# BRUNCH BY THE BEACH

## STARTERS

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### SPICY HUMMUS SPREAD
Chickpeas, tahini, oregano pesto, paprika oil (V)

### CHARRED BEETROOT SALAD
Red & orange beetroots, goat cheese mousse, orange gel, oregano pesto (V)

### CLASSIC SEA BREAM CRUDO
Sea bream, lime, red onion, chilli, coriander (S)

### EGGS BENEDICT
Poached egg, crispy bacon, brown butter sabayon

### SHRIMP SKEWER
Grilled shrimps, coriander salsa, Greek yogurt (S)

## MAINS

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### WOODFIRE SEA BASS
Brown butter sauce, orange segments, fennel

### SHORT RIB PIZZETTA
Slow-cooked short rib, caramelised onion, chives, spicy tomato sauce

### ROASTED CAULIFLOWER
Cauliflower, tahini yogurt, almond and cumin dressing

### LAMB SHOULDER FREGOLA
24 hours slow-cooked lamb, fregola pasta, harissa sauce, lamb jus, rosemary

### CHICKEN SLIDER
Pickled cucumber, tomato, jalapeño aioli, lettuce, cheese, French fries

## DESSERTS

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### DESSERT OF THE DAY

*(V) Vegetarian *(S) Spicy

# BEVERAGES

## AEGEAN TABLE

## WINES

RED

WHITE

ROSE

PROSECCO

## LYRA SIGNATURES

MELI
Rum, Burnt Honey, Banana Whey, Greek Tea, Herbs & Spices

SANTORINI ROOT
Gin, Beetroot, Dill

KOSMOPOLITIS
Vodka, Vanilla Extract, Clarified Apple Juice

## NON-ALCOHOLIC

AEGEAN BERRY
Natural Beauty Tea, Blueberry, Ginger Honey

SUMMER IN MYKONOS
Jazzberry Tea, Watermelon, Passion Fruit

APOLAFSI
Lychee, Vanilla, Rose Water

## CLASSIC COCKTAILS

DAIQUIRI
Rum, Lime, Sugar

CAIPIROSKA
Vodka, Lime, Sugar

TOMMY'S MARGARITA
Tequila, Agave, Lime, Salt

WHISKEY SOUR
Whiskey, Lemon, Sugar