

Breakfast

Bread and pastry basket , jam, honey, butter
13€
Bircher muesli
13€
Eggs anyway
Scrambled, boiled, fried, poached, sourdough toast
14€
Eggs on Toast , jammy boiled eggs, taramosalata, sourdough toast
14€
Poached eggs , smashed avocado, smoked salmon, sourdough toast
16€
Egg white protein omelette , tomato, dill oil, sourdough toast
15€
Omelette , wild mushroom, caramelised onion, rocket, evoo, sourdough toast
15€
Siglino , sunnyside up eggs, cured ham, cherry tomatoes, Katiki Domokou cheese, sourdough toast
17€
Strapatsada , fresh tomato, Feta, egg
16€
Greek pie of the day , spanakopita or tiropita
14€
Pancakes , banana, maple syrup, praline spread
16€
Greek yoghurt , honey and / or walnuts
15€
Fresh fruit plate
18€

By the pool

We feature “LIA” extra virgin olive oil, bliss of roots, from the Mani region in Greece, in all our meals
Seed oils do not have a place on our menu
Dips , tzatziki, spicy Feta, taramosalata, warm pita bread
15€
Zucchini chips , dill yoghurt
15€
Crispy squid , tartare mayo
19€
Prawns kataifi , sriracha mayo
19€
Fries , fried in LIA evoo, add Feta and / or egg
9€ / 11€ / 13€
Marathopitakia , fennel, wild greens, Feta, dill yoghurt
15€
Club sandwich , grilled chicken, bacon, lettuce, cheese, tomato, omelette
23€
Cod burger , tartare mayo, iceberg lettuce, brioche roll, fries
24€
Fish and chips , garlic lemon mayo
27€
Smash burger , Angus beef, aged cheddar, iceberg lettuce, smash sauce, fries
26€
Pork gyros , tomato, onion, tzatziki
22€
Vegetarian gyros , mushroom, onion, green and red peppers
22€
Fresh fruit plate
15€
Greek yoghurt and honey
12€
Loukoumades , Greek doughnuts, fried in LIA evoo, Milos thyme honey
17€
Anezina locally made vanilla ice cream
12€

Dinner by the sea

TO START

- Village bread, olives, LIA evoo

5€
- Dips, tzatziki, spicy Feta, taramosalata, warm pita bread

15€
- Bougourdi, Feta, peppers, tomato, chilli

19€
- Zucchini chips, dill yoghurt

15€
- Prawns kataifi, sriracha mayo

19€
- Crispy squid, tartare mayo

19€
- Marathopitakia, fennel, wild greens, Feta, dill yoghurt

15€
- Fries, cooked in evoo, add Feta and / or egg

9€ / 11€ / 13€

SALAD TIME

- Greek, cherry tomatoes, cucumber, olives, capers, fresh Anthotiro cheese, LIA evoo

19€
- Caesar, grilled chicken, crispy smoked bacon, cherry tomatoes, corn, parmesan, croutons

22€
- Bio garden salad, quinoa, cherry tomatoes, cucumber, corn, avocado, almonds

19€
- Horta, boiled wild greens, potatoes, spring onion, LIA evoo and lemon dressing

18€

TAKE A SEAT

- Wild mushroom risotto, porcini broth

26€
- Fish fillet, sea bream, steamed greens, cherry tomatoes, aromatic lemon herb dressing

29€
- Fish kritharoto, orzo, celery, dill fish broth

28€
- Lemon chicken, potatoes, lemon and evoo sauce

24€
- Pork souvlaki, roasted tomato, onion, paprika

24€
- Spaghetti Bolognese, grated Graviera cheese

20€
- Keftedes, beef and pork, potato cream, Xygalo cheese

18€
- Moussaka, beef

22€

SOMETHING SWEET

- Loukoumades, Greek doughnuts, fried in evoo, Milos thyme honey

15€
- Anezina vanilla ice cream, made in Milos

12€

Wine

glass / bottle

CHAMPAGNE

Veuve Clicquot Brut
150€

SPARKLING

Grande Vento Prosecco
9€ / 35€

Scaperdas Frères Hommage Rosé Kir-Yianni
15€ / 60€

Kylie Minogue 0% Sauvignon Blanc
13€ / 55€

WHITE

Gaia Monograph Multi, Moschofilero/Roditis Alepou, Region Nemea
8€ / 35€

Kostantakis “Spilia”, Assyrtiko, Region Milos
12€ / 45€

Pavlidis “Thema”, Sauvignon Blanc / Assyrtiko, Region Drama
13€ / 55€

Gerovasiliou “Malagouzia”, Region Thessaloniki, Vegan
13€ / 55€

Alpha "Chardonnay", Region Florina (barrel aged), Vegan
60€

Skouras “Eclectique” Viognier, Region Argolida
75€

Vivlia Chora “Ovilos”, Assyrtiko Semillion, Region Pangeon, biodynamic, Vegan
75€

