



ανιός

Sea Front Restaurant



In Greek Mythology, Anios was a king of the nearby island Delos, and priest of Apollo.

King Anios had three daughters, **Oeno**, **Spermo** and **Elais**.

His sons were Andros, Mykonos and Thasos.

Anios' daughters each had the power to change whatever they wanted to into wine (daughter Oeno), wheat (daughter Spermo) or Olive Oil (daughter Elais).

When the Greeks landed on Delos island on their way to Troy, King Anios prophesized that the Trojan war would not be won until the 10th year.

He insisted that the Greeks stay with him for 9 years, promising that his daughters would supply them with wine, wheat and olive oil.

The Greeks prayed to the god Dionysos, and later the three daughters turned into eternal Doves.

King Anios' three sons became namesakes of Andros, Mykonos and Thasos respectively.

**Start your meal with a delicious,
original cocktail.
After dining, try one of our
dessert drink options!**

Aperitifs 14€

Passion-tini:

Vanilla infused Vodka, exotic passion fruit and pineapple finishing with a light ginger aftertaste.

My-cucu-nos:

Traditional Greek Mastica liqueur, cucumber and lemon, topped with refreshing Aegean Tonic.

Loukoumi:

Light Rum, rose, lemon and fizzy pink Grapefruit Soda.

After-Dinner Selections 14€

Frangelico Dream:

Rich Hazelnut liqueur combined with smooth Greek Brandy, topped with cream and cinnamon.

Cho-coco:

Vanilla infused Vodka with white and Dark chocolate, finishing with exotic coconut flavors.

Espresso Rum-Tini:

Fresh Brewed espresso, Jamaican coffee liqueur, roasted almonds and Aged Rum.

Appetizers

Greek Tzatziki Dip	8€
strained Greek yogurt, cucumber, pinch garlic, dill	
Taramosalata	8€
fish roe salad	
Greek Grilled Eggplant Dip	10€
traditional, smoke-grilled eggplant dip, pickled red peppers	
Wrapped Feta Sticks with Tomato Marmalade	12€
greek feta, baby rocket, chopped fresh tomato, tomato marmalade	
Local Grilled Vegetable Platter	14€
eggplant, zucchini, peppers, mushrooms, carrots, balsamic	
"Kolokythokeftédes"	10€
fried zucchini patties, yogurt sauce	
Fried Calamari	13€
traditional fried squid with beet purée, wasabi	
Grilled Octopus & Fava	20€
grilled octopus, homemade fava paste, caramelized onions, balsamic	
Marinated Octopus	15€
traditional marinated octopus, Greek seasonings, sliced	
Shrimp Saganaki	20€
traditional sautéed whole shrimp, tomato sauce, feta	
Steamed Mussels	12€
tricolor peppers, mustard sauce	
Marinated Anchovies	12€
Hand cut, fresh prepared french Fries	8€

Salads

Greek Salad	9€
Greek Feta cheese, tomato, cucumber, olives, pepper, onion, capers, extra virgin olive oil	
Caesar	12€
mixed green lettuces, chicken fillet, cherry tomatoes, crispy croutons, parmesan flakes, Ceasar sauce [includes anchovies]	
The Good Life	14€
red & green cabbage, peppers, cucumber, tomato, cashews, mango, figs, parmesan flakes, balsamic-honey sauce	
Mediterranean	12€
mixed lettuce, rocket, Greek feta, dried figs, cherry tomatoes, pistachios, light honey-mayo dressing	
Kinoa Summer Chop with salmon	14€
kinoa, grilled, chopped zucchini, red pepper, fresh red onion, smoked salmon, lemon vinaigrette	
Mozzarella & Tomato	10€
mozzarella, tomatoes, pesto, basil	

Seafood & Fresh Fish

Seabass	25€
grilled seabass or seabream, steamed vegetables	
Red Snapper	28€
grilled or steamed vegetables	
Salmon Fillet	20€
sautéed salmon, fresh basil, lemon-oil vinaigrette, steamed vegetables	
Shrimps	24€
grilled shrimp, steamed vegetables, lemon sauce	
Grilled Calamari	20€
grilled squid, steamed vegetables, oregano, lemon sauce	
Local Fresh Fish	79€ per kilo
Choice of tsipoura (sea bream), lavraki (seabass), faggri (red snapper) grilled or steamed or in salt crust	
Fresh Fish Combination for 2	80€
sea bass or sea bream, calamari, shrimp, mussels, steamed vegetables	

