



ANEMOMILOS  
A CULINARY JOURNEY IN TRADITION

## BREAD

**Grilled pita bread 1 piece**

**Bread basket**

## SALADS

### COLOURFUL SALAD SYMPHONY

Grilled chicken, dried figs and roasted Florina peppers and fresh fennel. Finished with a vinaigrette of aged balsamic and Santorini Vinsanto wine.

### BEETROOT SALAD

Roasted colourful beetroots with soft goat cheese from the island, roasted hazelnuts and a beetroot and strawberry vinaigrette. A balanced combination of earthy, creamy, and sweet flavours.

### SANTORINI SALAD

Cherry tomatoes marinated in honey vinegar, garden-fresh roasted vegetables infused with fresh mint, served with crushed sesame brittle and crunchy rusk.

### GREEK SALAD "OUR WAY"

Fresh tomatoes, cucumber and colourful peppers, paired with caper berries, Kritamo and Kalamata olives. Served with feta mousse with marjoram and an extra virgin oil vinaigrette, enriched with sun-dried cherry tomatoes.



ANEMOMILOS  
A CULINARY JOURNEY IN TRADITION

## APPETIZERS

### SANTORINI TOMATO SPREAD

Santorini tomato paste and roasted Florina pepper, harmoniously blended with extra virgin olive oil, served with arugula leaves, grated Naxos graviera cheese, and crispy dakos crackers.

### GREEK OCTOPUS BRUSCHETTA

Toasted sourdough topped with octopus salad, grated tomatoes, extra virgin olive oil, and a tangy caper salad.

### TARAMA TRILOGY

A trio of creamy taramasalata: classic white, shrimp-infused, and cuttlefish ink. Three distinct flavors, one indulgent experience.

### SPLIT PEAS - GREEK "FAVA"

Velvety yellow split pea purée from Santorini, topped with caper leaves, glazed Kokkaria in Vinsanto wine, and crispy chickpeas with black sesame.

### TOMATO FRITTERS

Crispy tomato fritters made with fresh tomatoes, onion, mint, and parsley. Served with olive jam. — a beloved Cycladic meze full of summer flavor.

### TZATZIKI

Creamy Greek yogurt dip with cucumber, garlic, fresh dill and white vinegar. A classic, refreshing favorite.

### LOCAL PIE "LADOPITA"

Classic Greek olive oil pie filled with feta and fresh herbs

### NAXOS SAGANAKI CHEESE

Pan-fried Naxos graviera cheese served with sykompaklai (glazed figs stuffed with walnuts, sesame, and a hint of cinnamon).

### MOUSSAKA CROQUETTE

Classic moussaka transformed into a crispy croquette, served with a sweet tomato marmalade. Familiar flavors, reinvented.

### FRESH COUNTRY FRIES

Crispy fried potatoes with Greek herbs and fresh oregano.

### SANTORINI EGGPLANT SOUFFLÉ

Baked Santorini eggplant with cheeses, tomatoes, and fresh basil.



ANEMOMILOS  
A CULINARY JOURNEY IN TRADITION

## FISH & SEAFOOD

### GRILLED OCTOPUS “STEW”

Tender octopus cooked in a rich stifado sauce, served with Sifnos-style chickpeas. Hearty, flavorful, and traditionally Greek.

### SHRIMP SAGANAKI

Shrimps baked with ouzo, semi-dried cherry tomatoes, and feta, finished with fresh marjoram.

### FRIED CALAMARI

Crispy fried calamari served with a fresh basil and lemon sauce. Light, zesty, and perfectly golden.

### SEA BREAM FILLET “FRICASSEE”

Tender fish served fricassee-style with celeriac purée and a lemony dill sauce. Light, creamy, and delicately flavored/

## PASTA & RISOTTO

### “SKIOUFICHTA” PASTA WITH EGGPLANT

Cretan skioufihta pasta tossed with Santorini white eggplant, semi-dried cherry tomatoes, garlic, fresh basil, and grated Naxos graviera cheese.

