

# A N N A

G R E E K   R E S T A U R A N T

## SALADS

### **Salata choriatiki - 17**

*Tomatoes salad, feta cheese & Kalamata olives*

### **Ospriada - 14**

*Beans & sun dried tomatoes & persil*

### **Patzarosalata me katsikisio tyri - 18**

*Marinated beetroot salad,  
goat cheese & pistachios*

### **Salata spanakopita - 17**

*Filo crousta with spinach, dill  
& feta cheese dressing*

## SPREADS

### **Tarama - 15**

*Cod eggs spread*

### **Fava santorinis pantremeni - 11**

*Fava spread with tomato & capers sauce*

### **Houmous - 14**

*Chickpeas puree with pomegranate & mint*

### **Tzatziki - 13**

*Yogurt & cucumber spread*

### **Melintzanasalata «minute» - 20**

*Grilled eggplant prepared in front of you*

## MARINATED FISHES

### **Magiatiko me troufa - 34**

*Yellow tail with truffle*

### **Marinatos gia olous - 46**

*Marinatos sharing experience*

### **Tacos - 18**

*Salmon or Tuna*

### **Lavraki fricasse - 22**

*Sea bass ceviche*

### **Tsipoura tartar - 24**

*Sea bream tartar*

## MEZZÉ

### **Kolokithakia tiganita - 17**

*Fried zucchinis*

### **Piperies florinis - 12**

*Grilled & marinated red pepper from florina*

### **Xtapodi sti sxara - 24**

*Grilled Octopus*

### **Saitia manis - 21**

*Traditional homemade Greek pies from mani*

### **Feta se filo kai meli - 16**

*Feta filo, honey & sesame*

### **Talagani psito**

**me marmelada -17**

*Grilled greek talagani cheese  
with marmelade*

### **Kroketes Moussaka - 18**

*Moussaka croquettes*

### **Xtapodi stifado - 24**

*Baked octopus with onions  
& red wine*

### **Kalamaraki tiganito - 19**

*Fried baby calamari*

## CATCH OF THE DAY

Our Chef Yiannis Kioroglou recommend the appropriate cooking technique to suit the unique quality of each fish. Our selection of whole fish are sold by the kilo.

**Env. 1kg - 16/100g**

### MARINATA MARINATED

**Sashimi**  
*Sashimi style*

**Tartar**  
*Tartar style*

### SXARAS GRILLED

**Feta**  
*Slice*

**Olokira**  
*whole*

## SHARING OR INDIVIDUAL MAIN COURSES

### FISHES

**Garidomakaronada - 36**  
*Shrimps pasta*

**Fileto sfyrida me troufa kai agginara - 42**  
*Grouper fillet with truffle & artichokes*

**Lavraki fileto al a polita - 36**  
*Sea bass fillet with artichokes, dill & lemo*

**Xylopitaki me psarika - 32**  
*Traditional Greek pasta with fishes & seafood*

**Fileto solomou me mprokola psita - 32**  
*Salmon fillet with grilled broccoli*

### MEATS

**Arni yiouvetsi sto fourno - 37**  
*Slow cooked lamb with greek pasta*

**Entrania sofrito - 42**  
*Grilled marinated entrania*

**Mati mprizola psiti - 59**  
*Grilled marinated rib-eye steak*

**Paidakia sti sxara - 35**  
*Grilled lamb chops*

**Kalamakos Kotopoulo - 32**  
*Marinated chicken skewer with sumac & lemon juice*

## SIDES DISHES

**Ryzi - 8**  
*Pilaf rice*

**Briam - 10**  
*Baked vegetables with tomato sauce*

**Patatesournou - 8**  
*Greek crispy potatoes*

**Mprokola sti sxara - 9**  
*Grilled brocolini*

*Yiannis Kioroglou*

Instagram: @anna.greekrestaurant // facebook: ANNA PARIS

Prix en euro, taxes incluses Nous tenons à la disposition de notre clientèle la traçabilité de toutes nos viandes.  
Customers are free to enquire about the traceability of all our meat