

PANO KATO

MEDITERRANEAN CUISINE GRILL, PIZZA & DELI

*What started as a playful game of words between Anne-Jean and Panagiotis, the owners of House of AnLi, resulted in the name of their new culinary adventure : PANO KATO (Πάνω Κάτω)
Pano Kato means in Greek, Panagiotis' mother tongue, upstairs downstairs.
Thus referring to House of AnLi' s store & bistro upstairs and Pano Kato downstairs in Tanglin Mall.
The Greek origin of the words Pano Kato refers to the mediterranean cuisine that is served in all its simplicity,
Simple, Unpretentious, Pure are key words in Anne-Jean' s and Panagiotis' taste for delicious home cooked food
using the best ingredients from the Mediterranean Sea and region.
Welcome to PANO KATO & καλη όρεξη !*

APPETIZERS *We are using EVOO, extra virgin olive oil, for all our dishes.*

SOUP OF THE DAY VE SERVED WITH BAGUETTE	12	GRILLED HALLOUMI V GF	18
CHUNKY BELGIAN FRIES VG GF	14	CYPRIOT CHEESE MADE FROM GOAT'S AND SHEEP'S MILK SERVED WITH A BALSAMIC REDUCTION AND LEMON WEDGE	
WITH OREGANO AND SEA SALT		FETA SAGANAKI V GF	22
ADD FRESH BLACK TRUFFLE OIL +2, ADD TRUFFLE MAYONNAISE+2, ADD TRUFFLE SHAVINGS +4		FRIED FETA, SESAME SEEDS AND THYME HONEY	
ADD SPICY HERB MIX +2, ADD GRATED PARMESAN +2		THREE DIPS WITH PITA V	26
MESCLUN VG GF	18	CHEF'S SELECTION OF FRESHLY MADE DIPS* FROM THE DELI *CHOICE OF TZATZIKI, HUMMUS, FAVA, MELINZANOSALATA, TIROKAFTERI OR TARAMOSALATA	
MIX OF GREENS, HEIRLOOM TOMATO AND GRAIN MUSTARD VINAIGRETTE		GAVROS TIGANITOS (Jan 2021)	26
DOLMADES VG GF	18	DEEP FRIED ANCHOVIES SIMPLY SERVED WITH A LEMON WEDGE	
<i>Greek stuffed vine leaves</i>		GARIDES GF	32
VEGAN MIX OF RICE, ONIONS, GREEK HERBS		TWO MEDITERRANEAN KING PRAWNS WITH GARLIC, EVOO, LEMON WEDGE AND HERBS	
SERVED WITH LEMON SAUCE AND TOFU		HTAPODI GF	34
DAKOS V	22	GRILLED OCTOPUS SERVED WITH FAVA PURÉE AND LEMON WEDGE	
<i>The Cretan salad</i>		BURRATA V	44
CAROB BITES, FRESH ROMA TOMATO, FETA, CAPERS, BELL PEPPERS, BLACK OLIVES, EVOO, LEMON JUICE AND OREGANO		WITH HEIRLOOM TOMATO AND BASIL OLIVE OIL, SERVED WITH BAGUETTE	
FETO KEFTEDES	22	GREEK MEZZE FOR TWO*	50
WAGYU BEEF AND FETA MEATBALLS SERVED WITH FRESH TOMATO SAUCE AND TZATZIKI		TWO FETO KEFTEDES, FETA WITH OREGANO, TWO DOLMADES, TWO DIPS**, PITA, CUCUMBER, ROMA TOMATO AND KALAMATA OLIVES	
FRIED CALAMARI	22	*VEGETARIAN OPTION AVAILABLE	
DEEP FRIED SQUID RINGS WITH GARLIC AIOLI		**CHOICE OF TZATZIKI, HUMMUS, FAVA, MELINZANOSALATA, TIROKAFTERI OR TARAMOSALATA	
HORIATIKI V GF	24		
<i>Classic Greek salad</i>			
CUCUMBER, ROMA TOMATO, BLACK OLIVES, RED ONION, FETA, EVOO AND OREGANO			
PATTIE PLATTER	24		
THREE PATTIES* AND ONE DIP** FROM THE DELI			
*CHOICE OF SALMON, VEGAN FALAFEL, ZUCCHINI & RICOTTA PATTIE			
**CHOICE OF TZATZIKI, HUMMUS, FAVA, MELINZANOSALATA, TIROKAFTERI OR TARAMOSALATA			



