




# MYS&

## BRASSERIE & BAR

01992 444415 | [www.mysarestaurant.co.uk](http://www.mysarestaurant.co.uk) | [info@mysarestaurant.co.uk](mailto:info@mysarestaurant.co.uk)

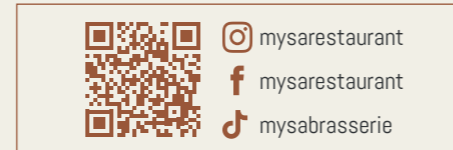


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## COLD APPETISERS

<b>MIXED OLIVES</b> Marinated mixed olives	<b>5.50</b>	<b>FETA CHEESE</b> Special Turkish feta cheese served with cherry tomato and cucumber slices	<b>6.90</b>
<b>TAHINI HUMMUS</b> A blend of chickpeas, a hint of garlic, lemon juice and extra virgin olive oil	<b>6.50</b>	<b>PATLICAN SOSLU (SAKSUKA)</b> Aubergine, tomato, garlic, red pepper, herbs and olive oil	<b>7.00</b>
<b>CACIK</b> Traditional homemade strained yoghurt dip, with dill cucumber, garlic and extra virgin olive oil	<b>6.50</b>	<b>BETROOT TARATOR</b> Beautifully roasted beetroot with strained yoghurt, infused with olive oil, garlic and herbs	<b>6.90</b>
<b>TARAMA SALATA</b> Fresh cod roe dip beaten with olive oil and lemon	<b>6.50</b>	<b>AVOCADO &amp; PRAWN COCKTAIL</b> Prawns and avocado, served with pesto sauce	<b>9.90</b>
<b>BABA GANOUSH</b> A puree of charcoal grilled aubergine, a hint of garlic, tahini, lemon juice, olive oil and traditional homemade strained yoghurt	<b>6.90</b>	<b>BURRATA</b> Mixed heritage tomatoes, basil, olive oil and orange zest	<b>8.90</b>

<b>TARTARE</b> Fresh salmon or tuna, smashed avocado, red onion, beetroot, with olive oil and balsamic vinegar	<b>8.90</b>	<b>HUMMUS KAVURMA</b> Pan fried prime lamb pieces with peanuts, served on a bed of hummus	<b>8.90</b>
<b>BRUSETTA</b> Slices of bread brushed with olive oil topped with fresh tomatoes garlic onions parsley and basil and parmesan cheese	<b>7.90</b>	<b>CRISPY CALAMARI</b> Deep fried fresh calamari in bread crumbs with homemade tartar sauce and fresh lemon	<b>10.20</b>
<b>COLD MIXED PLATTER (FOR 2 PEOPLE)</b> A selection of hummus, baba ganoush, saksuka, cacik, tarama salata	<b>25.90</b>	<b>SUCUK</b> Spicy beef sausage served with sweet chilli	<b>8.50</b>
		<b>GRILLED HALLOUMI CHEESE</b> Served with mixed leaves and tomato	<b>8.50</b>
		<b>SCALLOPS</b> Fresh scallops, pan fried, served with mashed avocado and topped with garlic butter sauce	<b>13.90</b>
		<b>CRISPY BATTERED KING PRAWNS</b> Served with sweet chilli sauce	<b>9.90</b>



