



Cold starters

OYSTERS (per piece) (S) - MP
Classic preparation

TUNA CARPACCIO (D/N) - 68
Truffle, confit shallots, Greek yogurt, chives, grape, pine nuts

SEA BREAM CARPACCIO (G/D) - 68
Avocado mousse, pickled cucumber, radish, Serrano chilli, mandarin dressing

BEEF TARTARE (D) - 74
Cured Wagyu beef, smoked paprika aioli, pickled Jalapeno, caper, shallots, potato chips, Manchego

SPICY FETA (D) - 38
Roasted Florini peppers, feta cheese, dill

MYRRA HUMMUS - 39
Crispy lamb, sesame seeds, red onion, pickled peppers, feta cheese, pine nuts

CHARCUTERIA (D/G) - 95
Manchego, Mahón, Cecina de León, sobrasada, beef chorizo flat bread, membrillo, manzanilla olives, mixed pickled vegetables, aioli

CHARCUTERIA GRANDE (D/G) - 295
Manchego, Mahón, goat cheese, Cecina de León, goose ham, sobrasada, beef chorizo flat bread, membrillo, manzanilla olives, mixed pickled vegetable, aioli

Hot starters

PULPO A LA GALLEGA (S/D) - 80
Grilled octopus, confit potato, green harissa purée, smoked paprika emulsion, crispy beef chorizo

CALAMARI KALAMAKI (S) - 64
Tender baby squid, parsley lemon relish, tomato and Florini pepper jam

PIMIENTOS DEL PADRÓN (D) - 52
Aioli, sea salt

CRISPY CALAMARI (S/D) - 59
Serrano chilli, oregano, lemon aioli

MINI BURGERS (G/D) - 63
Mahón cheese, beef chorizo jam, aioli, Padrón pepper, pickled cucumber, cheese bun

SPINACH PIE (V/G/D) - 53
Crispy phyllo pastry, mixed cheese, leek, spinach, feta cheese

PRAWNS SAGANAKI (S/D) - 68
Tomato sauce, red capsicum, feta, dill

KATAIFI WRAPPED FETA CHEESE (G/D) - 63
Lemon jelly, thyme, Cretan honey

Salads

GREEK SALAD (V/D) - 48
Vine ripened tomato, cucumber, marinated onion, caper berries, Florini pepper, Kalamata olives, mint, parsley, oregano vinaigrette

MYRRA SALAD (V/D/G) - 48
Kale, romaine leaves, roasted corn, Manchego cheese, pumpkin seeds, avocado dressing

BABY BEETROOT SALAD (V/D/N) - 52
Heirloom beetroots, Greek yogurt, hazelnuts, orange



Peinirli from our wood fired oven

TRUFFLE AND EGG (G/D) - 85
SPINACH, FETA, DILL (G/D) - 58
TOMATO, KASSERI CHEESE (G/D) - 58
AVOCADO, FETA, CHILLI (G/D) - 58

Mains

POLLO A LA BRASA (G) - 120

Marinated baby chicken, toasted bread, roasted tomato, natural jus

KLEFTIKO (D) - 130

48 hours braised lamb shoulder, feta mash, Kalamata olive and tomato jus, artichoke salad

CARNE ASADA (D/G) - 220

200 Gr. grade 7 Wagyu, smoked cheese and potato purée, salsa verde, grilled onions, chorizo oil

JOSPER ROASTED TIGER PRAWNS (S/D) - 169

Oregano, lemon and chili butter, crispy feta dusted potato, marinated capsicum

SALT BAKED SEA BREAM - 170

Briam, tomato and dill relish

JOSPER ROASTED SALMON (D) - 125

Roasted salmon, dill orzo, fennel cream, pickled fennel

GRILLED SEA BASS FILET (D) - 125

Sauted spinach, sunchoke purée, wild mushrooms

GRILLED RIB EYE (D) - 245/ add prawns (S) - 70

Grilled tomato, grilled chili, chips

VEGETABLE MOUSSAKA (D/G) - 85

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

Sharing

MIXED SEAFOOD PAELLA FIDEUA (S/D/G) - 230

Sea bass, tiger prawns, octopus, calamari, salsa verde, saffron emulsion

CHICKEN AND BEEF CHORIZO PAELLA FIDEUA (D/G) - 195

Grilled baby chicken, beef chorizo emulsion, salsa verde

1 KG. JOSPER ROASTED SEA BASS - 310

Tomato and herb sauce, confit fennel, samphire, lemon

Sides

FETA FRIES (D) - 32

POTATO CHIPS, PARMESAN, PARSLEY (D) - 32

BROCCOLI, CHILLI - 32

GREEN BEANS FASSOLAKIA (D) - 37

(G) Gluten (D) Dairy (N) Nuts (S) Shellfish (V) Vegetarian
Prices are in UAE Dirhams. All prices are inclusive of 7% municipality fees and 5% VAT.