FAVA - SANTORINI FAVA BEANS WITH CAPERS, ONIONS & EVOO
HUMMUS - CHICKPEAS, TAHINI, PAPRIKA, LEMON & EVOO
TZATZIKI - GREEK YOGURT, CUCUMBER, GARLIC & EVOO
TARAMOSALATA - WHITE COD ROE, BREAD, LEMON SERVED WITH RED ONION & EVOO
MELINZANOSALATA - ROASTED EGGPLANT, TAHINI, GARLIC & LEMON
TIROKAFTERI - GREEK FETA CHEESE, CHILI PADI, CAPSICUM

SALADS FROM THE DELI

Our salads (200gr) are served with a choice of evo, lemon or honey mustard dressing

SUPERFOOD SALAD VE	18	MEDITERRANEAN COUSCOUS SALAD VE	18
BROCCOLI, CUCUMBER, GREEN PEAS, QUINOA, SEEDS, MINT LEAVES AND AVOCADO		COUSCOUS, PUMPKIN, CHICK PEA, CUCUMBER AND KALAMATA OLIVES	
SPICY TEMPEH KALE SALAD VE	18	LENTIL ARUGULA SALAD V	18
KALE, TEMPEH, ROASTED CHICKPEA, BEETROOT AND SESAME SEEDS		LENTIL, TOMATO, CUCUMBER, FETA, PARSLEY AND MIXED SEEDS	

ADD-ONS FOR SALADS

ONE GREEK PITA	4	ONE DIP FROM THE DELI	8
WITH OREGANO, SEA SALT AND OLIVE OIL		TZATZIKI, HUMMUS, FAVA, MELINZANOSALATA, TIROKAFTERI +2 OR TARAMOSALATA +2	
ONE PATTIE OF YOUR CHOICE	5	100GR OF GREEK FETA V	10
SALMON PATTIE, VEGAN FALAFEL OR ZUCCHINI & RICOTTA PATTIE		GRILLED HALLOUMI	14
MINI BAGUETTE AND BUTTER	6	ONE MEAT SKEWER	14
BLACK KALAMATA OLIVES	6	PORK OR CHICKEN SKEWER, LAMB OR BEEF KEBAB	
GLUTEN-FREE BREAD AND BUTTER	8	ONE SALMON SKEWER	16

V VEGETARIAN

VG VEGAN

WE ARE CASHLESS

OUR PRICES ARE IN SINGAPORE DOLLARS • 10% SERVICE TAX AND 7% GST WILL BE ADDED TO YOUR FINAL BILL

GF GLUTEN-FREE

FAMILY RECIPES FROM THE OVEN

We are using EVOO, extra virgin olive oil, for all our dishes.

- GEMISTA**  24
Greek stuffed red and green banana peppers
ONE WITH QUINOA, RED KIDNEY, FRESH TOMATO SAUCE, FETA
AND ONE WITH A VEGAN RICE AND GREEK HERBS
- SPANAKOPITA**  26
A GREEK SAVOURY OF FILO PASTRY WITH CHOPPED FRESH SPINACH,
DILL, FETA, ONION AND EGGS
- PASTITSIO** 28
BAKED GREEK PASTA WITH MINCED WAGYU BEEF
AND BECHAMEL SAUCE
- SOUTZOUKAKIA** 28
GREEK STYLE WAGYU BEEF MEATBALLS
SERVED WITH ORZO PASTA IN TOMATO SAUCE
- MARIA'S MOUSSAKA** 32
The epitome of Greek comfort food
LAYERED EGGPLANT, MINCED WAGYU BEEF, POTATOES AND
BECHAMEL SAUCE

