

anéra

MEDITERRANEAN DINING

Bread

served with olives and olive oil 4€ / per person

Tzatziki

greek yogurt, garlic, pickled cucumber 8€

Tyrokafteri (Spicy Feta Dip)

feta cheese, smoked paprika, olive oil, chili flakes, Green spicy pepper 9€

Taramosalata

white fish roe, sumac, aromatic chive oil 9€

Santorini Fava

yellow split peas, pickled onion, caper leaves, lemon & chives oil 9€

Eggplant Salad

parsley, garlic, balsamic vinegar, Florina pepper 8€

OUR SPREADS

APPETIZERS

Octopus with Santorini Fava

with gremolata sauce, tomato, olive oil 22€

Mushrooms

thyme, garlic, pickled mix mushrooms, goat cheese, truffle oil 16€

Zucchini Fritters

herbs, feta cheese, Greek yogurt dip with herbs 14€

Sea Bass Ceviche

Mediterranean tomato soup, chili, aromatic yogurt, pine nuts, celery in brine 24€

Cheese Pie

feta, manouri cheese, phyllo kataifi, garlic, thyme, sun-dried tomatoes, tomato jam 14€

Tartare “Soutzoukakia”

tomato sauce, cumin, garlic, pickled onion, rice chips, yogurt aromatic, chili oil 20€

Naxos Fries

sea salt, oregano 8€

SALADS

Greek Salad

carob rusks, cherry tomatoes, cucumber, onion, olives, capers, caper leaves, oregano, feta, oxymeli vinegar, olive oil 18€

Green Salad

mixed leafy greens, dried figs, avocado, goat cheese, honey mustard dressing 18€

Beetroot Salad

pickled peach, arugula, walnuts, with cyan cheese, kalamansi dressing 18€

Vegetarian Vegan

MAIN COURSES

Lamb (700 - 800 gr)

with sage sauce, lemon baby potatoes 50€

Greek Beef (800 - 900 gr)

from Greek dairy-fed cow, herb sauce, baby potatoes, truffle oil, graviera cheese 70€

Chicken “Kontosouvli”

leg and breast “free-range”, olive oil & lemon, oregano, yogurt sauce, grilled vegetables 26€

Giouvetsi

beef cheeks, orzo pasta, Graviera of Amfilochia, confit cherry tomatoes 28€

Shrimp pasta

with bisque sauce, tomato, ouzo, and a hint of lemon 28€

Pastitsio

beef bolognese, paccheri pasta, béchamel, parmesan 28€

Mushroom Risotto

parmesan, mushrooms, truffle oil 22€

Sea Bass

parsnip purée, wild greens, olive oil & lemon 30€

Cauliflower Steak

vegetable orzo, tomato sauce, chimichurri 22€

“Gemista” Risotto

green pepper and tomato sauce, fresh herbs, pine nuts, and feta cream 20€

DESSERTS

Chocolate Soufflé

tonka crumble with a scoop of vanilla ice cream 16€

Rizogalo

anglaise cream, mandarin, almond crumble 14€

Chocolate Mousse

chocolate crumble, forest fruit sauce, strawberry 15€

Loukoumades

Greek honey, cinnamon, served with ice cream 12€ (ice cream option +6€)

Sorbet

(Lemon, Mango) 6€ / per scoop

Ice Cream

(Madagascar Vanilla, Chocolate, Strawberry and Pistachio) 6€ / per scoop

Seasonal Fruits 18€