Sigalas "Assyrtiko", Region Santorini
90€

ROSÉ

Gaia "4-6h" Agiorgitiko, Region Nemea
8€ / 35€

Paros Farming Community "Seiradi" Monemvassia, Mandilaria, Cyclades Paros
12€ / 48€

La Tour Melas “Idylle d’Achinos”, Grenache Syrah, Region Echinus
60€

RED

Gaia Monograph, Agiorgitiko
8€ / 35€

Gaia “S”, Agiorgitiko / Syrah
13€ / 55€

Karamolegos “Mavrotragano”, Region Cyclades
75€

DESSERT

Samos Vin Doux, Region Samos
8€ / 30€

Cocktails

SIGNATURE

19€

Ariadne, three rum blend, passion fruit, pineapple, Angostura bitters, lime

Acacia, Havana 3, Malibu, coconut, mango, lime

Eos, Mastiha, Vodka, lime, strawberry, mint

Amalthea, Topanito Silver, spicy ginger syrup, lime, grapefruit, smoked salt

Leora, Topanito Silver infused with rosemary, lime, Mezcal, agave, Himalayan salt

Ophelia, Vodka, mango puree, lime, spicy ginger syrup, vanilla, ginger beer, chilli salt rim

Phoebe, Mezcal, tomato, lime, Worcestershire, horseradish, paprika, celery, salt, Tabasco

CLASSIC

15€

Mojito

PornStar Martini

Margarita

Bloody Mary

Espresso Martini

Paloma

Tommy's Margarita

Cosmopolitan

Aperol Spritz

Negroni

MOCKTAILS

12€

Grapefruit Mojito, brown and white sugar, lime, soda, mint

Calypso, strawberry puree, basil, lemon, elderflower, tonic water

Spirits

glass / bottle

WHISKEY

Dewar's White Label 12€ / 80€

Jack Daniel's Bourbon Whiskey 13€ / 90€

Chivas Regal 14€ / 110€

Woodford Reserve Bourbon Whiskey 14€ / 110€

Macallan Scotch Whiskey 19€ / 190€

GIN

Bombay Sapphire 12€ / 80€

Hendrick's 14€ / 110€

VODKA

Absolut 12€ / 80€

Grey Goose 14€ / 130€

RUM

Havana Club 3 12€ / 80€

The Kraken 13€ / 100€

Angostura 7 Caribbean Rum 14€ / 130€

Diplomatico Reserva 14€ / 130€

OUZO

Barbayanni Plomarion Green 200ml 6€ / 15€

Giannatsi 6€ / 15€

Barbayanni Aphrodite 8€ / 18€

TSIPOURO

Apostolou Tsipouro 6€ / 15€

TEQUILA

Topanito Silver 14€ / 130€

Patrón Silver 14€ / 140€

Patrón Añejo 15€ / 150€

The Lost Explorer Mezcal Espadin 15€ / 150€

Clase Azul Reposado 29€ / 390€

APERITIFS

Skinos Mastiha 13€ / 100€

Bailey's Irish Cream 13€ / 100€

Campari 13€ / 100€

Kahlua 13€ / 100€

Disaronno Amaretto 14€ / 100€

Soft drinks, smoothie and juices, coffee

Still Water 500ml 0.60€ / 1lt 1.20€
Sparkling Water 250ml 4€ / 700ml 7€
Tonic Water, Pink Grapefruit Soda, Ginger Beer, Soda Water 330ml 4€
Coca-Cola, Zero, Sprite, Fanta 330ml 4€
Coconaut pure young coconut water 320ml 6€
Syrma Pale Ale, Syrma Honey Ale, Sol, Mythos 7€

Orange Juice 8€
Grapefruit Juice 8€
Lemonade with honey & thyme 7€
Mixed Berry, strawberry, raspberry, cranberry juice, low fat yoghurt 10€
Tropicana, pineapple, mango, coconut, low fat yoghurt 10€
Feeju daily shots 5€
(sour cherry, lemon ginger, mango lime chilli, lemon mastic, orange ginger)

Greek coffee 3.50€
Espresso Single 3.50€ / Double 4.50€
Cappuccino Single 5€ / Double 5.50€
Freddo Espresso 5€
Freddo Cappuccino 5.50€
Americano 4.50€
Anassa Tea 5€
Chocolate Hot / Iced 6€



anithos

G R E E K
C U I S I N E