### SPINACH RISOTTO

Creamy risotto with fresh spinach, onion, dill, olive oil, and grated graviera cheese. Light, aromatic, and comforting.

### MUSHROOM ORZO PASTA “GIOUVETSI”

Orzo pasta baked with mushrooms and fresh herbs. Earthy, savory, and full of aromatic flavors.

### SHRIMPS LINGUINE

Traditional matsata pasta with shrimp in a fragrant bisque tomato and ouzo sauce.

### ORZO WITH CUTTLFISH RAGOUT

Orzo cooked in a cuttlefish ragout with saffron, orange, and its own ink (or without). Rich, flavorful, and beautifully colored.

### “CHYLÓPITES” PASTA WITH CHICKEN

Traditional chylópites pasta with chicken, mushrooms, grated zucchini, and a creamy graviera cheese sauce. Comforting, hearty, and full of Greek flavors.



ANEMOMILOS

A CULINARY JOURNEY IN TRADITION

## MAIN COURSES

### T-BONE STEAK 450-500 gr

Juicy, dry-aged rib-eye served with crispy garlic-butter potatoes, and aromatic Santorini tomato paste.

### LAMB RAGOUT CASSEROLE

Slow-cooked lamb ragout served with tangy trahanas a traditional Greek grain pasta made from fermented wheat- grated feta, and a delicate lavender sauce.

### HOMADE PORK GYROS

Homemade pork gyros served with pita , tomato, onion, tzatziki, and crispy fried potatoes. A traditional Greek favorite.

### CHICKEN SKEWERS “YOGURTLU”

Spiced marinated chicken skewer served with pita, roasted tomato, onion with parsley, aromatic tomato sauce, and yogurt sauce — a highly chosen Greek street food.

## DESSERTS

### BAKLAVA PANACOTTA

Panacotta cream infused with baklava flavors, topped with crispy phyllo and served with kaimaki ice cream.

### CREAMY SEMOLINA HALVA

Semolina halva cooked with milk, cardamom, and cinnamon, topped with Aegina pistachios and served with cinnamon ice cream.

### CHOCOLATE TART

Rich chocolate tart with salted hazelnut caramel, served with raspberry ice cream.

### GREEK YOGURT WITH TRADITIONAL PRESERVES



ANEMOMILOS  
A CULINARY JOURNEY IN TRADITION

## SOFT DRINKS & WATER

Soft drinks

(Coca Cola, zero, sprite, lemonade, orange, 330 ml)

