



Lunch at Myrtos

2 courses for 25 per person

3 courses for 29 per person

Dips & Small Plates

Taramosalata Smoked cod roe, trout roe, dill oil

Tirokafteri Spicy feta, Greek yoghurt

Melitzanosalata Aubergine, peppers, pomegranate, feta cheese

Hortopita Greek wild greens, phyllo, feta

Beetroot with it's leaves Crushed walnuts, goat's cheese

Dolmadakia Avgolemono, wild fennel

Mains

Lamb Moussaka The non-deconstructed, traditional way

Greek Salad Carob rusks, feta mousse, wild oregano

Grilled Octopus Flamed green beans, fermented savoy cabbage

Poached Free range eggs English asparagus, wild garlic Hollandaise

Desserts

Portokalopita Orange syrup-soaked phyllo cake, kaimaki ice cream

Loukoumades Greek donuts, thyme honey, crushed walnuts,
Ceylon cinnamon

Valid Monday–Friday from 12–5pm (not available on Bank Holidays)

A discretionary service charge will apply.