

anemelo



FOOD

MENU

FLAVOURS FROM DIFFERENT REGIONS OF GREECE

Simple ingredients, traditional recipes, bold flavors

APPETIZERS

Spanakopita

Spinach, feta, herbs & filo pastry

20

Dolmadakia

Vine leaves, rice, herbs, lemon olive oil

20

Kolokithokeftedes

Zucchini patties, feta, mint, dill & Greek yoghurt dip

20

Midia Ahnista

Sauteed mussels with butter, Florina pepper, sliced onion & white wine

18

Keftedakia

Beef meatballs cooked in homemade tomato sauce, grated with Graviera cheese

16

Bouyourdi

Baked feta with tomato, chili flakes & peppers

17

Tigania Kotopoulo

Chicken breast with thyme, mustard and lemon juice

17

Graviera Saganaki

Fried Graviera cheese with homemade tomato jam

19

Imam

Oven-baked eggplant with onions and grated feta cheese

20

DIPS SELECTION

Tzatziki

Greek yoghurt with cucumber & garlic

16

Taramosalata

Fish roe, fresh lemon, olive oil & lime zest

17

Kopanisti

Spicy feta spread with chili flakes

16

Hummus

Chickpeas, tahini, lemon juice, cumin, olive oil

16

Fava

Split peas, onions & capers

16

SALADS

Anemelo Salata

Mesclun, beetroot, chickpeas, red radish & citrus dressing

25

Horiatiki Salata

Tomato, cucumber, olives, feta, peppers, capers & olive oil

26

Dakos Salata

Barley rusk, grated tomato, feta & capers

25

 Vegetarian  Dairy-Free  Gluten-Free

* Prices are subjected to 9% GST and 10% service charge

SEAFOOD

Tiganito Kalamari 27

Lightly fried floured squid with spicy aioli sauce

Chtapodi Scharas 38

Grilled octopus with fava peas & caramelized onions

Psari Imeras -

Fish of the day (please ask our staff)

Garides Saganaki 26

Prawns with tomato sauce, feta & Ouzo

Kalamari Psito 32

Grilled calamari with lemon sauce & spring onion

MEATS

Souvlaki Moschari 27

Beef skewer marinated with olive oil, oregano and served with fries & pita

Souvlaki Kotopoulo 25

Chicken skewer marinated with smoked paprika, mustard, olive oil and served with fries & pita

Paidakia 39

Lamb chops marinated with olive oil, oregano & served with oven-baked potatoes

Moscharisio Fileto 56

Greek-style grilled Angus beef, served with fries and spicy aioli

Bifteki Gemisto 27

Beef patty stuffed with Graviera cheese, served with oven-baked potatoes

TRADITIONALLY COOKED

Moussakas 29

Eggplant, potato, minced beef & bechamel cream

Giouvetsi Moschari 35

Braised beef stew with orzo pasta & grated Graviera cheese

Revithada 25

Pot-cooked chickpeas with lemon and thyme

Gemista 28

Stuffed tomato and capsicum with rice, mint & baked potatoes

Makaronada 22

Linguine pasta with sundried tomato, olives & feta

Briam 24

Roasted zucchini, eggplant, peppers, potatoes & a mix of Greek herbs

SIDES

Greek-style baked Potatoes 12

With thyme, oregano, mustard & lemon

Anemelo Fries 11

Fries with grated cheese & oregano, served with homemade tomato dip

Fasolakia 14

Sauteed green beans with tomato, garlic & lemon

Rizi Pilafi 10

Greek style rice with carrots & turmeric

Pita Bread 4

Grilled Pita with salt & oregano

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A taste of Greece, shared together.