

BOLS SIGNATURE

Choisissez un de nos bols signature (nous acceptons volontiers le changement d'un ingrédient maximum)

N°8	SALADE, POULET PANKO, PATATES DOUCES, TOMATES CERISES, POMMES, GRAINES AU PAPRIKA, PARMESAN, OIGNONS PICKLES, VINAIGRETTE MIEL MOUTARDE	M - 12.90 L - 14.90
N°2	BOULGOUR, FALAFELS, AUBERGINES, CONCOMBRES, HOUMOUS, FETA, GRENADES, MENTHE, OIGNONS PICKLES, SAUCE TAHINI	M - 12.90 L - 14.90
N°26	LENTILLES, CROQUETTES D'EDAMAME, POIVRONS, NECTARINES, EDAMAME, CORIANDRE, CACAHUETES, OIGNONS FRITS, MAYONNAISE-SRIRACHA	M - 12.90 L - 14.90
N°10	PÂTES SARDES, BOULETTES DE VIANDE, AUBERGINES, TOMATES CERISES, TSATZIKI, MELON, FETA, OLIVES, ROQUETTE	M - 12.90 L - 14.90
N°20	SALADE, HALLOUMI FRIT, COURGETTES, AVOCATS, COLESLAW, FRAISES, AMANDES EFFILÉES, BASILIC, VINAIGRETTE FRAISE-BALSAMIQUE	M - 12.90 L - 14.90
N°5	PÂTES SARDES, POULET PANKO, AUBERGINES, POIVRONS, PARMESAN, OLIVES, CRANBERRIES, CÂPRES, BASILIC, YAOURT CURRY-CITRON VERT	M - 12.90 L - 14.90

BOLS À COMPOSER

Chaque bol comprend : 1 base et 1 sauce inclus dans le prix de base

① TAILLE

M - 7€



L - 9€

**② BASES**

SALADE
BOULGOUR
PÂTES SARDES
LENTILLES

③ SAUCES

VINAIGRETTE MIEL MOUTARDE
MAYONNAISE-SRIRACHA
MAYONNAISE SOJA-SÉSAME
TAHINI
VINAIGRETTE FRAISE-BALSAMIQUE
YAOURT CURRY-CITRON VERT

④ PROTÉINES

FALAFELS (2€)
CROQUETTES D'EDAMAME (2€)
HALLOUMI FRIT (2,5€)
POULET PANKO (2,5€)
BOULETTES DE VIANDE (2,5€)

⑤ LÉGUMES CUITS

PATATES DOUCES (2€)
AUBERGINES (2€)
COURGETTES (2€)
POIVRONS (2€)

⑥ TOPPINGS

POMMES (0.8€)	OIGNONS PICKLES (0.5€)
CONCOMBRES (0.8€)	OIGNONS FRITS (0.5€)
FRAISES (1€)	CACAHUÈTES (0.5€)
MELON (0.80€)	SÉSAME NOIR (0.5€)
OLIVES (0.5€)	GRAINES AU PAPRIKA (0.8€)
EDAMAME (0.8€)	TOMATES CERISES (1€)
GRENADES (0.8€)	ROQUETTE (0.8€)
NECTARINES (0.8€)	COLESLAW (1€)
CÂPRES (0.5€)	TSATZIKI(1.5€)
BASILIC (0,5€)	FETA (1.5€)
MENTHE (0,5€)	PARMESAN (1.5€)
CORIANDRE (0,5€)	HOUMOUS (1.5€)

**COMPOSITION CONSEILLÉE :**

1 BASE, 1 SAUCE, 1 PROTÉINE, 1 LÉGUME CUIT
ET 3 TOPPINGS

DESSERTS

BANANA BREAD	4.5
CARROT CAKE	4.5
CAKE CAFÉ-NOIX	4.5
BROWNIE CHOCOLAT NOIR ET FLEUR DE SEL (GF)	4.5
TARTE POMME ET CAMEL AU BEURRE SALÉ	5
TARTE PÉCAN	5
COOKIE CHOCOLAT NOIR ET NOIX DE PÉCAN	3.8
COOKIE MATCHA ET CHOCOLAT BLANC	4
ENERGY BALLS (VEGAN)	2.5

En cas d'allergies ou d'intolérances, veuillez vous adresser à notre personnel pour qu'il vous fournisse le tableau des allergènes.
Veuillez noter que nous sommes un établissement **sans cash**. Merci de prévoir un paiement par carte.

