

ANEMÓIA

SEASIDE RESTAURANT

BREAKFAST/BRUNCH MENU

The Eggs

OMELETTE/GRILLED MUSHROOMS/AVOCADO CREAM/GRATED FETA CHEESE/SOURDOUGH BREAD/MIXED SALAD WITH CHERRY TOMATOES AND CITRUS VINAIGRETTE • 7,5€

AVOCADO TOAST/WHOLEGRAIN BREAD/AVOCADO CREAM/5-MINUTES BOILED EGGS OR FRIED EGGS/MIXED SALAD WITH CHERRY TOMATOES AND BALSAMIC VINEGAR • 7,5€

On Toast

SANDWICH WITH MULTIGRAIN BREAD/VARIETY OF MUSHROOMS/BASIL PESTO/SUN-DRIED TOMATO PESTO/SMOKED "METSOVONE" CHEESE/SEASONAL MIXED SALAD WITH CITRUS VINAIGRETTE • 7€

Pancakes

CHOCO PANCAKE/CHOCOLATE GANACHE/HAZELNUT PRALINES/ROASTED HAZELNUT • 6,5€

CLASSIC PANCAKE/HONEY/BUTTER/CINNAMON • 5,5€

Energy Booster

GRANOLA/GREEK YOGURT/HONEY/SEASONAL FRUITS • 5,5€

Traditional Pie

STAVROULA'S HANDMADE "TYROPITARI"/HANDMADE CRUST/FETA CHEESE/HONEY/WHITE SESAME • 6,5€

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Coffee

ESPRESSO SINGLE SHOT/DOUBLE SHOT • 2€/2,5€

ESPRESSO MACCHIATO SINGLE SHOT/DOUBLE SHOT • 2,3€/2,8€

CAPPUCCINO SINGLE SHOT/DOUBLE SHOT • 3€/3,5€

LATTE CAPPUCCINO SINGLE SHOT/DOUBLE SHOT • 3€/3,5€

NESCAFE/FRAPPE • 3€

FRENCH FILTER COFFEE • 3€

GREEK COFFEE SINGLE SHOT/DOUBLE SHOT • 2€/2,5€

FREDDO ESPRESSO • 3€

FREDDO CAPPUCCINO • 3,5€

Beverages

HOT TEA (PLEASE ASK ABOUT FLAVORS) • 3€

COLD TEA (PLEASE ASK ABOUT FLAVORS) • 3€

FRESH ORANGE JUICE • 3,5€

BABY BOOM/FRESHLY SQUEEZED JUICE WITH LOCAL FRESH FRUITS • 4€

GRANDMA'S HANDMADE LEMONADE • 4€

TROPICAL SMOOTHIE/FRESHLY SQUEEZED JUICE/LOW FAT GREEK YOGURT • 4,5€

"ANEMOIA" SMOOTHIE/PEACH/BERRIES SORBET/ALMOND MILK • 5€

MAISON RICHARD HOT/COLD CHOCOLATE (PLEASE ASK ABOUT FLAVORS) • 3,5€

SOFT DRINKS • 2,2€

MINERAL WATER 0,5LT/1,5LT • 0,5€/2€

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contact number: 6987061301

LUNCH/DINNER MENU

Welcome

CROUTON WITH FRESH HERBS/HANDMADE SOURDOUGH BREAD/EXTRA VIRGIN OLIVE OIL WITH MARINATED OLIVES/GREEK GREMOLATA WITH TOMATO AND FRESH HERBS • 2€

Salads

GREEK SALAD/CHERRY TOMATOES/CUCUMBER/PEPPER/ONIONS/OLIVES/CAPERS/KRITAMOS/FETA CHEESE/CAROB RUSK/OLIVE OIL/OREGANO (VEGAN WITHOUT CHEESE) • 8€

"ANEMOIA" SALAD/SEASONAL GREEN SALAD/POMEGRANATE/ROASTED ALMOND/DRIED FIGS/FRESH HERBS/BURNT MANOURI CHEESE/CITRUS VINAIGRETTE (VEGAN WITHOUT CHEESE) • 9,5€

CAPRESE/CHERRY TOMATOES/BASIL PESTO/FRESH MOZZARELA CHEESE/EXTRA VIRGIN OLIVE OIL/SALT FLOWER (VEGAN WITHOUT CHEESE) • 7,5€

GROATS SALAD/GROATS/GREMOLATA WITH VEGETABLES AND FRESH HERBS (VEGAN)
• 6,5€ (WITH FRESH SHRIMP +3€)

Appetizers

STAVROULA'S HANDMADE TYROPITARI/HANDMADE PIE CRUST/FETA CHEESE/HONEY/WHITE SESAME
• 6,5€

FISH ROE SALAD/AROMATIC HERBS OIL • 6,5€

TZATZIKI A LA MINUTE/OLIVE OIL/AROMATIC HERBS OIL/FRESH HERBS CROUTON • 6,5€

FRENCH FRIES/DOUBLE-COOKED "KIDONATES" FRENCH FRIES/GRAVIERA CHEESE/DRY OREGANO/DRY THYME (VEGAN WITHOUT CHEESE) • 5,5€

FAVA/WHITE TRUFFLE OIL/PEPPER • €7,5 (WITH VINEGARED OCTOPUS +€5,5)

