

ANEMOS

ESTIATORIO

Late Night Menu

HORIATIKI \$19

TRADITIONAL GREEK SALAD WITH TOMATOES, CUCUMBERS, PEPPERS, ONIONS, KALAMATA OLIVES AND AGED BARREL FETA CHEESE.

GREEK SPREADS \$16

TARAMOSALATA, MELITZANOSALATA, TIROKAFTERI, TZATZIKI

HALLOUMI \$14

GRILLED CYPRIOT CHEESE, TOMATOES, ONIONS, AND CUCUMBER RELISH IN A CITRUS VINAIGRETTE

OCTOPUS \$25

GRILLED SPANISH OCTOPUS, CAPERS, RED PEPPERS, ONIONS IN RED WINE VINAIGRETTE

LOUKANIKO \$16

GRILLED COUNTRY SAUSAGE, BLACK-EYED PEAS

CALVES LIVER \$18

SAUTÉED WITH SCALLIONS & DILL IN A WHITE AND CAPER SAUCE

CRAB CAKE \$22

JUMBO LUMP CRAB CAKE, IMPORTED GIANT GREEK LIMA BEAN SALAD, MUSTARD AIOLI

FRUIT & CHEESE PLATTER \$38

CHEF'S CHOICE SEASONAL FRUIT, KEFALOGRAVIERA & HALLOUMI CHESSES

WHOLE GRILLED FISH MP

MIX GRILL PLATTER \$50

LOUKANIKO, SOUVLAKI (CHICKEN AND PORK), LAMB CHOPS, BIFTEKI & HALLOUMI SERVED WITH TZATZIKI SAUCE AND GREEK FRIES