

MYSa

BRASSERIE & BAR



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BRASSERIE - BAR & RESTAURANT



COLD APPETISERS

MIX OLIVES	5.5	BEETROOT TARATOR	6.9
Marinated mix olives		Roasted beetroot with strained yoghurt, garlic and herbs	
HUMUS	6.5	BRUSETTA	7.9
A blend of chickpeas, garlic, lemon juice and olive oil		Slices of bread brushed with olive oil topped with fresh tomatoes, garlic, onions, parsley, basil and parmesan cheese	
CACIK	6.5	BURATA	8.9
Strained yoghurt dip, with dill, cucumber, garlic and olive oil		Mixed heritage tomatoes, basil, olive oil and orange zest	
SHAKSHUKA	7.0		
Aubergine, tomato, garlic, red pepper, herbs and olive oil.			
BABA GANOUSH	6.9	COLD MIXED PLATTER	23.9
Charcoaled aubergine, garlic, tahini, lemon juice, olive oil and strained yoghurt		(For 2 to 3 people) A selection of hummus, baba ganoush, cacik, shakshuka, beetroot tarator	

HOT APPETISERS

HUMUS KAVURMA	8.9	SCALLOPS	13.9	BEEF TACOS	9.9
Panfried lamb pieces with peanuts served on a bed of hummus		Pan fried scallops, served with mashed avocado and topped with garlic butter sauce		Beef shallot, jalepeno, salsa sauce served with tortilla	
CRISPY CALAMARI	9.9	LAHMACUN	6.5	SAUTEED TIGER PRAWNS	12.9
Deep fried calamari with tartar sauce and fresh lemon		Minced lamb on very thin base, served with tomato, parsley and fresh lemon.		Pan fried tiger prawns, garlic, tomato sauce, wine and lemon	
SUCUK & HALLOUMI CHEESE	8.5	BODRUM MANTI	8.9	GRILLED OCTOPUS	11.2
Served with mixed leaves and tomato		Manti dumplings consist of a special meat mixture in a dough wrapper served with garlic yoghurt, mix herbs with butter sauce		Marinated grilled octopus served with lemon and garlic butter sauce	
MOZZARELLA STICK	8.5	ICLI KOFTE	9.9	WAGYU MINI BURGER	9.9
Deep fried mozzarella cheese served with sweet chilli		Boiled stuffed bulgur balls with minced lamb, mix herbs with butter sauce and yoghurt		Slider of two mini burgers	
FILO PASTRY ROLL	7.9	FALAFEL	8.2	BONELESS PERI PERI CHICKEN WINGS	9.5
Pastry rolled filled with feta and mozzarella cheese, baby spinach, parsley, chilli flakes		Chickpeas, broad beans, mix pepper, carrot, onion, garlic, parsley, vegetable fritters, served with hummus		Caated in panko breadcrumbs fried with peri peri sauce	
MUSHROOM & HALLOUMI	8.2	CREAMY GARLIC MUSHROOM	8.9		
Pan fried garlic mushrooms & Cypriot halloumi cheese with turkish spice		Pan fried with double cream, mozzarella cheese			
CHICKEN LIVER (Spicy available)	9.9				
Pan fried coked in butter, mix peppers with raw onions					

CHARCOAL GRILL

All served with rice and salad

LAMB SHISH	25.5	LAMB RIBS	21.9
Prime cuts of marinated lean and tender cubes of lamb grilled on a skewer		Seasoned, succulent lamb spare ribs grilled on a skewer	
ADANA KOFTE	19.9	LAMB CHOPS	25.9
Minced lamb seasoned with parsley, spices and special red peppers, grilled on a skewer		Tender, lean lamb cutlets seasoned with crystal sea salt & oregano	
CHICKEN SHISH	21.9	MIX SHISH	24.9
Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer		Prime lamb shish and chicken shish	
BEYTI KEBAB	17.9	MIX KEBAB	26.9
Marinated minced prime chicken or lamb, seasoned with garlic, grilled on a skewer		Prime lamb shish, chicken shish and adana kofte	
CHICKEN WINGS	16.9	MIX CHOPS	24.9
Chicken wings marinated in our signature sauce on a skewer		Two lamb chops, four lamb ribs	
		MYSa SPECIAL MIXED GRILL FOR TWO	59.95
		Lamb shish, chicken shish, lamb ribs, chicken wings, two lamb chops and adana	

