



ANTHÓS
RESTAURANT



THE LEADING HOTELS
OF THE WORLD, LTD.*

STARTERS

SEA BASS TARTARE

grapefruit, sea weed salad and *koronaiko* olive oil
23€

THE MACKEREL

mung bean salad, white eggplant mousse, cherry tomatoes confit and pickled bulbs
24€

SMOKED EEL

fava bean, tamaris, charcoal from olive core, dittany-lemon sorbet
22€

OCTOPUS

zucchini tartar, sea urchin cream, orange, black garlic and dry *kritamo*
26€

EARTHY GREENS

green tomato, cucumber, rocket, broccoli, kale, green apple, pistachio, mint coulis and early
harvest olive oil (v)
23€

CYCLADIC SALAD

cherry tomatoes, cucumber, dry *chloro* cheese, capers and olive cremeux
21€

SCALLOPS

pumpkin, caper leaves, kumquat and smoked olive oil
27€

CARROT SOUP

fliskouni herbs and aged gruyere in *tsoynato* olive oil
18€

MAIN COURSES

RAVIOLI

stuffed with eggplant, olives, spiny chicory served in *malotira* tea broth (v)
28€

SEA BASS

artichoke, marinated zucchini, bottarga and lemon verbena sauce
37€

WHITE GROUPER

wild greens, santorinian cherry tomato broth, grapes and marjoram foam
39€

BEEF FILLET

chickpea puree, pak choi, dry *loutza* and smoked *volaki* cheese
39€

LAMB

potato, *avgolemono* cream, dried grape leaves and charred mini lettuce
36€

DUCK

beetroots, hazelnut and strawberry-lime sauce
34€

RABBIT

buckwheat risotto mushrooms, truffle and thyme
32€

DESSERTS

CHEESE PLATER

fruit chutneys

19€

VALRHONA MACAE

greek coffee powder, pepper pop-corn and green apple sorbet

21€

LAVENDER

lavender cremeux, honeycomb, pollen and meringue

18€

WATERMELON

olive oil salted caramel, *anhotiro* cheese and walnuts

17€

MASTIC SEMIFREDDO

traditional sweet spoon with capers, rose and pistachio

19€



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