



SHOWS, EVENTS & EXPERIENCES

NYX LIVE MUSIC RESTAURANT

Choose any two courses.
Sides extra charge - £80pp

Available
Shows, Events & Experiences

Verse

HOUMOUS & TZATZIKI TO START

GIGANTES (ve)

Giant butter beans, tomato sauce and dill

HALLOUMI CHEESE (v)

Pan fried Cypriot cheese with roasted peppers and onion

HALLOUMI BITES(v)

Fried halloumi cheese, sweet chilli and sesame

CALAMARI

Floured and fried squid rings with tartare sauce and lemon

KEFTEDES

Pork meatballs in a tomato sauce with herbs

AUBERGINE SAGANAKI (ve)

Baked aubergine in a spicy tomato sauce and Mediterranean vegetables

SOUFIKO (ve)

Ratatouille of Mediterranean vegetables

FETA PHYLLO

Feta phyllo pastry, honey and sesame seeds

Chorus

PORK SOUVLAKI

Charcoal grilled, cubed lemon and herb pork with tzatziki and new potatoes

CHICKEN SOUVLAKI

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

LAMB CUTLET

Charcoal grilled English best end lamb chops and gigantes beans

KLEFTIKO

Slow cooked lamb shank and creamy mashed potato

FRESKO RIGATONE v

Rigatone pasta with courgette pesto, chilli, garlic

SCOTTISH SOLOMOS

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

GARIDES LINGUINE

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

SIRLOIN SOUVLAKI

Charcoal grilled and cubed Surrey Farm sirloin steak with new potatoes

GRILLED GARIDES

Charcoal grilled king prawns with a garlic chilli lemon butter and saffron rice

MOUSSAKA v

Aubergine, potato, courgette and tomato baked with bechamel sauce

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 MEDETERANEAN 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

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.