

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, POTIMARRONS, EDAMAME, HOUMOUS, FETA, GRENADES, MENTHE, OIGNONS PICKLES, SAUCE TAHINI	M - 12.90 L - 14.90
N°26	LENTILLES, CROQUETTES D'EDAMAME, BROCOLIS, PAMPLEMOUSSES, EDAMAME, CORIANDRE, CACAHUETES, OIGNONS FRITS, MAYONNAISE-SRIRACHA	M - 12.90 L - 14.90
N°10	PÂTES SARDES, BOULETTES DE VIANDE, CHAMPIGNONS, TOMATES CERISES, RAISINS, ROQUETTE, PARMESAN, CÂPRES, BASILIC, PESTO ROSSO	M - 12.90 L - 14.90
N°20	SALADE, HALLOUMI FRIT, PATATES DOUCES, AVOCATS, COLESLAW, MAÏS GRILLÉ, GRENADES, MENTHE, CACAHUÈTES, VINAIGRETTE MIEL-MOUTARDE	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

MAYONNAISE SOJA-SÉSAME
VINAIGRETTE MIEL MOUTARDE
TAHINI
MAYONNAISE-SRIRACHA
PESTO ROSSO

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€)
BROCOLIS (2€)
CHAMPIGNONS (2€)
POTIMARRONS (2€)

⑥ TOPPINGS

POMMES (0.8€)
PAMPLEMOUSSES (0.8€)
RAISINS (0.8€)
EDAMAME (0.8€)
GRENADES (0.8€)
MAÏS GRILLÉ (0.8€)
CÂPRES (0.5€)
OIGNONS PICKLES (0,5€)
BASILIC (0,5€)
MENTHE (0,5€)
CORIANDRE (0,5€)
ROQUETTE (0.8€)

OIGNONS FRITS (0.5€)
CACAHUÈTES (0.5€)
SÉSAME NOIR (0.5€)
GRAINES AU PAPRIKA (0.8€)
TOMATES SÉCHÉES (1€)
TOMATES CERISES (1€)
COLESLAW (1€)
FETA (1.5€)
CHÈVRE (1.5€)
PARMESAN (1.5€)
HOUMOUS (1.5€)



COMPOSITION CONSEILLÉE :
1 BASE, 1 SAUCE, 1 PROTÉINE, 1 LÉGUME CUIT
ET 3 TOPPINGS

ACCOMPAGNEMENTS CHAUDS (NEW!)

HALLOUMI FRIT
(MAYONNAISE SRIRACHA, CORIANDRE, SÉSAME NOIR)
FALAFELS
(HOUMOUS, SAUCE TAHINI, GRENADES)
CROQUETTES D'EDAMAME
(MAYONNAISE SOJA-SÉSAME, CORIANDRE, SÉSAME NOIR)
BOULETTES ITALIENNES
(ROQUETTE, MAYONNAISE SRIRACHA)
POTIMARRONS RÔTIS
(CHAPELURE PARMESAN-PANKO, SAUCE TAHINI)

6.5	BANANA BREAD	4.5
	CARROT CAKE	4.5
6.5	CAKE CAFÉ-NOIX	4.5
	BROWNIE CHOCOLAT NOIR ET FLEUR DE SEL (GF)	4.5
6.5	BROWNIE MATCHA COCO	4.5
	TARTE POMME ET CARMEL AU BEURRE SALÉ	5
6.5	TARTE PÉCAN	5
	COOKIE CHOCOLAT NOIR ET NOIX DE PÉCAN	3.8
6	COOKIE MATCHA ET CHOCOLAT BLANC	3.8
	ENERGY BALL (COCO & DATE, ABRICOTS, PISTACHES, NOISETTES)	2.5

DESSERTS

MYRO

BOISSONS CHAUDES

BY LA BAIE COFFEE ROASTERS

Espresso	2.2
Americano	2.5
Cappuccino	3.5
Flat White	4
Latte Macchiato	4
(Vanille, Caramel, Speculoos ou Noisette)	4.5
Pumpkin Spice Latte	4.5
Chaï Latte (Dirty Chaï + 0.5)	4.5
Matcha Latte	4.5
Golden Latte	4.5
Chocolat chaud	3.5
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
10H00-14H30
RÉSERVATION CONSEILLÉE

BOISSONS FROIDES

Eau plate/pétillante	2.5/5
Ice-Tea Maison	4.5
Ice-Tea Maison (cruche 1L)	10
Kombucha (bio)	4.2
Maté (bio)	4.2
Limonade Citron (bio)	4.2
Limonade Orange sanguine (bio)	4.2
Limonade Gingembre (bio)	4.2
Jus d'orange (bio)	3.8
Jus de pomme-rhubarbe (bio)	3.8
Iced Latte	4
(Vanille, Caramel, noisette, speculoos)	4.5
Iced Chaï Latte	4.5
Iced Matcha Latte	4.5
Cola / Cola Zero	3

BIÈRES

Stella (au fût)	2.5/5
Hoegaarden blanche (au fût)	2.5/5
Delta IPA	4.5
Jungle Joy (mangue et passion)	4.5

VINS ET BULLES

Vin blanc	4.5 - 22
Vin rouge	4.5 - 22
Rosé	4.5 - 22
Bulles	7 - 28
Mimosa	8
No spritz	8
Espresso Martini	8

WWW.MYRORESTAURANT.BE

En cas d'allergies ou d'intolérances, veuillez vous adresser à notre personnel pour qu'il vous fournisse le tableau des allergènes.