BOISSONS CHAUDES

BY LA BAIE COFFEE ROASTERS

Espresso	2.5
Americano	3
Cappuccino	3.5
Flat White	4
Latte Macchiato	4
(Vanille, Caramel, Speculoos ou Noisette)	4.5
Chaï Latte (Dirty Chaï + 0.5)	4.5
Matcha Latte	4.5
Golden Latte	4.5
Chocolat chaud	4.5
Thé vert du Hammam	3.5
Thé vert Genmaicha	3.5
Thé noir Blue of London	3.5
Infusion	3.5

Notre gamme de café en décaféiné.

Laits végétaux : amande, avoine, et coco (0,5).

BRUNCH DU WEEK-END
TOUS LES SAMEDIS & DIMANCHES
10H00-15H00
RÉSERVATION CONSEILLÉE

BOISSONS FROIDES

Eau plate/pétillante	2.5 / 5
Ice-Tea maison Citron-menthe (ou cruche 1L)	4.5 / 10
Ice-Tea maison Pêche-basilic (ou cruche 1L)	4.5 / 10
Kombucha (bio)	4.5
Maté (bio)	4.5
Limonade Citron (bio)	4.5
Limonade Framboise (bio)	4.5
Limonade Gingembre (bio)	4.5
Jus d'orange (bio)	3.8
Jus de pomme-rhubarbe (bio)	3.8
Iced Latte	4.5
(Vanille, Caramel, noisette, speculoos)	4.5
Iced Chaï Latte	4.5
Iced Matcha Latte	4.5
Community Cola / Community Cola Zero	3.5

BIÈRES

Hypnotic Lager (Blonde)	4
Delta IPA	4.5
Super 8 (blanche)	4.5
Jungle Joy (mangue et passion)	4.5
Belgian Balance IPA (sans alcool)	4.5

VINS ET BULLES

Vin blanc	5 - 22
Vin rouge	5 - 22
Rosé	5 - 22
Bulles	7 - 28
Mimosa	7
No spritz	8
Espresso Martini	8

SIGNATURE BOWLS

Pick one of our signature bowls (we gladly accept a maximum of 1 change of ingredient)

N°8	SALAD, PANKO CHICKEN, SWEET POTATOES, CHERRY TOMATOES, APPLES, PAPRIKA ROASTED SEEDS, PARMESAN, PICKLED ONIONS, HONEY MUSTARD DRESSING	M - 12.90 L - 14.90
N°2	BULGHUR, FALAFEL, EGGPLANTS, CUCUMBERS, HUMMUS, FETA, POMEGRANATES, MINT, PICKLED ONIONS, TAHINI	M - 12.90 L - 14.90
N°26	LENTILS, EDAMAME CROQUETTES, RED PEPPERS, NECTARINES, EDAMAME, CORIANDER, FRIED ONIONS, PEANUTS, SRIRACHA MAYONNAISE	M - 12.90 L - 14.90
N°10	SARDINIAN PASTA, MEATBALLS, EGGPLANTS, CHERRY TOMATOES, TSATZIKI, MELON, FETA, OLIVES, RUCOLA	M - 12.90 L - 14.90
N°20	SALAD, FRIED HALLOUMI, ZUCCHINIS, AVOCADOS, COLESLAW, STRAWBERRIES, SLICED ALMONDS, BASIL, STRAWBERRY-BALSAMICO DRESSING	M - 12.90 L - 14.90
N°5	SARDINIAN PASTA, PANKO CHICKEN, EGGPLANTS, RED PEPPERS, PARMESAN, CAPERS, CRANBERRIES, OLIVES, BASIL, CURRY AND LIME YOGHURT	M - 12.90 L - 14.90

BUILD YOUR BOWL

Each bowl includes 1 base and 1 sauce in the starting price

① SIZE

M - 7€



L - 9€

**② BASES**

SALAD
BULGHUR
SARDINIAN PASTA
LENTILS

③ SAUCES

HONEY AND MUSTARD DRESSING
SRIRACHA MAYONNAISE
SOY-SESAME MAYONNAISE
TAHINI
STRAWBERRY-BALSAMICO DRESSING
CURRY AND LIME YOGHURT

