



MYSA

Mediterranean Culinary Excellence



mysarestaurant

New Year

MENU



New Year Menu

£85.00 PER PERSON

Including a mouthwatering glass of Prosecco, or choose between our delicious house red or refreshing white wine.

Cold Starters

TAHINI HUMMUS

A blend of chickpeas, a hint of garlic, lemon juice and extra virgin olive oil

BEETROOT TARATOR

Beautifully roasted beetroot with strained yoghurt, infused with olive oil, garlic and herbs

BURRATA

Mixed heritage tomatoes, basil, olive oil & orange zest

PATLICAN SOSLU (SAKSUKA)

Aubergine, tomato, garlic, red pepper, herbs & olive oil

AVOCADO & PRAWN COCKTAIL

Prawns and avocado, served with pesto sauce

Hot Starters

BEEF TACOS

Slow cooked beef shallot, jalapeño salsa sauce served with tortilla bread

DYNAMITE SHRIMP PRAWNS (FRIED)

Dynamite fried prawns glazed in a special sauce

GRILLED OCTOPUS

Marinated fresh grilled octopus leg. Served with fresh lemon and garlic butter sauce

CRISPY CALAMARI

Deep fried fresh calamari in bread crumbs with homemade tartar sauce and fresh lemon

CREAMY GARLIC MUSHROOM

Mushroom, double cream, pan fried, finished with mozzarella cheese served in a sizzling pan



Main Dishes



MIX KEBAB

Prime lamb shish, chicken shish and adana kofte

10oz 28 DAY MATURED SIRLOIN

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

SEAFOOD PASTA

King prawns, mussels, salmon, calamari & tomato or creamy sauce

CHICKEN A LA CREMA

Finely diced chicken with mushroom, double cream and spinach. Served with rice

HALF LOBSTER

With garlic butter sauce or creamy garlic sauce and melted cheese

Desserts

BAKLAVA

Home made layers of filo pastry, filled with pistachio nuts & served with ice cream



MILLIONAIRES CHOCOLATE FONDANT

A rich chocolate cake with a melting caramel centre

ORANGE COINTREAU CREME BRÛLÉE

A rich and creamy custard with Cointreau & a hard sugar topping

GLUTEN FREE & VEGAN CHOCOLATE FUDGE CAKE

Rich chocolate cake with a smooth chocolate ganache

WHITE CHOCOLATE & PASSION FRUIT GATEAUX

Layers of sponge, white chocolate & passion fruit

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.

Christmas
FESTIVE
MENU

MYS&A

Mediterranean Culinary Excellence



mysarestaurant

Christmas Festive Menu
£54.90 PER PERSON

Including a mouthwatering glass of Prosecco,
or choose between our delicious house
red or refreshing white wine.

Cold Starters

TAHINI HUMMUS

A blend of chickpeas, a hint of garlic, lemon
juice and extra virgin olive oil

CACIK

Traditional homemade strained yoghurt dip,
with dill cucumber, garlic and extra virgin olive oil

BABA GANOUSH

A puree of charcoal grilled aubergine, a hint of
garlic, tahini, lemon juice, olive oil and traditional
homemade strained yoghurt

BEETROOT TARATOR

Beautifully roasted beetroot with strained
yoghurt, infused with olive oil, garlic & herbs

AVOCADO & PRAWN COCKTAIL

Prawns and avocado, served with pesto sauce

Hot Starters

MUSHROOM & HALLOUMI

Lightly pan fried garlic mushrooms &
original Cypriot halloumi cheese with Turkish spice

CRISPY BATTERED KING PRAWNS

Served with sweet chilli sauce

SCALLOPS

Fresh scallops, pan fried, served with mashed
avocado & topped with garlic butter sauce

BONELESS CHICKEN WINGS

Coated in panko breadcrumbs fried
& glazed Mypsa sauce

FILO PASTRY ROLL

Pastry rolled and filled with
feta and mozzarella cheese, parsley & chilli flakes

Main Dishes

MIX SHISH

Prime Lamb shish & Chicken shish

SEA BASS (FILLETED)

Pan fried sea bass seasoned and marinated with
crystal sea salt, olive oil and lemon.
Served with baby potato & mix vegetables

LAMB SHANK (KLEFTIKO)

Slowly cooked lamb shank on a bed of mashed
potato with mixed vegetables. Served with salad

SEAFOOD PASTA

King prawns, mussels, salmon, calamari &
tomato or creamy sauce

TRADITIONAL ROAST TURKEY

Served with Roast potatoes & Roast vegetables
Yorkshire pudding & gravy sauce

VEGETARIAN KEBAB (V)

(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 & pomegranate sauce.
Served with rice

Desserts

CHRISTMAS PUDDING

Served with warm custard sauce

BAKLAVA

Home made layers of filo pastry, filled with
pistachio nuts & served with ice cream

MILLIONAIRES CHOCOLATE FONDANT

A rich chocolate cake with a melting
caramel centre

ORANGE COINTREAU

CREME BRÛLÉE

A rich and creamy custard with Cointreau
with a hard sugar topping

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