

RESTAURANT

ANEMOIA

/an·uh·moy·uh/ noun

a nostalgia for a time you have never known

starters

homemade bread

with warm, orange and cinnamon spiced olives
(vegan)

variety of spreads

chicory tzatziki, dried tuna botarga taramosalata, spicy cheese spread with tomato marmalade, pita bread

strawberry gazpacho

basil, tomato, cretan xygalo, strawberry confit
(vegetarian)

zucchini donut

anthotyro, pumpkin cream, kiwi marmalade, lemon oil
(vegetarian)

tomato salad

roasted tomato, eggplant salad, olive dust, feta foam, pickled onion
(vegetarian)

marathopita

fish of the day carpaccio, shrimp bisque, galomizithra

green salad

green pea panna cotta, cucumber, wheat, yogurt, lemongrass
(vegetarian)

ceviche

fish of the day, mango-citrus leche de tigre, black garlic crumble

potato - staka - eggs

staka cream, cured egg yolk, staka butter snow, sausage bolognese

octopus croquette

black fava, ouzo-saffron gel, florina pepper sorbet, caper spoon sweet

cuttlefish

sun-dried tomato, chickpeas, avocado tarama, bread crisp

cretan dumpling

tomato consomme, zigouri, pickled vegetables

shrimp xinohondros

wild red shrimp, beetroot cream, shrimp powder

avocado-pistachio risotto

Avocado-pistachio butter, sea asparagus, lemon confit, spinach powder
(vegan)

eggplant risotto

tomato sauce, eggplant, basil, gruyere
(vegetarian)

main

rooster

marinated with kefir and tomato, spinach cream, tomato tartare

pork

bio-organic local pork, sweet potato, red cabbage in salt dough, yeast sauce

fish

kakavia pilaf, sea urchin roe, pickled fennel root

beef

bio-organic 250 gr fillet, asparagus, potato, black garlic

desserts

xerotigano

sweet mizithra cream, moustalevria, cinnamon ice cream, honey

chocolate - orange - olive oil

orange parfait, chocolate sauce, olive oil marmalade, fleur de sel

fruits and flowers

citrus cremeux, carob crumble, kiwi caviar, yogurt sorbet, pollen