Stillwater 1L

Sparkling water 0,75L

Fresh orange juice

3 Cent's beverages (Pink grapefruit soda)

## COFFEE

**ESPRESSO**

**DOUBLE ESPRESSO**

**CAPPUCCINO**

**FRAPPE** (Greek iced coffee)

**GREEK COFFEE**

**DOUBLE GREEK COFFEE**

**AMERICANO**

**TEA** (Black, summer berry, mint, green, chamomile)

## BEERS

### **Bottles & Drafts**

Mamos 0,33L

Mythos 0,33L

Alfa Beer 0.0% ( 0,33 L ) Alcohol-free Greek lager

Draft MAMOS 400mL



ANEMOMILOS  
A CULINARY JOURNEY IN TRADITION

## **ANEMOMILOS COCKTAIL LIST**

### **APERITIVO'S LOW ABV'S**

**Rose Sangria** Rose local wine, peach, citrus, bitters

**Fizzy Blossom** Gin, cucumber, elderflower, citrus, prosecco, herbs

**Anise Delight** Ouzo, citrus, grapefruit, soda

### **ANEMOMILOS' SIGNATURES**

#### **Mediterra**

Gin, mastic, citrus, cucumber, basil, coriander, aromatic bitters

#### **Bubble Passion**

White rum/ Vodka, passion fruit, bubblegum, citrus, bitters

#### **Caramel Volcano**

Aged tsipouro, pineapple, butterscotch, citrus, aromatic bitters, sea salt

#### **Thai Tommy's Twist Spicy**

Tequila, agave, chilly, ginger, citrus, aromatic bitters

### **AFTER DINNER - DIGESTIVO'S**

**White Spoon** Mastic , lime, bitters , tonic

**Espresso Caramel Martini** (Dark rum, butterscotch, almond liqueur, arabica espresso)

### **MOCKTAILS - NON ALCOHOLIC RECIPES**

**Refreshing homemade lemonade** Cucumber, freshly squeezed lemon, mint.

**Greek Iced Tea** Greek indigenous herbs, honey, citrus

### **CLASSICS**

**Aperol Spritz** Aperol, prosecco, soda

**Mojito** White rum, lime sugar, mint

**Paloma** Tequila blanco, lime, grapefruit soda, sea salt



ANEMOMILOS  
A CULINARY JOURNEY IN TRADITION

## **SPIRIT LIST 50mL**

### **VODKA**

Finlandia  
Grey Goose

### **RUM**

Brugal Blanco  
Havana 7 Anos

### **GIN**

Bickens  
Hendricks

### **TEQUILA**

Cazadores  
Don Julio Blanco

### **WHISKEY**

Johny Walker Red Label  
Jameson Black Barrel  
Talisker 10y Single Malt

### **GREEK SPIRIT**

Ouzo small bottle ΒΑΡΒΑΓΙΑΝΝΗ Μπλε 200mL  
Ouzo small bottle ΠΛΩΜΑΡΙ 200 mL  
Ouzo small bottle ΚΑΝΑΒΑ local 200 mL  
Ouzo by glass 50mL  
Tsipouro small bottle ΜΠΑΜΠΑΤΖΙΜ with anise 200mL  
Tsipouro small bottle ΜΠΑΜΠΑΤΖΙΜ without anise 200mL  
Tsipouro small bottle ΤΣΙΛΙΛΙ 200mL  
Local Tsipouro by glass 50mL



ANEMOMILOS

A CULINARY JOURNEY IN TRADITION

### **WHITE WINES - ΛΕΥΚΑ ΚΡΑΣΙΑ**

Sigalas Oia Barrel - Σιγάλας Οία Βαρέλι  
Assyrtiko Estate Argyros  
Santowines Athiri Organic - Αθήρι Βιολογικό  
Santowines Nychteri - Santowines Νυχτέρι  
Atlantis Argyros - Ατλαντίς Αργυρός  
Boutari SHMEIO white  
The 3 Nightingales - Τα 3 Αηδόνια  
Retsina 0,5Lt - Ρετσίνα 0,5Lt  
Local House dry wine 0,5Lt- Τοπικό χύμα κρασί 0,5Lt

### **ROSE WINES - ΡΟΖΕ ΚΡΑΣΙΑ**

Gavalas Voudomato - Βουδόματο Γαβαλάς  
Tera Nera Karamolegkos  
Boutari SHMEIO rose  
The 3 Nightingales - Τα 3 Αηδόνια  
Local House dry wine 0,5Lt- Τοπικό χύμα κρασί 0,5Lt

### **RED WINES - ΚΟΚΚΙΝΑ ΚΡΑΣΙΑ**

Mavrotragano Hatzidakis - Μαυροτράγανο Χατζηδάκης  
Santo wines Kameni - Santo wines Καμένη  
Sigalas MM red - Σιγάλας MM κόκκινο  
Atlantis Argyros - Ατλαντίς Αργυρός  
Boutari SHMEIO  
The 3 Nightingales - Τα 3 Αηδόνια  
Local House sweet wine Vinsanto - Τοπικό γλυκο κρασί Βινσάντο  
Local House dry wine 0,5Lt- Τοπικό χύμα κρασί 0,5Lt