BURGERS

- AWESOME PANO KATO'S BURGER** 32
HOMEMADE 180GM WAGYU BEEF PATTIE, RUSTIC BRIOCHE BUN,
CARAMELIZED ONION, TRUFFLE MAYONNAISE, CRISPY BACK BACON,
KASEIRI CHEESE AND FRESH HEIRLOOM TOMATO
SERVED WITH TZATZIKI AND CHUNKY BELGIAN FRIES*
*ADD FRESH BLACK TRUFFLE OIL+2, SPICY HERB MIX+2, GRATED PARMESAN+2,
TRUFFLE MAYONNAISE+2, TRUFFLE SHAVINGS +4





IMPOSSIBLE GREEK BURGER  30
PLANT BASED PATTIE, PITA POCKET, FRESH TOMATO,
VEGAN PESTO MAYONNAISE, SERVED WITH CHUNKY BELGIAN FRIES*
*ADD FRESH BLACK TRUFFLE OIL+2, SPICY HERB MIX+2, GRATED PARMESAN+2,
TRUFFLE MAYONNAISE+2, TRUFFLE SHAVINGS +4



JOSPER CHARCOAL GRILL



All our meat comes from Australia and is airflown, grilled with charcoal to maintain the meat quality and moisture.

- LOUKANIKO** 26
TWO GREEK GARLIC, FENNEL PORK SAUSAGES SERVED WITH
POMMERY MUSTARD AND A SIDE SALAD
- GRILLED SOUVLAKI** *Same or Mixed* 28
SERVED WITH ROMA TOMATO, ONION, TZATZIKI & PITA BREAD
add a side of chunky Belgian fries +6
- PORK**
TWO MARINATED PORK SKEWERS
- CHICKEN***
TWO CHICKEN, CAPSICUM AND ONION SKEWERS
- BEEF KEBAB**
TWO MINCED WAGYU BEEF SKEWERS
- LAMB KEBAB**
TWO MINCED LAMB WITH PANO KATO'S SPICY HERB SKEWERS
- SALMON SKEWERS** 32
TWO SALMON SKEWERS SERVED WITH A LEMON WEDGE, ROASTED
POTATOES AND TZATZIKI
- VEGAN SAUSAGES**   32
TWO PLANT BASED SAUSAGES SERVED WITH POMMERY MUSTARD
AND A SIDE SALAD
- IBERICO PORK RIBS** *(Jan 2021)* 38
450GM MARINATED SPANISH PORK RACK COOKED SOUS-VIDE
AND GRILLED ON THE JOSPER WITH OREGANO AND THYME
SERVED WITH GREEK HERB OLIVE OIL
- BLACK ANGUS SIRLOIN STEAK** 48
250GM OF PREMIUM SIRLOIN SERVED WITH CARAMELIZED
RED SHALLOTS, ROASTED GARLIC AND JUS
- RACK OF LAMB** 48
FOUR LAMB CHOPS MARINATED WITH EVOO, THYME, ROSEMARY
AND SALT, SERVED WITH CARAMELIZED RED SHALLOTS,
ROASTED GARLIC AND BALSAMIC REDUCTION
- WAGYU BEEF T-BONE STEAK** 68
400GM OF AGED 150 DAYS WAGYU BEEF, SERVED WITH CARAMELIZED
RED SHALLOTS, ROASTED GARLIC AND JUS



