

The background features a complex geometric pattern of intersecting lines. There are several dark green lines and several gold lines that cross each other at various angles, creating a series of overlapping triangles and polygons across the entire page.

# ανίος

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.

# STARTERS

<b>Mousaka Bites</b> Mousaka sphere with ground beef, light tomato/basil sauce and cream of Gruyere cheese	14,00€
<b>Fried Calamari</b> Fried Squid in a semolina crust, with beetroot mayonnaise and fried capers	14,00€
<b>Grilled Sardines</b> Dinkel bread toasts topped with fresh, grilled sardines, cherry tomatoes, homemade garlic mayonnaise and mint oil	14,00€
<b>Steamed Shrimp</b> Steamed shrimp with baby zucchini, asparagus, saffron and lemon juice	18,00€
<b>Octopus</b> Slow-cooked Octopus with aromatic herbs and homemade Greek fava dip	19,00€
<b>Greek "Arancini"</b> Arancini with greek trachana grits, zucchini fresh herbs and feta	12,00€
<b>Dolmadakia</b> Greek vine leaves, stuffed with crayfish, shrimp, lettuce, scallops and egg-lemon sauce	19,00€
<b>Meatballs</b> Eastern traditional meatballs with creamed potato puree, tomato jam, yogurt	14,00€
<b>Saganaki</b> Saganaki cheese with cherry tomato and citrus marmalade	12,00€
<b>Traditional Greek Dip Selection</b> Tzatziki, hummus, taramosalata with seasoned greek pita bread	14,00€
<b>Mushroom Symphony</b> Grilled oyster mushrooms on mushroom dust, homemade mushroom mayonnaise, truffle oil	14,00€
<b>Steamed Mussels</b> Steamed mussels in their own broth with fresh herbs and PDO* Kozani region saffron	12,00€
<b>Fresh Cut Fries</b> Fresh local Naxos island potato French fries	8,00€
<b>Wrapped Fried Feta</b> With watermelon, drizzled with greek honey and sesame seeds	14,00€

# RAW DELICACIES

## Tartar, Ceviche, Carpaccio

<b>Sea Bass Ceviche</b>	21,00€
Chili, ginger, coriander leaves, tiger milk	
<b>Tuna Tartar</b>	22,00€
With Greek Petimezi PDO* sweet wine sauce, ginger, chili	
<b>Mediterranean Red Snapper Ceviche</b>	30,00€
With cherry tomatoes, fennel, olives and capers	
<b>Black Angus Beef Carpaccio</b>	19,00€
With rocket, mushrooms, truffle mayonnaise and egg confit	
<b>Sea Urchin</b>	29,00€
Locally gathered fresh sea urchin with toasted bread and garlic oil	

## SALADS

<b>New Greek Salad</b>	11,00€
Tomato, cucumber, peppers, red onion, basil, olives, feta cheese, extra virgin olive oil	
<b>Mediterranean Quinoa Salad</b>	14,00€
Organic Quinoa, zucchini, red pepper, cherry tomatoes, greek "katiki" soft cheese, basil oil	
<b>Chicken Salad</b>	15,00€
Chicken Breast, fresh baby spinach, orange slices, walnuts, greek "anthotyro" cheese, mustard seed dressing	
<b>Mykonos Light Salad</b>	16,00€
Chopped watermelon, cherry tomatoes, carob rusks, mint, homemade sweet vinegar, local cheese	
<b>Steamed Shrimp Salad</b>	18,00€
Steamed Shrimp, fresh mesclun lettuce, mango with pink grapefruit and orange dressing	
<b>Burrata</b>	16,00€
Fresh 100% buffalo burrata, cherry tomatoes, basil oil, cucumber granita, Chios Mastica	
<b>Refreshing Watermelon Salad</b>	14,00€
Chopped watermelon, feta, almond slices, mint	

# PASTA

<b>Seafood Spaghetti</b> Spaghetti with squid ink, fresh shellfish, sea bass, cooked in fish broth and Limnos wine	29,00€
<b>Shrimp Spaghetti</b> Spaghetti with shrimp, cooked in their own broth, fresh basil	26,00€
<b>Salmon Calamarata</b> Calamarata pasta, fresh salmon, capers, cherry tomatoes, PDO* Kozani region saffron	25,00€
<b>Chicken with Broccoli Pasta</b> Alla Chitarra pasta, chicken, broccoli, sun-dried tomatoes, PDO* Metzovo cheese	19,00€
<b>Papardelle</b> Papardelle pasta with veal, tomato and feta foam	21,00€
<b>Carbonara</b> Authentic Italian Carbonara with pancetta, 24 month aged parmesan cheese, egg, freshly grated pepper	16,00€
<b>Vegetarian Orecchiette</b> Orecchiette pasta, broccoli, peppers, zucchini, asparagus, cherry tomatoes, roasted almond	14,00€
<b>Greek Seafood Orzo Meal</b> Baked dish of orzo pasta with shrimp, cherry tomato, basil	26,00€
<b>Lobster Pasta</b> Lobster pasta for 2 persons, choice of linguine or orzo pasta	38€ / 1 person, 79€ / 2 persons or 120€ / kilo

