

MYRA'S

TAVERNA

ARCHI TOU SYMPOSIΟΥ (START THE FEAST)

CYPRLOT STONE BAKED PITA.....\$6
HOUSE BAKED DAILY

TZATZIKI.....\$12
GREEK YOGURT, CUCUMBER, GARLIC, MINT

TARAMASALATA.....\$12
WHIPPED COD ROE, LEMON, OLIVE OIL

FAVA.....\$12
YELLOW SPLIT PEAS DIP, GARLIC TOUM, CAPERS

OIKOGENEIAKO TRAPEZI (THE FAMILY TABLE)

CALAMARI WITH CYPRLOT AIOLI.....\$26
CRISPY FRIED SQUID, YOGHURT AIOLI, LEMON

BBQ OCTOPUS.....\$28
COOKED OVER COALS, GARLIC, LEMON, OLIVE OIL, OREGANO

SHEFTALIA.....\$23
CYPRLOT PORK SAUSAGE, COOKED OVER COALS

HALLOUMI RAVIOLI.....\$30
HAND MADE PASTA FILLED WITH HALLOUMI & MINT, TOSSED IN WARM BUTTER AND RICH CHICKEN STOCK.

KEFTEDES WITH CHILLI SAUCE.....\$22
BEEF MEATBALLS, CHILLI, GARLIC PUREE

SPANAKOPITA.....\$27
FILO PASTRY FILLED WITH SPINACH, FRESH HERBS, RICOTTA & FETA CHEESE

BAKED HALLOUMI WITH LEMON.....\$19

MYRA'S FALAFEL WITH TAHINI.....\$18
FLUFFY & CRUNCHY

MAKARONIA TOU FOURNOU.....\$30
TRADITIONAL BAKED DISH OF PASTA, PORK RAGU, BÉCHAMEL AND HALLOUMI

KING PRAWN WITH OUZO BUTTER.....\$12 EA.
COOKED OVER COALS, LEMON, THYME

ELENI'S 6 HOUR LAMB.....\$60
6 HOUR SLOW-COOKED LAMB SHOULDER IN WOOD FIRE OVEN, SERVED WITH TZATZIKI

STO PLAI (ON THE SIDE)

MYRA'S MARINATED OLIVES.....\$7
MARINATED WITH HERBS, GARLIC, CITRUS

YIAYIA'S POTATOES.....\$12
TRIPLE COOKED, LEMON, HERBS

HORIATIKI\$17
TRADITIONAL VILLAGE SALAD

GLYKA (SWEETS)

KALO PRAMA WITH CREAM CHEESE.....\$9
TRADITIONAL CYPRLOT LEMON CAKE, CREAM CHEESE FROSTING