



BRUNCH (served until 17:00)

TOAST Traditional bread with cheese & turkey	7€	BEEF BURGER Metsovone cheese, fried onion, black garlic ketchup, bacon, lettuce, with crunchy roasted fries	20€
AVOCADO TOAST White omelette, mushrooms, cottage cheese, coriander, avocado cream	14€	CHICKEN BURGER Chicken with panko, gruyere cheese, chilly mayo, tomato, arugula, basil oil, with green side salad	21€
CHIPS NEST WITH NAXIAN GRUYERE CHEESE Fried eggs nestled in shoestring potatoes with Naxian gruyere cream & Mykonian louza	12€	PANCAKES BOUGATSA Pancakes with Bougatsa cream, crunchy caramelized phyllo, cinnamon, powder sugar	14€
TRUFFLE CHICKEN CLUB Chicken club with tartufata cream, mushrooms, gruyere cheese, tomato, lettuce, with crunchy roasted fries	19€	ENERGY BOWL Yogurt with honey, coconut flakes, peanut butter, homemade granola & seasonal fruits	11€
CLUB VEGGIE Roasted vegetables, halloumi cheese, sun-dried tomato pesto, basil, arugula, with green side salad	18€	GREEK YOGHURT Yogurt with honey, tahini & walnuts	9€
		FRESH FRUITS Seasonal fruits with Triple sec, mint, powder sugar	10€

SALADS

GREEK SALAD Tomato, cucumber, olives, peppers, capers, olive oil, oregano, onion, feta cheese	15€	BEETROOT SALAD Steamed beets, Domokos goat cheese, orange pearls, hazelnuts, beetroot leaves, fried onion, oil & lemon	15€
QUINOA SALAD *Shrimps, cherry tomatoes, cucumber, avocado, spring onion, passion fruit dressing	17€	ANEMELIA CEASAR'S SALAD Grilled chicken, Mykonian louza, corn, iceberg, Naxian arseniko cheese, yogurt sauce, mint	17€



APPETIZERS

BREAD

Homemade pita bread, herbs, olive oil, salt blossom

2.5€

Per
person

SPREADS TRILOGY

Greek tarama, tzatziki with black garlic, paprika & homemade pita bread with fresh herbs

9€

MYKONIAN PIE

Traditional pie with kopanisti Mykonian cheese, feta cheese, honey, pink peppercorn

10€

GRILLED BEEF MEATBALLS

with yogurt sauce, arugula, aromatic oil, herbs

14€

MINI SOUVLAKI

Chicken thigh fillet, iceberg, mustard sauce, corn pita & Naxian fries

13€

CRUNCHY ROASTED FRIES

Slow-cooked on coarse salt, fresh herbs

7€

DESSERTS

GREEK GALAKTOBOUREKO

Caramelized phyllo, syrup, semolina cream, anthotyro cheese mousse, orange pearls

13€

DECONSTRUCTED LEMON TART

Crumble, lemon curd, red berries sauce, meringue

15€

MAIN COURSES

ANEMELIA MOUSSAKA

Beef ragout, eggplant, béchamel, potato chips, arseniko Naxian cheese, nutmeg

18€

PASTITSIO

Calamarata pasta with slow-cooked beef, béchamel, nutmeg, feta cheese, herbs

20€

MAKAROUNES (SKIOUFIXTA) PASTA

Cretan pasta with feta cheese, onion, cherry tomatoes, garlic, pepper, olive, tomato sauce, herbs

16€

SHRIMP LINQUINE PASTA

Sautéed shrimp, bisque, tomato sauce, ouzo, parsley, garlic

24€

LAMB CHOPS

Naxian lamb, black garlic ketchup, olive oil, herbs & crunchy roasted fries

21€

TAGLIATA BEEF

Picanha, salt blossom & baby potatoes with garlic butter

27€

DESSERT OF THE DAY

Ask our staff

14€

ICE-CREAM SCOOP

Vanilla or Chocolate

4€



Where (*) is a frozen product

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Our menu curated by chef **Athanasios Katsiadas**

Tips are not included.