CATCH OF THE DAY



Greek Whole Seabass 68


FLOWN IN, DEBONED,
FRESH ROSEMARY, THYME AND WARM EVOO

Whole Boston Lobster 68

SIMPLY GRILLED,
SERVED WITH GARLIC-PARSLEY SAUCE AND A SIDE SALAD

*OUR FRESH CHICKEN IS LOCAL, HORMONE AND ANTIBIOTIC FREE

TO SHARE

- MIXED MEAT PLATTER FOR TWO** 98
TWO LAMB CHOPS, TWO MIXED MEAT SKEWERS,
ANGUS SIRLOIN BEEF AND TWO LOUKANIKO
SERVED WITH CARAMELIZED RED SHALLOTS, ROASTED GARLIC,
BEEF JUS AND GREEK HERB OLIVE OIL
- MIXED SEAFOOD PLATTER FOR TWO** 98
TWO KING PRAWNS, DEEP FRIED CALAMARI,
GRILLED OCTOPUS AND A GREEK SEABASS FILLET
SERVED WITH AIOLI SAUCE AND A LEMON WEDGE
- MIXED VEGAN PLATTER FOR TWO**  88
GRILLED VEGETABLES, CAULIFLOWER HEART,
GRILLED SPICY TEMPEH, TWO FALAFEL, VEGAN SAUSAGE,
TWO VEGAN DIPS AND PITA
- BEEF TOMAHAWK** 128
1.5KG BONE-IN PURE WAGYU BEEF MARBLING 4-5
SERVED WITH CARAMELIZED RED SHALLOTS, ROASTED GARLIC
BEEF JUS AND GREEK HERB OLIVE OIL

SIDES

- SAUTEED MIXED MUSHROOMS**  12
- SAUTEED SPINACH**  12
- ROASTED HERB POTATOES**  14
- ROASTED MIXED SEASONAL VEGETABLES**  16
- HORTA SAUTEED MIXED GREEN** WITH EVOO & PINE NUTS 16
- GRILLED CAULIFLOWER**  18
MARINATED WITH GARLIC, HERBS, EVOO
- PITA, TOMATO, RED ONION**  8
- ORZO PASTA IN TOMATO SAUCE**  8
- CHUNKY BELGIAN FRIES** WITH OREGANO AND SEA SALT  14
ADD FRESH BLACK TRUFFLE OIL +2, ADD SPICY HERB MIX +2,
ADD GRATED PARMESAN +2, ADD TRUFFLE MAYONNAISE+2, ADD TRUFFLE SHAVINGS +4
- ADD ON GREEK HERB OLIVE OIL, BEEF JUS OR TZATZIKI** 2

 VEGETARIAN

 VEGAN



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 GLUTEN-FREE

PASTA

Choice of spaghetti, tagliatelle or penne pasta
Gluten-free pasta +2

GREEN 	24
VEGAN PESTO, GRILLED ZUCCHINI, BROCCOLI, FRESH BASIL, GREEN PEAS	
PUTTANESCA	26
ANCHOVIES, KALAMATA OLIVES, CAPERS, FRESH TOMATO SAUCE	
IMPOSSIBLE BOLOGNESE 	28
MINCED IMPOSSIBLE PLANT BASED MEAT, FRESH TOMATO SAUCE	
CLASSIC BOLOGNESE	28
MINCED WAGYU BEEF, FRESH TOMATO SAUCE, ONION, GARLIC & HERBS	
CARBONARA	28
CREAM, SMOKED BACK BACON, ONION, POACHED EGG	
TRUFFLE LOUKANIKO	34
LOUKANIKO SAUSAGE, TRUFFLE CREAM, MIXED MUSHROOM <i>add truffle shavings +4</i>	
FRUTTI DI MARE	34
FRESH TOMATO SAUCE, KING PRAWN, SQUID, MUSSEL	

PIZZA

FROM 11AM TO 9.30PM

30cm pizza from the wood oven
Gluten free pizza base +4, keto gluten free pizza base +4