④ PROTEINES

FALAFEL (2€)
EDAMAME CROQUETTES (2€)
FRIED HALLOUMI (2,5€)
PANKO CHICKEN (2,5€)
MEATBALLS (2,5€)

⑤ COOKED VEGETABLES

SWEET POTATOES (2€)
EGGPLANTS (2€)
ZUCCHINIS (2€)
RED PEPPERS (2€)

⑥ TOPPINGS

APPLES (0.8€)	PAPRIKA ROASTED SEEDS (0.8€)
CUCUMBERS (0.8€)	FRIED ONIONS (0.5€)
MELON (0.8€)	PICKLED ONIONS (0.5€)
NECTARINES (0.8€)	PEANUTS (0.5€)
EDAMAME (0.8€)	BLACK SESAME (0.5€)
CAPERS (0.5€)	STRAWBERRIES (1€)
BASIL (0.5€)	CHERRY TOMATOES (1€)
MINT (0.5€)	COLESLAW (1€)
CORIANDER (0.5€)	FETA (1.5€)
RUCOLA (0.8€)	TSATZIKI (1.5€)
POMEGRANATES (0.8€)	PARMESAN (1.5€)
OLIVES (0.5€)	HUMMUS (1.5€)

**RECOMMENDED COMPOSITION:**

1 BASE, 1 SAUCE, 1 PROTEIN, 1 COOKED VEGETABLE AND 3 TOPPINGS

DESSERTS

BANANA BREAD	4.5
CARROT CAKE	4.5
COFFEE & NUTS CAKE	4.5
DARK CHOCOLATE AND FLEUR DE SEL BROWNIE (GF)	4.5
APPLE AND SALTED CARAMEL PIE	5
PECAN PIE	5
DARK CHOCOLATE AND PECAN COOKIE	3.8
MATCHA AND WHITE CHOCOLATE COOKIE	4
ENERGY BALLS (VEGAN)	2.5

In case of **allergies** or intolerances, please ask our staff for the allergen chart.
Please be aware that we are a **cashless** establishment and that a card payment is required.

DRINKS

MYRO

MONDAY - FRIDAY . 11H30-14H30
SATURDAY - SUNDAY . 10H00-16H00

HOT DRINKS

BY LA BAIE COFFEE ROASTERS

Espresso	2.5
Americano	3
Cappuccino	3.5
Flat White	4
Latte Macchiato	4
(Vanilla, Caramel, Hazelnut, Speculoos)	4.5
Chai Latte (Dirty Chai + 0.5)	4.5
Matcha Latte	4.5
Golden Latte	4.5
Hot chocolate	3.5
Hammam Green Tea	3.5
Genmaicha Green Tea	3.5
Blue of London Black Tea	3.5
Infusion	3.5

Our coffee offer is also available in decaffeinated.
Our range of vegetable milk is : almond, oat & coconut (0.5) .

WEEK-END BRUNCH !
EVERY SATURDAY & SUNDAY
10AM TO 3PM
RESERVATION IS RECOMMENDED

COLD DRINKS

Still/sparkling water	2.5 /5
Homemade lemon & mint ice-tea (or 1L jar)	4.5 /10
Homemade peach & basil ice-tea (or 1L jar)	4.5 /10
Kombucha (organic)	4.5
Mate (organic)	4.5
Lemonade (organic)	4.5
Raspberry Lemonade (organic)	4.5
Ginger Lemonade (organic)	4.5
Orange juice (organic)	3.8
Apple-Rhubarb juice (organic)	3.8
Iced Latte	4
(Vanilla, Caramel, Hazelnut, Speculoos)	4.5
Iced Chai Latte	4.5
Iced Matcha Latte	4.5
Community Cola / Community Cola Zero	3.5

BEERS

Hypnotic Lager (blond)	4
Delta IPA	4.5
Super 8 (white)	4.5
Jungle Joy (mango and passion)	4.5
Belgian Balance IPA (alcohol free)	4.5

WINES AND BUBBLES

White wine (25cl)	5 - 22
Red wine (25cl)	5 - 22
Rosé	5 - 22
Bubbles	7 - 28
Mimosa	7
No Spritz	8
Espresso Martini	8



ALL OUR DISHES CAN BE TAKEN AWAY OR DELIVERED

WWW.MYRORESTAURANT.BE

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