

# NYX RESTAURANT

Choose any two courses.  
Sides extra charge - £55pp

Available  
Live Music Only

## Verse

HOUMOUS & TZATZIKI TO START

### BRUSCHETTA (vg)

Artisan bread with chopped tomato, garlic, olives, basil and herbs

### HALLOUMI CHEESE (v)

Pan fried Cypriot cheese with roasted peppers and onion

### HALLOUMI BITES(v)

Fried halloumi cheese, sweet chilli and sesame

### KEFTEDES

Pork meatballs in a tomato sauce with herbs

### CALAMARI

Floured and fried squid rings with tartare sauce and lemon

### CAPRESE (v)

Mozzarella cheese served with tomato, balsamic and basil

### CHICKEN LIVER

Fried chicken liver with herbs and onion

### SPANAKOPITA PARCELS v

Spinach, feta and dill wrapped in crispy filo

## Chorus

### MOUSSAKA

Mince pork moussaka, courgette, aubergine and bechamel sauce

### CHICKEN SOUVLAKI

Charcoal grilled cubed chicken breast marinated with yoghurt and lemon with new potatoes

### LAMB CUTLET - £5 supplement

Charcoal grilled English best end lamb chops and new potatoes

### KLEFTIKO

Slow cooked lamb shank and creamy mashed potato

### BAKED SALMON

Baked salmon with new potatoes Greek salsa and extra virgin olive oil

### PRAWN LINGUINE

With king prawns, white wine, cherry tomato, garlic and chilli

### RAGU TAGLIATELLE

Classic Italian pasta dish from Bologna. Ragu sauce with beef, red wine and rich tomato sauce

### PENNE ARRABIATTA (vg)

Penne pasta in a tomato, garlic and parsley sauce with a kick of chilli

Desserts & Sides on reverse

# NYX LIVE MUSIC RESTAURANT

## *Duet (Sides)*

HOUMOUS or TZATZIKI - 7

CHILLI FETA DIP - 7

CREAMY MASH - 5

SAFFRON RICE - 6

CHUNKY CHIPS - 5

ROASTED MEDETTERRANEAN VEGETABLES - 5

NEW POTATOES - 5

PADRON PEPPERS - 5

GREEK SALAD - 5

GRILLED ASPARAGUS - 7

TARAMOSALATA - 7

## *Encore*

BAKLAVA (v)

Traditional filo Baklava with pistachio, syrup and citrus cream

COOKIE DOUGH (v)

Semi baked choc chip cookie dough, vanilla ice cream

STICKY TOFFEE PUDDING (v)

Toffee pudding with vanilla ice cream and caramel sauce

TIRAMISU (v)

A classic Italian dessert made of coffee-soaked ladyfingers layered with a creamy mascarpone

*Please advise your server of any food allergy or intolerance upon placing your order. Whilst every effort is made to avoid contamination from nuts some dishes may contain traces. Our in house fishmonger takes every care to prepare your fish, however some dishes may contain shell or small bones. A discretionary 10% service charge is applicable.*



*We appreciate any feedback of your visit.*