

# *NYX BRUNCH*

## *MENU*

1/2 bottle of wine or prosecco per person

### *TO SHARE*

Mixed Olives **vg**

Houmous **vg**

Chickpeas, tahini, garlic, lemon

Tzatziki **v**

Greek yoghurt, mint, garlic

Halloumi Bites **v**

Fried diced halloumi cheese

Kefedes

Pork meatballs, herb tomato sauce

Calamari

Floured and fried squid rings, tartare, lemon

### *MAINS*

Chicken Souvlaki

Charcoal grilled Suffolk chicken breast and thigh with roasted red pepper and feta sauce

Scottish Solomos Souvlaki

Charcoal grilled Salmon with Greek salsa and extra virgin olive oil

Jumbo Garides

Charcoal grilled and shelled with garlic, chilli, Cretan olive oil, butter and lemon

Kefedes

Charcoal grilled herbed pork meatballs with a tomato sauce and greek yoghurt dressing

Lemon Orzo **vg**

Hot orzo pasta with lemon, garlic, turmeric, asparagus and parsley

*All served with triple cooked chips and greek salad to share*

### *DESSERTS TO SHARE*

Baklava (nuts)

Assiette of small desserts

**£60 P/P**

Please advise your server of any food allergy or intolerance upon placing your order. Whilst every effort is made to avoid contamination of nuts some dishes may contain traces. A discretionary 10% service charge is applicable