



A N H Y D R O U S

## A LA CARTE

Authentic Greek food signed by the famous Greek Chef Yiannis Baxevanis

### STARTERS

- 14,00**     **Grandmother Eleni's traditional fried pita bread.**  
Vt     Traditional fried pita breads, breaded fried cheese with fried olives and row tomato sauce with capers and lemon crumb.
- 12,00**     **Santorinian Tomato fritters**  
Vg, Vt     with feta cheese "snow" and dried olives.
- 14,00**     **Lentil's "meatballs"**  
Vg, Vt     in a thin pita bread with avocado tabouleh, mint aroma, and Greek yogurt.
- 14,00**     **Grilled Sardines**  
Pt, Gf     with carob bread, herds, and fish roe salad.
- 18,00**     **Santorinian Fava**  
Pt     with sun-dried octopus and aromatic salad.
- 16,00**     **Feta donut**  
with spicy salad and Florina red pepper sorbet.
- 17,00**     **Shrimps\* "Saganaki"**  
Gf     with tomato, sesame, white wine and gruyere cheese.
- 23,00**     **Fish marinated**  
Gf, Pt     in citrus fruit, and scorched in fresh salad made from lentils with greens kritamo and savory.
- 13,00**     **Vine leaf Dolma**  
Vg, Vt     on a salty Greek yogurt ice cream.

### SALADS

- 13,00**     **Island salad**  
with tomato sea salt, capers, feta cheese matured in barrel, carob rusks, onion, parsley, season greens and extra virgin olive oil.
- 14,00**     **Spinach pie salad**  
with cream cheese, Feta cheese crouton and Filo dough.

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Vt=Vegetarian

Vg=Vegan

Pt=Pescatarian

Gf=Gluten Free



## ANHYDROUS

### MAIN COURSE

- 27,00**    **Sea bass**  
Pt        with greens, vegetables from the garden and egg-lemon sauce.
- 24,00**    **Stuffed Calamari**  
Gf        with fresh fennel, cheese, and vegetables sauce.
- 30,00**    **Beetroot risotto**  
Pt, Gf    with crayfish and fresh sweet lime.
- 17,00**    **Egg plant**  
Vg, Vt, Gf with sweet and fried onions & mousse from tahini & almond milk.
- 30,00**    **Black Tagliatelle**  
Pt        in Greek way with mussels\*, tomato confit, bottarga - the Greek caviar - and lemon zest
- 21,00**    **Chicken Leg**  
            marinated with Santorinian tomato pasta, homemade smashed potatoes, and vegetables
- 22,00**    **'The Moussaka that I love'**  
            with minced lamb and beef meat, juicy eggplant and crispy béchamel
- 33,00**    **Veal steak diaphragm**  
            with spices of the East, baby potatoes with lemon and scalded spinach

### DESSERTS

- 14,00**    **Baxevanis's famous Baklava**  
            with crispy pastry sheets without syrup, dried fruit, and Madagascar vanilla ice cream.
- 15,00**    **Chocolate**  
            avocado, passion fruit, cardamon mousse & sorbet Vinsanto wine.
- 15,00**    **Melitini cake**  
            with ice cream loukoumi and candied rose petals.

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Executive Chef : Yiannis Baxevanis

Chef de Cuisine : Marios Laganas

Responsible by the Law: Vangelis Beltzenitis

All prices include VAT 24%

Extra virgin olive oil is used in our dishes. Sunflower oil is also used for frying.  
For the salads and casseroles, we use extra virgin olive oil.

\*frozen products