Pasta & Rissotto

“Garidomakaronáda”	24€
linguine, sautéed shrimp, fresh tomato sauce, white wine	
Linguine Thalassa	28€
mussels, clams, shrimp, squid, caramelized cherry tomato	
Pesto Pasta	22€
basil pesto, cherry tomato	
Pasta Napoletana	12€
with tomato sauce	
Pasta Bolognese	16€
with meat sauce	
Lobster Pappardelle	32€
light tomato sauce, cherry tomatoes, garlic	
Linguine with Clams	24€
clams, white wine sauce	
Chicken & Porcini Penne	18€
sautéed chicken, porcini mushroom sauce, parmesan flakes	
Spaghetti Carbonara	16€
smoked pancetta ham, fresh egg, ground pepper, parmesan cheese	
Vegetable & Chicken Risotto	18€
sautéed chicken, vegetables, parmesan flakes	
Seafood Risotto	28€
seafood combination	

Grilled Meats

Lamb Kebab	14€
grilled lamb, marinated onions, grilled tomato, peppers, fried potatoes, pita bread	
Filet Mignon	32€
grilled to preference, seasoned potato pure, caramelized carrots	
Tomahawk Pork Steak 750g	24€
grilled to preference, wild rice, grilled vegetables	
Chicken Souvlaki	17€
marinated, grilled chicken thighs, tarragon, fried potatoes, grilled vegetables	
Grilled Lamb Chops	19€
grilled to preference, greek herb seasonings & oven-roasted baby potatoes, meat jus sauce	
Chicken Breast	16€
grilled chicken, fried potatoes, grilled vegetables	
Black Angus Beef Tagliata	28€
grilled Black Angus beef, rocket, parmesan, cherry tomatoes	

Greek Tastes

Traditional Greek "Mousakas"	14€
grilled smoked eggplant, beef, potato, béchamel	
Stuffed Tomatoes and Peppers "Gemista"	14€
with rice, herbs, and served with feta	
Lamb "Kleftiko"	20€
traditional Greek, baked lamb, vegetables, cheese in foil nest	

Pizza

Margherita	13€
fresh mozzarella, homemade cherry tomato sauce	
Greek	15€
fresh mozzarella, olives, onions, peppers, tomato sauce	
Chicken & Mushroom	15€
chicken, mushrooms, mozzarella, chili flakes	
Prosciutto with Truffle Oil	16€
fresh mozzarella, truffle oil, parmesan, prosciutto, rucola	
Carbonara	16€
cheese mix, mushrooms, crispy bacon, cream dressing, tomato sauce	
Four Cheese Pizza	16€
fresh mozzarella, gorgonzola, parmesan, feta	
Pepperoni	14€
mozzarella, pepperoni, marinara tomato sauce	
Sweet Pizzas Calzone	14€
sweet mascarpone, nutella, chocolate flakes	
extra toppings +2€	

Kid's Menu

Greek Mini Meatballs	12€
meatballs seasoned with Greek herbs, french fries	
Kid's Pasta	9€
tomato sauce, parmesan cheese	

Sweets

Our Special Cheesecake

fresh-made strawberry sauce, fresh strawberry slices 10€

Traditional Greek Baklava

pistachio nuts, greek phyllo layers, honey, vanilla ice cream 11€

Chocolate Soufle

with vanilla ice cream 11€

Greek Yogurt with Traditional Spoon Sweets and Walnuts 11€

strained, greek Yogurt, spoon sweets, walnuts

Fresh Fruit Platter 9€

seasonal sliced, fresh fruits

Greek Yogurt with Fresh Local Fruits, Pistachios & Honey 11€

Strained Greek yogurt, diced fresh fruits, ground pistachios, greek honey

Ice Cream Scoop

4€

Beverages

Coca cola light / zero	5€
Fanta orange / lemon	5€
Sprite	5€
Mineral 1L	4€
Sparkling water 0.75L	6€
Fresh Orange or Mixed Juice	6€
Drafft Large 0.5L	7€
Mythos (Greek beer) 0.33L	5€
Heineken 0.33L	5€
Sol	7€
Ouzo by the glass	6€
Ouzo bottle	12€
Greek coffee (hot)	3€
Espresso	3€
Cappuccino	4€
Chocolate (hot / cold)	5€
Hot Tea (black / green)	4€
Frappe	4€

Prices include vat Municipal tax 0,5%, the rest of the legal additions and the legal waiter's percentage.

For any inquiries about our products, do not hesitate to ask our staff, especially regarding any food intolerance or food allergy (relevant legislation EU 1169/11).

Consumer is not obliged to pay if the notice of payment has not been recieved (receipt-invoice).

Marketing inspection officer: Stilianos Mouzis

