

MYRA'S TAVERNA

PSOMI / ALEIMMATA / MEZEDAKIA - BREAD / DIPS / SMALL PLATES

CYPRIOI STONE BAKED PITA	6
MARINATED OLIVES - EVOO, LEMON ZEST, HERBS	7
TARAMASALATA - FISH ROE, LEMON, SMOKED PAPRIKA	14
TZATZIKI - YOGHURT, CUCUMBER, MINT OIL	12
MELITZANOSALATA - WOOD-FIRED EGGPLANT, ONION, HERBS	13
TYROKAFTERI - WHIPPED FETA, CHARRED CHILLI, EVOO	16
HEIRLOOM TOMATEOS - EVOO, RED WINE VINEGAR, OREGANO, MINT, OLIVES	16
HORIATIKI - VILLAGE SALAD	17
FALAFEL - TAHINI, ZA'ATAR	19
KOLOKITHOKEFTEDES - FRIED ZUCCHINI FRITTERS, DILL YOGHURT	16
KEFTEDES - BEEF MEATBALLS, CONFIT GARLIC, CHILLI JAM	22
STA KARVOUNA - ON THE CHARCOAL	
SHEFTALIA - TRADITIONAL CYPRIOT PORK SAUSAGE	24
BBQ MACKEREL - SMOKED ROSEMARY TOMATOES, PICKLED FENNEL	30
CHARRED OCTOPUS - EVOO, LEMON, MOUNTAIN OREGANO	28
PORK SOUVLAKI - CUMIN AND FENNEL SEEDS, ROASTED ONION	32
CHICKEN SOUVLAKI - CUMIN, CORIANDER, THYME SALT, TZATZIKI	30
STON FOURNO - IN THE OVEN	
HALLOUMI SAGANAKI - BAKED EWE'S CHEESE, HONEY	21
MOUSSAKA - EGGPLANT, LAMB RAGU, BÉCHAMEL	25
SPANAKOPITA - SPINACH, LEEKS, FETA, RICOTTA, FILO PASTRY	28
MUM ELENI'S LAMB SHOULDER - SERVED WITH TZATZIKI	69
SYNODEFTIKA - SIDES	
YIAYIA'S HASSLEBACK POTATOES - CYPRIOT LEMON SEASONING	12
PAPOU'S HORTA - WILD GREENS, EVOO, LEMON	9
MARATHIO SALATA - FENNEL, ORANGE & OLIVES	16

WE KINDLY ASK YOU TO INFORM A MEMBER OF WAITSTAFF
IF YOU HAVE ANY ALLERGIES, PRIOR TO ORDERING

MYRA'S TAVERNA

ÉLA NA FAS, PEDÍ MOU

YIAYIA WILL
FEED YOU.
\$75 PER PERSON

STONE BAKED PITA
TARAMASALATA, TZATZIKI,
MELITZANOSALATA

FALAFEL

KEFTEDES

SPANAKOPITA

PORK SOUVLAKI

HORIATIKI

YIAYIA'S POTATOES

KALO PRAMA

PAPOU TASTING
AVLI MENU
\$90 PER PERSON

STONE BAKED PITA
TARAMASALATA, TZATZIKI,
MELITZANOSALATA

BAKED HALLOUMI

SHEFTALIA

CHARRED OCTOPUS

MUM ELENI'S LAMB SHOUDLER

HORIATIKI

YIAYIA'S POTATOES

KALO PRAMA

WE KINDLY ASK YOU TO INFORM A MEMBER OF WAITSTAFF
IF YOU HAVE ANY ALLERGIES, PRIOR TO ORDERING

MYRA'S TAVERNA

KATI GLYKO - SOMETHING SWEET

KALO PRAMA - LEMON AND OLIVE OIL CAKE, CREAM CHEESE

9

YIAYIA'S BOUGATSA - BAKED CUSTARD, FILO PASTRY,
SEASONAL FRUIT

15

HALVA ICE CREAM, SALTED ALMONDS AND WALNUTS, HONEY

11

DESSERT DRINKS

KALO PRAMOVI - SPICED RUM INFUSED WITH LEMON
CAKE, BUTTERSCOTCH, ORANGE - 24

SAMOS VIN DOUX, WHITE MUSCAT, GR - 12

TEA- 5

PEPPERMINT

CHAMOMILE

GREEK MOUNTAIN TEA

GREEK COFFEE- 5

SKETOS

METRIOS

GLYKOS

WE KINDLY ASK YOU TO INFORM A MEMBER OF WAITSTAFF
IF YOU HAVE ANY ALLERGIES, PRIOR TO ORDERING