# RISOTTO

<b>Squid Ink Risotto</b> With tomato tartar	26,00€
<b>Wild Mushroom Risotto</b> With porcini tea and fresh truffle	21,00€
<b>Asparagus Risotto</b> Locally grown Greek asparagus, Greek Grevena Anevato cheese	19,00€

## MEATS & PRIME GRILL

<b>Black Angus Ribeye</b>	38,00€
300g grilled to choice, with baby potatoes, roasted corn, local asparagus, mushrooms	
<b>Beef Tenderloin</b>	34,00€
250g grilled to choice, with buttery mashed potatoes, port wine sauce	
<b>Iberico Pork Chop</b>	29,00€
With carrot puree, shitake mushroom sauce	
<b>Baked Half Chicken</b>	22,00€
Wood oven baked, greek herbs, baby green beans, potatoes	
<b>Greek Beef Patties</b>	19,00€
100% ground beef, seasoned with local herbs with Mediterranean barley	
<b>Prime Grilled Tomahawk Black Angus</b>	100€/kilo
Grilled to choice, with grilled tomato, baby potatoes, grilled veggies, wine sauce	
<b>Prime Grilled Black Angus T-Bone Steak for two (2)</b>	80,00€
Grilled to choice, with baked potato, greek yogurt cream, caramelized onions	

## SEAFOOD

<b>Grilled Catch of the Day</b>	Per kilo €
<b>Sea Bass</b>	27,00€
With cauliflower puree and steamed vegetables	
<b>Steamed Fish Soup</b>	29,00€
Steeped in its own broth with aromatic herbs and greek Saffron	
<b>Tuna Tagliata</b>	28,00€
With avocado, tomato and aromatic herbs	
<b>Salmon</b>	22,00€
With fish roe cream and organic beetroot salad	
<b>Sea Bass</b>	27,00€
550g portion, grilled and served with black rice, baby vegetables and lime cream	
<b>Fresh, Grilled Seafood</b>	Per kilo €
Ask for prices of Grilled Kilados Medium Shrimp, Jumbo Shrimp, Lobster	
<b>Grilled Calamari</b>	22,00€



## GREEK SPECIALTIES

<b>Mousakas</b> Layered ground beef, vegetables, bechamel sauce oven baked in clay pots	15,00€
<b>Stuffed Vegetables</b> Fresh, local tomatoes and green peppers stuffed with aromatic greek style rice	12,00€

## WOOD-OVEN PIZZA

<b>Classic Margherita</b> Fresh tomato sauce, basil, mozzarella	13,00€
<b>Greek</b> Kalamata Olives, red onion, chives, peppers, feta cheese, fresh oregano, tomato sauce	15,00€
<b>Chicken &amp; Mushrooms</b> Grilled chicken, mushrooms, mozzarella, chili	16,00€
<b>Prosciutto &amp; Truffle Oil</b> Fresh mozzarella, parmesan, prosciutto, fresh rocket, white truffle oil	17,00€
<b>Carbonara</b> Mix of cheeses, fresh mushrooms, bacon, sour cream, parmesan	16,00€
<b>Four Cheese</b> Fresh mozzarella, gorgonzola, parmesan, feta	18,00€
<b>Pepperoni</b> Fresh mozzarella, Italian pepperoni, fresh tomato sauce	15,00€
<b>Grilled Shrimp</b> Tricolor peppers, parmesan, rocket, grilled shrimp, tricolor peppers	22,00€
<b>Extra Toppings</b>	+3,00€

## KIDS MENU

<b>Spaghetti with Napoli Tomato Sauce</b>	9,00€
<b>Penne Bolognese</b>	10,00€
<b>Beef Meatballs with Rice</b>	12,00€
<b>Chicken Nuggets with French Fries</b>	12,00€
<b>Fish and Chips</b>	15,00€
<b>Tomato Cucumber Salad</b>	6,00€

## DESSERTS

<b>Sweet, Greek Paradise</b>	90,00€
A masterpiece of Greek sweets, artistically created at your table	
<b>New Style “Galaktompsoniko”</b>	11,00€
With tonka bean soil, lychee gel and Madagascar vanilla ice cream	
<b>Deconstructed Greek Baklava</b>	11,00€
Fyllo crisps, pistachio praline cream, mixed nut pasteli, pistachio crumble, coconut ice cream	
<b>Deconstructed Mille Feuille</b>	14,00€
With chocolate sauce, machlepi cream, hazelnut ice cream	
<b>Profiterol</b>	14,00€
With white cream chocolate, biscuit and tonka bean ice cream	
<b>Chocolate Calzone</b>	14,00€
Topped with fresh seasonal fruits	
<b>Chocolate Ganache Mousse</b>	12,00€
With caramelized hazelnuts, strawberry ice cream	
<b>Fresh Fruit Platter</b>	14,00€
In season fruits	
<b>Ice Cream Flavors</b>	4,00€
Chocolate, Vanilla, Strawberry, Pistachio, Coconut, Walnut, Hazelnut	
<b>Greek Yogurt</b>	9,00€
With honey and walnuts or with honey and fresh fruits	

# 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€
Mythos (Greek beer), Heineken 0.33L	6€
Sol, Corona	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 received (receipt-invoice).

Marketing inspection officer: Stilianos Mouzis

