



MYO'S

BRUNCH SET MENU

£45/PP - UNLIMITED PROSECCO*

(FOR FIRST 90 MINS - TICKETS NON-REFUNDABLE - 1:00PM TO 4.30PM)

STARTERS

HUMMUS (V)(DF)(GF)

Puree chickpeas, tahini, lemon juice and a hint of garlic.

CACIK (TZATZIKI) (V)(GF)

Classic dip of creamy yoghurt, cucumber, mint, a hint of garlic and a touch of olive oil.

YAPRAK SARMA (V)(N)

Vine leaves filled with rice, pine nuts, onions, herbs. Served with yoghurt.

TARAMA SALAD

*Freshly prepared whipped cod roe.
(Taramasalata)*

SIGARA BOREGI (V)

Rolled pastry filled with feta cheese, parsley and dill.

HALLOUMI CHEESE (V)(GF)

Grilled halloumi cheese.

KABAK MEZE (V)(GF)

Deep fried courgette, dip of creamy yoghurt, hint of garlic, parsley and touch of olive oil.

MAINS

CHICKEN SHISH

Special marinated tender cubes of chicken, served with rice and salad.

CHICKEN WINGS

Special marinated chicken wings, served with rice and salad.

VEGETARIAN MOUSSAKA (V)

Layer of aubergine, potatoes, courgettes, peas, petters, mushrooms, bechamel sauce and topped with mozzarella cheese and homemade sauce. Served with rice.

FALAFEL (V)(DF)(GF)

Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley and hummus. Served with salad.

CALAMARI (DF)

Marinated fried fresh calamari, served with homemade tartare sauce, chips and salad.

SALMON (GF)

Seasoned and marinated salmon, grilled over charcoal. Served with baby potatoes and salad.

ADANA KOFTE

Lean and tender minced lamb seasoned with parsley, spices and red peppers. Served with rice and salad.

(V) VEGETARIAN (N) CONTAINS NUTS (GF) GLUTEN FREE (DF) DAIRY FREE