

ANTHOS
RESTAURANT WEEK MENU

Marouli Salad

baby lettuces, manouri cheese, egg-caper vinaigrette

Raw meze

crushed peas, dehydrated feta, pickled carrot, mint

Calamari and mussel salad

couscous, vine leaves, sheep's milk yogurt

Slow braised lamb kleftiko

charred tomato, fava purée, garlic, market basil

Olive oil poached chicken

loukaniko sausage, baby eggplant, feta, rapini

Roasted Sea Trout

cracked bulgur, roasted grapes, pine nut, mavrodaophne fondue

Chocolate and Sesame

Chocolate fondant, tahini sorbet, pastelli

Yogurt Mousse

strawberries, mint, honey