

ANTHÓS

RESTAURANT

DINNER MENU

19.30 ————— 22.30

STARTERS

Kakavia Soup

fish head terrine, squid, vegetables, fish broth,
saffron and celery oil

€ 20

Green Salad (V)

spinach, rocket, peach, graviera cheese and verjus vinaigrette

€ 23

Cycladic Salad

santorinian cherry tomatoes, grilled katsouni, chloro cheese,
capers and olive mayonnaise

€ 21

Cod

marinated fillet, leek ash, lemon jelly, bottarga dust
and artichoke ice cream

€ 25

Mackerel Savoro

charred mackerel, black raisin cream, aioli,
salted pumpkin seed "pasteli" and rosemary oil

€ 24

Tart (V)

fava tart, almond ricotta, santorinian zucchini and vinegar carrot jelly

€ 21

ALL TAXES ARE INCLUDED
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT (RECEIPT- INVOICE)
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MAIN COURSES

Manti "Imam" (V)

manti stuffed with white aubergine, onions, mint, tomato,
goat yogurt with mastic and burned butter

€ 25

Monk Fish

monk fish fillet, peanut butter "skordalia", beetroots and almyra

€ 35

White Grouper

white grouper fillet, fava, apochti, spinach, herbs and tahini tarama

€ 38

Lobster

tail and claw, stamnagathi, lemon - lobster sauce and avruga caviar

€ 40

Pork

pork cheeks, carrots, green pea sauce and smoked eel mini pie

€ 38

Lamb

slow cooked lamb, baked potatoes, samphire, spring onion
and lemon verbena

€ 36

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DESSERTS

Lemon

lemon cream, ginger biscuit, lime and basil jelly

€ 18

Pistachio

pistachio mousse, raspberry and mint dacquoise

€ 21

Chocolate and Espresso

dark chocolate cream, cocoa cake, espresso foam
and caramel ice cream

€ 20

Hazelnut

hazelnut praline parfait, crunchy chocolate,
mango and passion fruit

€ 19

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