## HOT APPETISERS

<b>FALAFEL</b> Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters. Served with hummus	<b>8.50</b>	<b>MUSHROOM &amp; HALLOUMI</b> Lightly pan fried garlic mushrooms and original Cypriot halloumi cheese with Turkish spice	<b>8.50</b>
<b>GRILLED OCTOPUS</b> Marinated fresh grilled octopus leg. Served with fresh lemon and garlic butter sauce	<b>11.50</b>	<b>GOAT CHEESE</b> Goat's cheese walnut, and cranberries	<b>9.50</b>
<b>FILLO PASTRY ROLL</b> Pastry rolled and filled with feta and mozzarella cheese, parsley, chilli flakes	<b>7.80</b>	<b>CREAMY GARLIC MUSHROOM</b> Mushroom, double cream, pan fried, finished with mozzarella cheese served in a sizzling pan	<b>9.50</b>
<b>BEEF TACOS</b> Slow cooked beef shallot jalapeño salsa sauce served with tortilla bread	<b>9.90</b>	<b>DYNAMITE SHRIMP PRAWNS (FRIED)</b> Dynamite fried prawns glazed in a special sauce	<b>9.90</b>
<b>BONELESS CHICKEN WINGS</b> Coated in panko breadcrumbs fried and glazed Mysa sauce	<b>9.90</b>	<b>WAGYU MINI BURGER</b> Slider of three mini burgers	<b>9.90</b>
		<b>HOT MIXED PLATTER (FOR 2 PEOPLE)</b> A selection of falafel, calamari, sucuk, grilled halloumi cheese and fillo boregi	<b>29.90</b>

## YOGHURT DISHES

All served with mixed salad

<b>LAMB SHISH WITH YOGHURT</b> Milk-Fed Lamb shish on a bed of homemade bread croutons covered with traditional homemade strained yoghurt and homemade tomato sauce and flavoured with Mysa butter sauce	<b>26.00</b>	homemade strained yoghurt and homemade tomato sauce flavoured with Mysa butter sauce
<b>ADANA KOFTE WITH YOGHURT</b> Grilled spicy minced lamb on a bed of homemade bread croutons covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Mysa butter sauce	<b>20.90</b>	<b>CHICKEN SHISH WITH YOGHURT</b> Grilled prime chicken shish on a bed of homemade bread croutons covered with traditional homemade strained yoghurt and homemade tomato sauce and flavoured with Mysa butter sauce
<b>SARMA LAMB BEYTI WITH CHEESE</b> Marinated minced prime lamb wrapped in homemade thin bread covered with traditional	<b>22.00</b>	<b>SARMA CHICKEN BEYTI WITH CHEESE</b> Marinated minced prime chicken wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Mysa butter sauce

## PASTA

Choice of spaghetti, linguine, penne or tagliatelle

<b>SPAGHETTI BOLOGNESE</b> Spaghetti, beef mince, homemade tomato sauce	<b>16.90</b>	<b>CARBONARA</b> Cream, eggs, bacon & black pepper	<b>15.90</b>
<b>PENNE ARRABBIATA</b> Spicy arrabbiata sauce & garlic olive	<b>14.95</b>	<b>CHICKEN MUSHROOM</b> Cream sauce, mushroom & garlic	<b>15.90</b>
<b>SEAFOOD PASTA</b> King prawns, mussels, salmon, calamari & tomato or creamy sauce	<b>18.90</b>	<b>CHICKEN MILANESE</b> Homemade escalope chicken on rich tomato sauce with a hint of fresh chilli	<b>15.90</b>

## SALAD

<b>LENTIL &amp; HALLOUMI</b> Lentils, halloumi, tomatoes, rocket, avocado & balsamic dressing	<b>12.90</b>	<b>HEALTHY BOWL</b> Orange, pomegranate, avocado, feta cheese, chickpeas, lentils, chia seeds	<b>12.90</b>
<b>GREEK SALAD</b> Tomatoes, cucumbers, red onions, parsley, olives, feta cheese & dressed in olive oil	<b>12.90</b>	<b>GRILLED CHICKEN CAESAR</b> Grill chicken croûton, lettuce, gherkins, parmesan & with ceasar dressing	<b>13.90</b>
<b>HALLOUMI, APPLE &amp; AVOCADO</b> Grilled halloumi, apple pieces and avocado on a bed of mixed leaf salad, cherry tomato with olive oil squeeze of lemon juice, pomegranate & walnut	<b>14.90</b>	<b>GRILLED SALMON</b> Mixed leaves, cherry tomatoes, asparagus, peppers with pomegranate dressing	<b>16.90</b>
<b>PRAWN, APPLE &amp; AVOCADO</b> Cooked prawns, apple pieces, avocado with a bed of mixed leaf salad, cherry tomato, olive oil, squeeze of lemon juice, pomegranate, molasses dressing	<b>15.90</b>	<b>STEAK STRIP SALAD</b> Sirloin steak cut into small strips and freshly grilled served in a bed of mixed leaf salad, Mushroom, Grilled Sweet peppers and Cherry tomato	<b>16.90</b>
<b>VEGAN BOWL (VE)</b> Lentil, chickpeas, blackbeans, mixed leaf, cucumbers, pomegranate, chia seeds jalapeños	<b>12.90</b>	<b>FALAFEL SALAD (VE)</b> Lettuce, tomato, cucumber, red onion, red cabbage, chickpeas & green lentils	<b>12.90</b>