SAGANAKI IN THE OVEN/GRAVIERA CHEESE/CITRUS VINAIGRETTE • 6€

VINEGARED OCTOPUS • 12€

FRESH GRILLED SHRIMP/FRESH HERBS/LIME SAUCE • 12,5€

*FRIED SQUID/GREEK YOGURT SAUCE WITH FRESH HERBS • 12,5€

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Main Dishes

SLOW-COOKED LAMB/MASHED POTATOES/CARROT PUREE/GRILLED ASPARAGUS/LAMB COOKING SAUCE/TOUIL • 13,5€

GRILLED BONELESS CHICKEN LEG/TRACHANAS EXTINGUISHED WITH WINE/FRESH HERBS/GRATED FETA/FRESH HERBS OIL (VEGAN WITH VEGETABLES INSTEAD OF CHICKEN) • 11€

PORK STEAK/DOUBLE-COOKED FRENCH FRIES/LEMON ZEST/LIME SAUCE • 11€

SLOW-COOKED BEEF BRISKET/SKIUFICHTA PASTA/SAUCE FROM COOKING THE MEAT/GRATED GRAVIERA (PROTECTED DESIGNATION OF ORIGIN) • 13,5€

FISH OF THE DAY/COLD VELOUTE FISH SOUP WITH ARTICHOKE/CARROT/POTATOES/CELERY/FISH SAUCE/CITRUS VINAIGRETTE/FRESH HERBS CROUTON • 17€

SHRIMP PASTA WITH FRESH SHRIMP/LINGUINE/ZUCCHINI/ROASTED TOMATOES/TOMATO SAUCE WITH SHRIMP BISQUE OR WHITE WITH WHIPPING CREAM (VEGAN WITH MUSHROOMS INSTEAD OF SHRIMP) • 12,5€

"ANEMOIA" CHICKEN BURGER/HANDMADE BRIOCHE BUN/CHICKEN FILLET/CARAMELIZED ONION/CHEESE MIX/TOMATOE/SEASONAL GREEN SALAD/LIME MAYO SAUCE/FLORIAN PEPPER KETCHUP/DOUBLE-COOKED FRENCH FRIES • 9,5€

Sweets/Desserts

CHOCOLATE PIE/CHOCOLATE GANACHE/ROASTED HAZELNUT/LEMON SORBET/WHIPPED CREAM/TOUIL • 6,5€

SWEET OF THE DAY • €5 (WITH MADAGASCAR VANILLA ICE CREAM +€2)

MADAGASCAR VANILLA ICE CREAM • 2,5€

LEMON SORBET (VEGAN) • 2,5€

RASPBERRY SORBET (VEGAN) • 2,5€

We are proud of our partnerships with local producers and we are available to talk to you about the origin of our raw materials. Also, you can refer to our restaurant's social media for more information

Person responsible for market inspections: Georgiou George. Prices include all legal taxes. The restaurant provides print forms for the submission of grievances. The oil used in fried dishes is sunflower oil; fresh oil is pure virgin olive oil. Our meats are fresh and Greek. *The squid is a frozen product. Our restaurant provides a specific warning list of allergens. In case of an allergy or intolerance to any of those, please notify your server.

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Wine List

Red Wine

"VRINIOTIS IAMA" (VRADIANO/SYRAH) BOTTLE 750ML • 32€

"KTIMA AVANTIS SYRAH" (SYRAH) BOTTLE 750ML • 32€

White Wine

"VRINIOTIS IAMA" (MALAGOUZIA/ASYRTIKO) GLASS OR BOTTLE 750ML • 7,5€/32€

"VRINIOTIS METHEA" (TREBBIANO/SAUVIGNON BLANC) GLASS OR BOTLE 750ML • 6,5€/27€

"F BY FOIVOS PAPASTRATIS" (ASYRTIKO/MOSCHATO) GLASS OR BOTTLE 750ML • 7€/30€

"SKOUMPRIS NOVALIS" (SAVVATIANO) GLASS OR BOTTLE 750ML • 6€/25€

DESSERT "SKOUMPRIS LATE HARVEST" (MALAGOUZIA) GLASS OR BOTTLE 500ML • 9€/40€

Rose Wine

"VRINIOTIS METHEA" (MONEMVASIA/MAVROKOUNTOURA) GLASS OR BOTTLE 750ML • 6,5€/27€

SEMI-SWEET "SKOUMPRIS LICARIO" (MERLOT/SYRAH/MOSCHATO) GLASS OR BOTTLE 750ML • 6,5€/27€

Wine/Ouzo/Tsipouro bulk

RED WINE VRINIOTIS BULK (1/2 KILOS) • 6,5 €

WHITE WINE VRINIOTIS BULK (1/2 KILOS) • 6,5 €

ROSE WINE VRINIOTIS BULK (1/2 KILOS) • 6,5 €

TSIPOURO (GLASS) • 3 €

OUZO (GLASS) • 3 €

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Beers

SEPTEM MICROBREWERY MYLOS LAGER 330ML • 6€

SEPTEM MICROBREWERY THURSDAY'S RED ALE 330ML • 6€

SEPTEM MICROBREWERY MONDAY'S PILSNER 330ML • 6€

CORONA • 5,5€

KAISER 500ML • 4€

FIX 500ML • 4€

ALFA/ALFA NON ALCOHOL 500ML • 4€

MYTHOS 500 ML • 4€

Spirits/Cocktails

SPIRITS • 6,5€

MOJITO • 8€

DAIQUIRI ΦΡΑΟΥΛΑ/ΛΕΜΟΝΙ • 8€

MARGARITA • 8€

NEGRONI • 8€

TEQUILA SUNRISE • 8€

APEROL SPRITZ • 7,5€

"ANEMOIA" WAVE • 8,5€