

MYRA'S

TAVERNA

ΜΕΝΟΥ ΓΕΥΣΙΓΝΩΣΙΑΣ

(TASTING MENU)

\$70 PER PERSON

CYPRIOT STONE BAKED PITA

HOUSE BAKED DAILY

MIXED DIPS

TARAMASALATA, TZATZIKI, FAVA

CALAMARI WITH CYPRIOT AIOLI

CRISPY FRIED SQUID, YOGHURT AIOLI, LEMON

KEFTEDES WITH FERMENTED CHILLI SAUCE

BEEF MEATBALLS, CHILLI, GARLIC PUREE

ELENI'S 6 HOUR LAMB SHOULDER

6 HOUR SLOW-COOKED LAMB SHOULDER IN WOOD FIRE OVEN,
SERVED WITH TZATZIKI

YIAYIA'S POTATOES.

TRIPLE COOKED, LEMON, HERBS

HORIATIKI

TRADITIONAL VILLAGE SALAD

KALO PRAMA WITH CREAM CHEESE

TRADITIONAL CYPRIOT LEMON CAKE, CREAM CHEESE
FROSTING

\$90 PER PERSON

CYPRIOT STONE BAKED PITA

HOUSE BAKED DAILY

MIXED DIPS

TARAMASALATA, TZATZIKI, FAVA

MYRA'S FALAFEL WITH TAHINI

FLUFFY & CRUNCHY

CALAMARI WITH CYPRIOT AIOLI

CRISPY FRIED SQUID, YOGHURT AIOLI, LEMON

SHEFTALIA

CYPRIOT PORK SAUSAGE, COOKED OVER COALS

KING PRAWN WITH OUZO BUTTER

COOKED OVER COALS, LEMON, THYME

BBQ OCTOPUS

COOKED OVER COALS, GARLIC, LEMON, OLIVE OIL, OREGANO

MAKARONIA TOU FOURNOU

TRADITIONAL BAKED DISH OF PASTA, PORK RAGU, BÉCHAMEL
AND HALLOUMI

HORIATIKI

TRADITIONAL VILLAGE SALAD

KALO PRAMA WITH CREAM CHEESE

TRADITIONAL CYPRIOT LEMON CAKE, CREAM CHEESE FROSTING