## CHARCOAL GRILL

All served with rice and salad

<b>LAMB SHISH OUR SIGNATURE DISH</b> Prime cuts of marinated lean and tender milk-fed cubes of lamb grilled on a skewer	<b>25.50</b>	<b>MYSÄ SPICY IZGARA KOFTE</b> Minced lamb, finished with mixed herbs and kimyon, and chilli flakes, fresh garlic & parsley. Finished with rice & salad	<b>22.00</b>
<b>ADANA KOFTE</b> Minced lamb seasoned with parsley, spices and special red peppers, grilled on a skewer	<b>19.90</b>	<b>CHICKEN SHISH</b> Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer	<b>21.90</b>
<b>LAMB RIBS</b> Seasoned, succulent lamb spare ribs grilled on a skewer	<b>21.90</b>	<b>CHICKEN BEYTI</b> Marinated minced prime chicken, seasoned with garlic, grilled on a skewer	<b>16.90</b>
<b>LAMB CHOPS</b> Tender, lean lamb cutlets seasoned with crystal sea salt & oregano	<b>25.90</b>	<b>CHICKEN WINGS</b> Chicken wings marinated in our signature sauce on a skewer	<b>16.90</b>
<b>MIX SHISH</b> Prime lamb shish and chicken shish	<b>24.90</b>	<b>MYSÄ SPECIAL MIXED GRILL FOR TWO</b> Lamb shish, chicken shish, lamb ribs, chicken wings, 2 lamb chops, and adana	<b>59.95</b>
<b>LAMB BEYTI</b> Marinated minced prime lamb, seasoned with garlic, grilled on a skewer	<b>17.90</b>		
<b>MIX KEBAB</b> Prime lamb shish, chicken shish and adana kofte	<b>26.90</b>		

## STEAK

Served with chips, mushroom, cherry tomato, asparagus and peppercorn or mushroom sauce

<b>8oz 28 DAY MATURED FILLET</b>	<b>34.90</b>
<b>10oz 28 DAY MATURED RIB EYE</b>	<b>32.90</b>
<b>10oz 28 DAY MATURED SIRLOIN</b>	<b>30.90</b>
<b>10oz 28 DAY MATURED T-BONE</b>	<b>42.90</b>

## SIDES

<b>CHIPS</b>	<b>5.50</b>
<b>SAUTÉED POTATOES</b>	<b>5.50</b>
<b>SAUTÉED MUSHROOMS</b>	<b>5.50</b>
<b>SAUTÉED SPINACH</b>	<b>5.90</b>
<b>MASHED POTATO</b>	<b>5.00</b>
<b>RICE</b>	<b>4.00</b>
<b>GRILLED ASPARAGUS</b>	<b>7.20</b>
<b>CHILI PATRON PEPPER</b>	<b>5.20</b>
<b>SEASONAL MEDITERRANEAN VEGETABLES</b>	<b>6.00</b>
<b>BREAD</b>	<b>4.90</b>
<b>YOGHURT</b>	<b>4.90</b>
<b>BABY POTATO</b>	<b>5.50</b>