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, PUMPKINS, EDAMAME, HUMMUS, FETA, POMEGRANATES, MINT, PICKLED ONIONS, TAHINI SAUCE	M - 12.90 L - 14.90
N°26	LENTILS, EDAMAME CROQUETTES, BROCOLIS, GRAPEFRUITS, EDAMAME, CORIANDER, FRIED ONIONS, PEANUTS, SRIRACHA MAYONNAISE	M - 12.90 L - 14.90
N°10	SARDINIAN PASTA, MEATBALLS, MUSHROOMS, CHERRY TOMATOES, GRAPES, RUCOLA, PARMESAN, CAPERS, BASIL, PESTO ROSSO	M - 12.90 L - 14.90
N°20	SALAD, FRIED HALLOUMI, SWEET POTATOES, AVOCADOS, COLESLAW, GRILLED CORN, POMEGRANATES, MINT, PEANUTS, HONEY AND MUSTARD DRESSING	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

SOY-SESAME MAYONNAISE
HONEY AND MUSTARD DRESSING
TAHINI
SRIRACHA MAYONNAISE
PESTO ROSSO

④ PROTEINES

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

⑤ COOKED VEGETABLES

SWEET POTATOES (2€)
BROCOLIS (2€)
MUSHROOMS (2€)
PUMPKINS (2€)

⑥ TOPPINGS

APPLES (0.8€)	PAPRIKA ROASTED SEEDS (0.8€)
GRAPEFRUITS (0.8€)	FRIED ONIONS (0.5€)
GRAPES (0.8€)	PICKLED ONIONS (0.5€)
GRILLED CORN (0.8€)	PEANUTS (0.5€)
EDAMAME (0.8€)	BLACK SESAME (0.5€)
CAPERS (0.5€)	SUN-DRIED TOMATOES (1€)
BASIL (0.5€)	CHERRY TOMATOES (1€)
MINT (0.5€)	COLESLAW (1€)
CORIANDER (0.5€)	FETA (1.5€)
RUCOLA (0.8€)	GOAT CHEESE (1.5€)
POMEGRANATES (0.8€)	PARMESAN (1.5€)
	HUMMUS (1.5€)



RECOMMENDED COMPOSITION:

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

HOT SIDES (NEW!)

FRIED HALLOUMI
(SRIRACHA MAYONNAISE, CORIANDER, BLACK SESAME)
FALAFELS
(HUMMUS, TAHINI SAUCE, POMEGRANATES)
EDAMAME CROQUETTES
(SOY-SESAME MAYONNAISE, CORIANDER, BLACK SESAME)
ITALIAN MEATBALLS
(RUCOLA, SRIRACHA MAYONNAISE)
ROASTED PUMPKINS
(PARMESAN-PANKO CRUMB, TAHINI SAUCE)

6.5	BANANA BREAD	4.5
	CARROT CAKE	4.5
6.5	COFFEE & NUTS CAKE	4.5
	DARK CHOCOLATE AND FLEUR DE SEL BROWNIE (GF)	4.5
6.5	MATCHA COCO BROWNIE	4.5
	APPLE AND SALTED CARAMEL PIE	5
6.5	PECAN PIE	5
	DARK CHOCOLATE AND PECAN COOKIE	3.8
6	MATCHA AND WHITE CHOCOLATE COOKIE	3.8
	ENERGY BALL (COCONUT & DATE / APRICOT / PISTACHIO / HAZELNUT)	2.5

SWEETS

MYRO

HOT DRINKS

BY LA BAIE COFFEE ROASTERS

Espresso	2.2
Americano	2.5
Cappuccino	3.5
Flat White	4
Latte Macchiato	4
(Vanilla, Caramel, Hazelnut, Speculoos)	4.5
Pumpkin spice latte	4.5
Chaï Latte (Dirty Chaï + 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 proposed in decaffeinated.
Our range of vegetable milk is composed of :
almond, oat & coconut (0.5).*

COLD DRINKS

Still/sparkling water	2.5
Homemade ice-tea	4.5
Homemade ice tea Jar (1L)	10
Kombucha (organic)	4.2
Mate (organic)	4.2
Lemonade (organic)	4.2
Blood orange Lemonade (organic)	4.2
Ginger Lemonade (organic)	4.2
Orange juice (organic)	3.8
Apple-Rhubarb juice (organic)	3.8
Iced Latte	4
(Vanilla, Caramel, Hazelnut, Speculoos)	4.5
Iced Chaï Latte	4.5
Iced Matcha Latte	4.5
Cola / Cola Zero	3

BEERS

Stella (on tap)	2.5/5
Hoegaarden blanche (on tap)	4.5
Delta IPA	4.5
Jungle Joy (mango and passion)	4.5

WINES AND BUBBLES

White wine (25cl)	4.5 - 22
Red wine (25cl)	4.5 - 22
Rosé	4.5 - 22
Bubbles	7 - 28
Mimosa	7
No Spritz	8
Espresso Martini	8

WEEK-END BRUNCH !
EVERY SATURDAY & SUNDAY
10AM TO 2.30PM
RESERVATION IS RECOMMENDED



ALL OUR DISHES CAN BE TAKEN AWAY OR DELIVERED VIA OUR WEBSITE

WWW.MYRORESTAURANT.BE

In case of allergies or intolerances, please ask our staff for the allergen chart.