

## Traditional Spreads

### Tzatziki

Greek yogurt, cucumber, EVOO, garlic & dill

### Hummus

chick peas, tahini & lemon

### Melitzanosalata

grilled eggplant, roasted garlic & Greek yogurt

### Tirokafteri

feta, roasted red pepper, serrano pepper & jalapeño

### Taramosalata

carp roe caviar, shallots, lemon & Greek olive oil

### Patzarosalata

roasted beets, potato, Greek yogurt & a hint of jalapeño

### Elia

kalamata olive paste, thyme, water, oregano, garlic & a hint of anchovy

### Skordalia

bread flakes, garlic, potato, almond milk EVOO & aged red wine vinegar

one spread 8 choice of three 14 all above 20

## Greek Platters

Choose your Meat...

• **Beef & Lamb Gyro** 22 • **Grilled Shrimp Skewer** 28

• **Chicken Souvlaki** 20 • **Falafel Platter** 20

all served with hand-cut fries OR pilaf, arugula salad, pita & tzatziki

### Pitogyro

beef & lamb or chicken with french fries or pilaf 16

## Soups

### Avgolemono

shredded chicken, lemon, egg, orzo 10

Ask for Our Soup of the Day

**NOTICE: BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY!**

## Whole Fish

Our fisherman brings his fresh selection from around Mediterranean, West Africa & North to South of the Atlantic Ocean.

We de-bone your fish unless otherwise instructed. Char-grilled & dressed with our signature ladolemono, Greek homemade seasoning & imported oregano from our village.

All fish served with a choice of a side dish.

Please visit our fresh whole fish display... Seasonal availability.

### Lavraki

bronzino Greek imported (lean, white, semi firm) 42

### Tsipoura

dorado Maine (lean, firm, white) 42

### Red Snapper

red snapper Gulf of Mexico (mild, flaky, delicate) 42

## From the Sea

### Seabass Sto Katsaroli

baked seabass with artichokes, peppers, onions, garlic, tomato, kalamata olive, caper-berries & feta 34

### Bronzino Fillet

grilled & served with sautéed baby potato, mushroom, cherry tomato, kalamata olive & spinach, dressed with ladolemono 40

### Scallops

pan seared over orzo, eggplant, tomato, feta, dakos, aged balsamic reduction 45

### Atlantic Salmon

char-grilled, served with artichoke-spinach orzotto, dressed with tzatziki 34

### Mediterranean Bass Plaki

sautéed with gigante beans, spinach, cherry tomatoes, roasted garlic & lemon chardonnay broth 32

### Shrimp Santorini

tomato, ouzo, feta, dill & orzo 35

### Grilled Swordfish Steak

over arugula salad with cherry tomatoes, fennel, red onion, kalamata olives dressed with light tomato basil ladolemono dressing 42

## Home Cooking Dinner Portion

### Moussaka

potato, eggplant, zucchini, ground beef & lamb topped with creamy béchamel 20

### Vegetarian Moussaka

potato, eggplant, zucchini, artichoke, tomato, caramelized onions & creamy béchamel 20

### Pastichio

thick Greek pasta, ground beef & lamb topped with creamy béchamel 20

### Spanakopita

hand stretched phyllo, spinach, leeks, greens, feta & dill, served with a choice of a side 20

### Kota Sto Forno

herb crusted roasted chicken with oven roasted lemon potatoes 26

## Salads

### Horiatiki "Farmer's Salad"

tomatoes, crisp cucumbers, red onion, aged feta & kalamata olives dressed with Greek olive oil, red wine vinegar & Greek oregano 16

### Marouli

romaine hearts, chick peas, cherry tomatoes, scallion, dill, feta, paprika, croutons & ladolemono 14

### Santorini Salad

corn, avocado, cucumbers, cherry tomatoes, cilantro, feta, red onion, lime vinaigrette L 20 D 22

### Anemos

beets, arugula, cucumber, tomato, scallion, corn, sweet peas, feta, ladolemono 14

### Politiki

green & red cabbage, carrot, apple, fennel, cranberries, parsley & pistachios dressed with EVOO & white balsamic vinaigrette 16

