, chimichurri, crushed nuts

Sharing

MIXED SEAFOOD PAELLA FIDEUA (S/D/G) - 257

ADD BEEF CHORIZO - 47

Pasta, seabass, 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 (G/D)

For two 499 / For four 799

Wagyu souvlaki, lamb chops, baby chicken, stuffed pita, grilled vegetables, potato chips

JOSPER ROASTED SEA BASS - 341

Basil picada, cherry tomatoes, kalamata olives, capers, potato chips

MENORCA LOBSTER (S/G) - 480

500g Canadian lobster, potato chips, parmesan, sofrito, paprika, eggs

Sides

TZATZIKI (D) - 37

CHILLI PLATE - 11

Red harissa and chilli flakes

FETA FRIES (D) - 40

Tzatziki, feta, parsley

POTATO CHIPS (D) - 34

Parmesan, parsley

BROCCOLI - 34

Chilli

GREEN BEANS FASSOLAKIA (V/D) - 39

Tomato sauce, feta, dill, kalamata olives

GREEN SALAD (V) - 34

Mixed leaves, oregano vinaigrette, mixed herbs