

# ANNA

GREEK RESTAURANT

## SALADS

### Salata choriatiki - 17

*Tomatoes salad, feta cheese & Kalamata olives*

### Patzarosalata me

#### katsikisio tyri - 18

*Marinated beetroot salad,  
goat cheese & pistachios*

### Salata spanakopita - 17

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

## SPREADS

### Tarama – 16

*Cod eggs spread*

### Houmous - 14

*Chickpeas puree with pomegranate & mint*

### Tzatziki - 13

*Yogurt & cucumber spread*

### Melintzanasalata «minute» - 20

*Grilled eggplant prepared in front of you,  
Feta cheese, peppers & parsley*

## MARINATED FISHES

### Magiatiko me troufa - 34

*Yellow tail with truffle*

### Lavraki fricasse - 26

*Sea bass ceviche*

### Tacos - 18

*Salmon or Tuna*

### Tsipoura tartar - 29

*Sea bream tartar*

## MEZZÉ

### Kolokithakia marine me basiliko - 19

*Marinated zucchinis with basil*

### Xtapodi sti sxara - 24

*Grilled Octopus*

### Feta se filo kai meli - 19

*Feta filo, honey & sesame*

### Kroketes Moussaka - 18

*Moussaka croquettes*

### Kalamaraki tiganito - 19

*Fried baby calamari*

### Garides mikrolimano - 24

*Prawns cooked with tomato & ouzo*

### Saitia troufas - 34

*Greek pies from mani, truffle & ricotta*

### Piperies florinis - 12

*Grilled & marinated red pepper from florina*

### Saitia manis - 21

*Traditional homemade Greek pies from mani*

### Talagani psito

#### me marmelada -17

*Grilled greek talagani cheese  
with marmelade*

### Keftedakia tis yiayias - 26

*Wagyu beef meatballs*

### Brousketa Avgotaraho - 16

*Bruschetta Poutargue & olive butter*

## 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.

**From 1kg: 16 € per 100g**

### MARINATA

MARINATED

#### Sashimi

Sashimi style

#### Tartar

Tartare style

### SXARAS

GRILLED

#### Olokira

whole

## SHARING OR INDIVIDUAL MAIN COURSES

### FISHES

#### Mpakaliaros me horta - 36

Grilled cod & cooked vegetables

#### Lavraki fileto al a polita - 38

Sea bass fillet with artichokes,  
dill & lemon

#### Fileto solomou

#### mprokola psita - 32

Salmon fillet with  
grilled broccoli

### PASTA

#### Garidomakaronada - 36

Shrimp pasta

#### Xylopitaki me psarika -34

Traditional Greek pasta with  
fishes & seafood

#### Arni yiouvetsi sto fourno - 37

Slow cooked lamb with greek pasta

#### Petoura me mosxari pastitsado - 34

Beef Greek pasta

#### Sioufixta troufa - 46

Penne with truffles

### MEATS

#### Entrania sofrito - 42

Grilled marinated entrania

#### Mati mprizola psiti - 59

Grilled marinated rib-eye steak

#### Paidakia sti sxara - 38

Grilled lamb chops,  
marinated with Kalamata olives

#### Kotopoulo sto fourno - 32

Marinated cockerel, lemon confit & oregano

#### Burger Metsovone - 28

Metsovo cheeseburger

#### Arni gia dyo (for 2 persons)-110

Rosé lamb on the bone & potatoes

## SIDES DISHES

#### Poures troufas - 14

Truffle mashed potatoes

#### Ryzi - 8

Pilaf rice

#### Briam - 10

Baked vegetables with tomato sauce

#### Mprokola sti sxara - 9

Grilled brocolini

#### Patatesournou - 8

Baked oven potatoes

#### Manitaria sta karvouna - 10

Grilled mushrooms & honey

*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