### Helen of Troy

organic baby greens, roasted pear, goat cheese, apricots, almonds & honey balsamic vinaigrette 16 add chicken 6.95

## Meze / Appetizers

### Spanakopitakia

hand stretched phyllo dough, spinach, leeks, dill & feta 14

### Ligo Apo Ola

tyropitakia, spanakopitakia & keftedes 15

### Calamari Sto Tigani

pan fried crispy calamari served with our signature smoked tomato sauce or fresh lemon 20

### Keftedes Kokkinisto

tomato sauce, Greek cheeses, country toast 18

### Octopus

char-grilled & served with chick peas, black eye peas, arugula, pickled fennel, cherry tomato, scallion, parsley & dressed with lemon vinaigrette 26

### Garides Saganaki

shrimp, ouzo, greek sausage, feta, tomato, country toast 24

### Chips

thin zucchini & eggplant, pan fried crispy, served with feta mousse 14

### Keftedes

beef & lamb traditional meatballs with Greek herbs & spices, served on tzatziki 16

### Midia

PEI mussels, chardonnay, roasted garlic, creamy feta & sheep's butter 18

### Gigantes me Loukaniko

slow baked gigante beans in tomato, feta crumbs & char-grilled Greek sausage 20

### Saganaki Authentic

Greek imported graviera pan fried & flambé with metaxa brandy 16

### Cretan Feta

crispy coating, Greek honey & sesame 18

### Thalassini

pan fried crispy calamari, shrimp, baby mussels served with tzatziki, fresh lemon & skordalia 24

### Greek Loukaniko

assortment of Greek sausage 16

### Dolmadakia

stuffed grape leaves with rice & Greek herbs, served with raisin remoulade 14

## From the Land

### Moderno Filetto

char grilled 10 oz. filet mignon with string beans, cherry tomatoes, red potatoes, roasted garlic, topped with feta cheese 55

### Paidakia

grilled lamb chops marinated in olive oil & thyme, served with lemon roasted potatoes and grilled vegetables 45

### Chicken Kebob

grilled vegetables served with pilaf 38

### Youvetsi

slow braised lamb shank in tomato & Greek spices, served with orzo 32

### Hirino Souvlaki

pork tenderloin souvlaki over white pilaf & salad 30

## Traditional Pastas

### Mediterranean Pasta

eggplant, zucchini, asparagus, tomato, green peppers, macaroni, topped with greek cheese blend 25 add shrimp 9.95 add chicken 6.95

### Macarounes

handmade cavatelli, manouri cheese, spinach, walnuts & roasted garlic cream 24 add shrimp 9.95 add chicken 6.95

### Octopus Youvetsi

braised octopus traditional orzotto with tomato, feta, kalamata olive & dill 32

### Aphrodite's Pasta

linguini tossed with shrimp, kalamata olives, capers, cherry tomatoes, basil, roasted garlic, lemon confit and a touch of cream 36

## Sides

### Gigantes Me Feta

slow baked gigante beans in tomato, feta crumbs 14

### Horta

fresh seasonal greens steamed & served with feta & ladolemono 12

### Pilaf

chick peas, eggplant, tomato, Greek spice blend & cranberries 12

### Grilled Vegetables

eggplant, zucchini, peppers, asparagus & balsamic reduction 14

### Herb Roasted Lemon Potatoes

12

### Hand Cut Steak Fries & Greek Oregano

10

### Filetto String Beans

12

### Spanarizo

spinach and rice

TOUCHLESS MENU



# Anemos

## Desserts

### Persian Mini Baklavas

Greek honey, walnuts, pistachios, almonds, cinnamon/rose water syrup & mocha gelato 10

### Bougatsa

Greek pastry with semolina custard, crispy phyllo dough, cinnamon & powdered sugar 12

### Galaktoboureko

vanilla bean semolina custard, phyllo brittle, orange blossom syrup 10

### Souffle Sokolata

a blend of dark & milk chocolate, hint of Greek coffee, served with vanilla gelato 10