## BURGERS

Served with fries & brioche burger bun. Add cheese for an extra £1.50

<b>CLASSIC</b> Homemade wagyu beef with gherkins, lettuce & tomatoes and Mysa Secret sauce	<b>14.90</b>
<b>MYSÄ BURGER</b> Homemade wagyu beef, caramelised onions, lettuce & tomato	<b>15.90</b>
<b>MEXICAN</b> Homemade wagyu beef with red onion, lettuce, jalapeño, tomatoes and Mysa Secret sauce	<b>15.90</b>
<b>BACON CHEESE BURGER</b> Homemade wagyu beef, bacon, red onion, lettuce & tomatoes and Mysa secret sauce	<b>14.90</b>
<b>CHICKEN</b> Fresh chicken fillet marinated with our secret Mysa sauce, lettuce & tomatoes	<b>14.90</b>
<b>VEGAN (VE)</b> Vegan burger, lettuce & tomatoes and salsa sauce	<b>13.90</b>

## CHEF'S SPECIAL DISHES

<b>LAMB SHANK (KLEFTIKO)</b> Slowly cooked lamb shank on a bed of mashed potato with mixed vegetables. Served with salad	<b>21.90</b>	<b>CHICKEN A LA CREMA</b> Finely diced chicken with mushroom, double cream and spinach. Served with rice	<b>18.00</b>
<b>LAMB CASSEROLE</b> Lamb cooked with mixed pepper, mushroom, onion, fresh garlic, tomatoes & herbs. Served with rice	<b>19.90</b>	<b>CHICKEN CASSEROLE</b> Chicken cooked with mixed pepper, mushroom, onion, fresh garlic, tomatoes & herbs. Served with rice	<b>18.90</b>
<b>MEAT MOUSSAKA</b> Layers of meat, aubergine, potatoes, courgettes, peas, peppers and béchamel sauce topped with mozzarella cheese and homemade tomato sauce. Served with salad	<b>18.00</b>	<b>PERI PERI GRILL CHICKEN</b> Chargrilled peri peri chicken served with baby potatoes with vegetable	<b>18.90</b>

## SEAFOOD

<b>SEA BASS (FILLETED)</b> Pan fried sea bass seasoned and marinated with crystal sea salt, olive oil and lemon. Served with baby potato and mix vegetables	<b>20.90</b>	<b>TIGER SHRIMP</b> Pan fried butterfly prawns, mixed peppers, garlic, wine, onions and parmesan cheese topped with homemade tomato sauce, served with baby potatoes	<b>21.90</b>
<b>GRILLED SALMON</b> Seasoned and marinated salmon grilled over charcoal. Served with mashed potato and roast vegetable	<b>22.90</b>	<b>GRILLED OCTOPUS</b> Marinated octopus legs, seasoned with oregano, olive oil and dressed with lemon. Served with chips and mix salad	<b>23.50</b>
<b>CRISPY CALAMARI</b> Deep fried, fresh calamari with homemade tartare sauce and fresh	<b>21.50</b>	<b>LOBSTER</b> With garlic butter sauce or creamy garlic sauce and melted cheese	<b>HALF 34.90 FULL 59.90</b>
<b>OCEAN GRILL</b> King prawns salmon monk fish with salad & fries	<b>25.90</b>		

## VEGETARIAN DISHES

<b>VEGETARIAN MOUSSAKA (V)</b> Layers of aubergine, potatoes, courgettes, peas, peppers, mushroom and béchamel sauce topped with mozzarella cheese and homemade tomato sauce, served with salad	<b>17.90</b>	<b>VEGETARIAN KEBAB (V)</b> (Slowly cooked, allow 20 minutes) Grilled aubergine, portobello mushrooms, courgette, onions, red peppers, original Cypriot halloumi cheese mixed with herbs and a touch of cold press olive oil and pomegranate sauce, served with rice	<b>17.50</b>
<b>FALAFEL (V)</b> Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters and served with hummus and salad	<b>16.90</b>	<b>VEGETARIAN LASAGNE (V)</b> Bolognese sauce and bechamel served with garnish	<b>12.90</b>

Please note that all dishes and ingredients are subject to change since we base our options on seasonal ingredients. Some items may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance please advise a member of staff. All customers must order one main meal, any further side dishes can be ordered. Dress code applicable on Friday/Saturday after 6pm - no hats, caps, hoodies or tracksuits.