

MYRA'S TAVERNA

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

CYPRLOT STONE BAKED PITA (DF/V/VG)	7
MARINATED OLIVES - EVOO, LEMON ZEST, HERBS (DF/GF/V/VG)	8
TARAMASALATA - FISH ROE, LEMON, SMOKED PAPRIKA (DF/GF)	17
TZATZIKI - YOGHURT, CUCUMBER AND MINT (GF/V)	14
MELITZANOSALATA - WOOD-FIRED EGGPLANT, ONION, HERBS (DF/GF/V/VG)	16
TYROKAFTERI - BARREL AGED FETA, CHARRED CHILLI, EVOO (GF)	18
HEIRLOOM TOMATOES - EVOO, RED WINE VINEGAR, OREGANO, CAPERS, MINT (DF/GF/V/VG)	18
HORIATIKI - EVOO, ORGANIC TOMATOES, CUCUMBER, CAPSICUM, ONION, OLIVES, BARREL AGED FETA & AP SOURDOUGH RUSKS (V)	23
DAKOS -AP SOURDOUGH RUSKS , TOMATOES ,CAPERS , ONIONS FINISHED WITH BARREL-AGED FETA	21
KOLOKITHOKEFTEDES - FRIED ZUCCHINI FRITTERS, MINT YOGHURT (V)	19
KEFTEDES - BEEF MEATBALLS, CONFIT GARLIC, CHILLI JAM (DF/GF	24
KOUPES - BULGUR SHELLS, BEEF, ONION, PARSLEY	24
STA KARVOUNA – ON THE CHARCOAL	
SHEFTALIA - TRADITIONAL CYPRIOT PORK SAUSAGE (GF)	27
CHARRED OCTOPUS - EVOO, LEMON, MOUNTAIN OREGANO (DF/GF)	35
POLITIKO KEBAB – LAMB & BEEF MINCE KEBAB, SERVED WITH SUMAC ONION, YOGHURT & TOMATO CHUTNEY (GF)	29
PORK SOUVLAKI - CUMIN OIL, ROASTED ONION (DF/GF)	36
CHICKEN SOUVLAKI - CORIANDER SEEDS, THYME SALT, TZATZIKI (DF/GF)	34
STON FOURNO – IN THE OVEN	
HALLOUMI SAGANAKI - BAKED EWE'S CHEESE, HONEY (GF/V)	25
GEMISTA'S - STUFFED TOMATO AND ONION WITH PORK, BEEF, RICE AND HERBS SERVED WITH YOGURT	25
KING PRAWNS - DRESSED WITH BUTTER LADOLEMONO SAUCE (3)	36
MAKARONIA TOU FOURNO - PENNE, PORK RAGU, BÉCHAMEL	28
SPANAKOPITA - SPINACH, LEEKS, FETA, RICOTTA, FILO PASTRY (V)	28
MOUSSAKA - EGGPLANT, LAMB RAGU, BÉCHAMEL	36
MUM ELENI'S LAMB SHOULDER - SERVED WITH TZATZIKI (GF)	69
SYNODEFTIKA – SIDES	
YIAYIA'S HASSLEBACK POTATOES - CYPRIOT LEMON SEASONING (DF/GF/V/VG)	15
PAPOU'S HORTA - WILD GREENS, EVOO, LEMON (DF/GF/V/VG)	14

V = VEGETARIAN Vg = VEGAN GF = GLUTEN FREE DF = DAIRY FREE

ALL MENU ITEMS ARE PREPARED IN A KITCHEN THAT PROCESSES NUTS, DAIRY, GLUTEN,
SHELLFISH, AND OTHER COMMON ALLERGENS. WE CANNOT GUARANTEE ALLERGEN-FREE MEALS.

MYRA'S TAVERNA

ÉLA NA FAS, PEDÍ MOU

YIAYIA WILL
FEED YOU.
\$75 PER PERSON

STONE BAKED PITA

MARINATED OLIVES

TARAMASALATA,
MELITZANOSALATA

HORiatIKI

HALLOUMI SAGANAKI

KOLOKITHOKEFTEDES

MOUSSAKA

YIAYIA'S POTATOES

KALO PRAMA

PAPOU TASTING
AVLI MENU
\$95 PER PERSON

STONE BAKED PITA

MARINATED OLIVES

TARAMASALATA,
MELITZANOSALATA

HORiatIKI

HALLOUMI SAGANAKI

SHEFTALIA

MUM ELENi'S LAMB SHOUDLER

YIAYIA'S POTATOES

KALO PRAMA

(ADD A SHOT OF OUZO -\$5)

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