### Greek Cheesecake

crispy phyllo base, whipped greek yogurt cheesecake, strawberry metaxa brandy topping 10

### EkmeK Sto Potiri

crispy kataifi, vanilla custard, grand marnier, whipped cream topping 10

### Kataifi

walnuts, pistachios, honey syrup, served with honey vanilla gelato 12

### Greek Yogurt

Greek honey & chef's nut blend 7

### Risogalo Brulé

our version of the traditional rice pudding different every season 10

### Mykonos Crepe

crepe, chocolate hazelnut praline, banana & chocolate parfait gelato 12

## Gelatos

### Kaimaki

vanilla, mastiha, salepi

### Chocolate Parfait

hazelnut praline, dark ghana chocolate, orange confit & metaxa brandy

### Siko

vanilla & kalamata dry fig soaked in ouzo

### Frappè

mocha, cinnamon & cognac

choice of three scoops 8

## Beverages

### Tea

Earl Grey Cinnamon Apple

Green Tea Raspberry Zinger

English Breakfast Decaf

Lemon Zinger Mountain Greek

Peppermint Iced Tea 5

### Cafe

### Greek Coffee

100% arabica single 3 • double 6

### Frappè

served on the rocks with or without milk 6

### American Coffee 4

Espresso single 3 • double 6

Cappuccino 7

Freddoccino 7

### Hot Delights

Cozy Chamomile

lemon & Greek honey 5

Zesti Sokolata

Greek hot chocolate, cinnamon, creamy froth & honey 5

## Bottled Water

(16 oz.) Bottled Water 2.5

Pellegrino Sparkling Water 10

Souroti Sparkling Water 10

Vikos Natural Spring Water 10



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## Soups

### Avgolemono

shredded chicken, lemon, egg, orzo 10

Ask for Our Soup of the Day

## Sandwiches

All Served with Steak Fries OR Spring Mix with Honey Balsamic & a Complimentary Cup of Soup

### Mediterranean House Panini

fresh spinach, sundried tomatoes, mozzarella cheese, chicken 16

### Veggie Panini

broccoli, eggplant, zucchini, red roasted pepper, honey balsamic 16

### Patito

sour dough ciabatta bread, grilled chicken, shaved graviera cheese, lettuce, tomato, a hint of onion & mustard aioli 16

### Falafel

pita pocket, jalapeño hummus, lettuce, tomato & onion 16

### Pitogyro

beef & lamb OR chicken gyro, lettuce, tomato, onion & tzatziki 14

### Greek Burger

ground beef & lamb, melted kaseri, lettuce, tomato, mustard aioli & housemade pickle 16

### Anemos Wrap

grilled chicken, feta mousse, olive spread, lettuce, tomato & onion 16

### Paros Wrap

Greek sausage, graviera cheese, arugula, tomato, onion & tirokafteri 16

### Athenian Crepè

kaseri cheese, mushroom, tomato, pepper & ham 16

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## Home Cooking Lunch Portion

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potato, eggplant, zucchini, ground beef & lamb topped with creamy béchamel 20

### Vegetarian Moussaka

potato, eggplant, zucchini, artichoke, tomato, caramelized onions & creamy béchamel 20

### Pastichio

thick Greek pasta, ground beef & lamb topped with creamy béchamel 20

### Spanakopita

hand stretched phyllo, spinach, leeks, greens, feta & dill, served with spring mix & honey balsamic vinaigrette 20

### Kota Sto Fourni

herb crusted roasted chicken with oven roasted lemon potatoes 26

### Youvetsi

slow braised lamb shank in tomato & Greek spices, served with orzo 32

### Sea Bass Kokkinisto

baked in tomato with onions, garlic, spinach & kalamata olives, topped with feta 28

### Greek Frittata

asparagus, green peppers, cherry tomatoes, goat cheese, served with crispy home fries with mozzarella cheese 20

## Greek Platters

Choose your Meat...

• Beef & Lamb Gyro 20

• Grilled Shrimp Skewer 28

• Chicken Souvlaki 20

• Greek Burger 20

• Falafel Platter 20

all served with hand-cut fries OR pilaf, arugula salad, pita & tzatziki