CHEF'S SPECIAL DISHES

LAMB SHANK (KLEFTIKO)	21.9
Slowly cooked lamb shank on mashed potato with mixed vegetables with salad	
ALI NAZIK	25.9
Fillet of diced lamb placed on aubergine puree, garlic yoghurt with butter sauce	
CHICKEN SHISH WITH YOGHURT	22.0
Grilled prime chicken shish on a bed of croutons bread with strained yoghurt and tomato sauce and flavoured with butter sauce	
SARMA LAMB OR CHICKEN BEYTI	22.0
Marinated minced prime lamb or chicken wrapped in thin bread with strained yoghurt and tomato sauce flavoured with butter sauce	
SAC KAVURMA	23.9
Diced lamb stir-fry on iron pan with garlic, chopped tomato, onion, mix peppers	
ICLI KOFTE	19.9
Boiled stuffed bulgur balls with minced lamb, mix herbs, butter sauce, yoghurt	
CHICKEN ALA CREMA	18.0
Finely diced chicken with mushroom, double cream and spinach. Served with rice	
MEAT MOUSSAKA	18.0
Layers of meat, aubergine, potatoes, courgettes, peas, peppers and béchamel sauce topped with mozzarella cheese and tomato sauce. Served with salad	

STEAK

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

8oz 28 DAY MATURED FILLET	34.9
10oz 28 DAY MATURED RIB EYE	32.9

BURGERS

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

CLASSIC BURGER	14.9
Homemade beef patty, Mysa sauce, caramelised onion, lettuce, tomato, gherkin and melted cheese	
BACON CHEESE BURGER	14.9
Home made beef burger, melted cheese, bacon, caramelised onion, lettuce, tomatoes, Mysa sauce	
CRISPY CHICKEN BURGER	14.9
Crispy chicken with melted cheese, tomato, lettuce, mayo and sweet chilli	
VEGETERIAN BURGER	13.9
Vegetarian burger, lettuce, tomato, caramelised onion & mayo	

PASTA

SPAGHETTI BOLOGNESE	16.9
Beef mince, tomato sauce	
SPAGHETTI SEAFOOD PASTA	18.9
King prawns, mussels, salmon, calamari with creamy sauce	
CHICKEN MILANESE	15.9
Escalope chicken on rich tomato sauce with chilli & spaghetti pasta	
SPAGHETTI CARBONARA	15.9
Cream, eggs, bacon & blackpepper	
CHICKEN & MUSHROOM PENNE	15.9
Penne pasta served with chicken, mushroom & double cream	

VEGETARIAN DISHES

VEGETARIAN MOUSSAKA (V)	17.9
Layers of aubergine, potatoes, courgettes, peas, peppers, mushroom and béchamel sauce topped with mozzarella, cheese and homemade tomato sauce, served with salad	
IMAM BAYILDI	17.9
Aubergine stuffed with mix of sautéed onions, garlic tomatoes mix peppers, parsley topped with feta cheese served with rice & salad	
FALAFEL	16.9
Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters and served with hummus and salad	

SEAFOOD

SEA BASS (FILLETED)	20.9
Pan fried sea bass seasoned and marinated with crystal sea salt, olive oil and lemon. Served with baby potato and mix vegetables	
GRILLED SALMON	22.9
Seasoned and marinated salmon grilled over charcoal. Served with mashed potato and roast vegetable	
OCEAN GRILL	25.9
King prawns salmon monk fish with salad & fries	
TIGER SHRIMP	21.9
Pan fried butterfly prawns, mixed peppers, garlic, wine, onions and parmesan cheese topped with homemade tomato sauce, served with baby potatoes	

SALAD

HALLOUMI, APPLE & AVOCADO	14.9
Grilled halloumi, apple pieces and avocado on a bed of mixed leaf salad, cherry tomato with olive oil squeeze of lemon juice, pomegranate & walnut	
GRILLED CHICKEN CAESAR	14.5
Grill chicken crouton, lettuce, gherkins, parmesan & with ceasar dressing	
STEAK STRIP SALAD	17.5
Steak cut into small strips and freshly grilled served in a mixed leaf salad, mushroom, grilled sweet peppers and cherry tomato	
GRILLED SALMON	16.9
Mixed leaves, cherry tomatoes, asparagus, peppers with pomegranate dressing	

SIDES

CHIPS	4.9	SAUTE'ED POTATOES	5.8	SEASONAL	
SWEET POTATO FRIES	5.5	SAUTE'ED MUSHROOM	5.8	MEDITERRANEAN VEGETABLES	6.5
CURLY FRIES	5.2	SAUTE'ED SPINACH	5.8	BREAD	3.0
MAC & CHEESE	6.8	MASHED POTATOES	5.0	RICE	4.5
				GRILL ASPARAGUS	7.9