SIMPLY VEGAN 	
FRESH TOMATO PASSATA, ROASTED ZUCCHINI, BASIL LEAVES, OREGANO, EVOO <i>add vegan cheddar +6, add vegan falafel +5, add impossible minced meat +10</i>	
CLASSIC MARGARITA 	
FRESH TOMATO PASSATA, FIORE DI LATTE, BASIL LEAVES, EVOO	
PEPPERONI	
FRESH TOMATO PASSATA, PEPPERONI, FIORE DI LATTE, OREGANO	
ALLA PUTTANESCA	
FRESH TOMATO PASSATA, ANCHOVIES, CAPERS, BLACK OLIVES, FIORE DI LATTE, EVOO	
HAWAIIAN	
FRESH TOMATO PASSATA, COOKED HAM, PINEAPPLE, FIORE DI LATTE, OREGANO	
CAPRICIOSA	
FRESH TOMATO PASSATA, COOKED HAM, MUSHROOM, FIORE DI LATTE, EVOO	
LOUKANIKO	
FRESH TOMATO PASSATA, LOUKANIKO PORK SAUSAGE, CAPSICUM, RED ONION, FIORE DI LATTE	
BURRATA 	
FRESH TOMATO PASSATA, BURRATA, ROASTED ZUCCHINI, ARUGULA	
CRUDO BIANCO	
PROSCIUTTO HAM, ARUGULA, FIORE DI LATTE, EVOO	
PANO KATO 	
FRESH TOMATO PASSATA, FRESH TOMATO SLICES, SPINACH, FETA, FIORE DI LATTE, RED ONION, CAPSICUM, BLACK OLIVES, EVOO	
IMPOSSIBLE MEAT LOVERS	
IMPOSSIBLE BOLOGNESE, FRESH TOMATO SLICES	
CHICKEN PESTO	
PESTO, PINE NUTS, FIORE DI LATTE, GRILLED CHICKEN, BASIL LEAVES	
FRUTTI DI MARE	
FRESH TOMATO PASSATA, CALAMARI, PRAWN, MUSSELS, SHALLOTS	
TARTUFATA 	
MIXED MUSHROOM, TRUFFLE CREAM, TRUFFLE OIL, FRESH THYME, FIORE DI LATTE <i>add truffle shavings +4</i>	
THE REAL MEAT LOVERS	
FRESH TOMATO PASSATA, LOUKANIKO PORK SAUSAGE, BEEF BOLOGNESE, PEPPERONI, OREGANO, FRESH BASIL, FIORE DI LATTE	

MAKE YOUR OWN - CREATE YOUR PIZZA THE WAY YOU LIKE IT!

All pizzas include fresh tomato passata and evo

BLACK OLIVES, RED ONION, FRESH GARLIC, FRESH TOMATO, CAPERS, PINEAPPLE, TRUFFLE OIL	2 EACH
FETA, VEGAN PESTO, ARUGULA, MUSHROOM, ROASTED ZUCCHINI, CAPSICUM, ORGANIC EGG, ANCHOVIES, TRUFFLE SHAVINGS	4 EACH
COOKED HAM, LOUKANIKO SAUSAGE, PROSCIUTTO HAM, IMPOSSIBLE BOLOGNESE, PEPPERONI, FIORE DI LATTE, CALAMARI, BURRATA	6 EACH
VEGAN CHEDDAR, ROAST CHICKEN	

HEALTHY WRAPS AND OTHERS

GREEK GOAT & SHEEP CHEESE BOARD 	28
FETA, KASSERI AND KEFALOTYRI CHEESE SERVED WITH KALAMATA OLIVES, GREEK QUINCE AND A BREAD BASKET	
GREEK QUICHE 	18
TOMATO, ARTICHOKE, FETA, BLACK OLIVES AND BASIL SERVED WITH A SIDE OF MESCLUN SALAD	
GREEK WRAP 	18
TORTILLA WRAP, FETA, TOMATO, CAPSICUM, BLACK OLIVES, TZATZIKI	
CHICKEN*OR PORK WRAP	18
TORTILLA WRAP, CHICKEN OR PORK, SALAD, ROMA TOMATO, HUMMUS SERVED WITH TZATZIKI	
VEGAN FALAFEL 	18
TORTILLA WRAP, VEGAN FALAFEL, HUMMUS, TOMATO, CAPSICUM	
SALMON WRAP	20
TORTILLA WRAP, TZATZIKI, CUCUMBER, TOMATO <i>add a side of chunky Belgian fries +6</i>	

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 VEGAN

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 GLUTEN-FREE

HOME-MADE DESSERTS

OUR SELECTION OF MEDITERRANEAN DESSERTS

Traditional delicacies full of goodness

GREEK YOGURT

SERVED WITH THYME HONEY
add walnut +6

POSEIDONIO'S GREEK YOGURT

SERVED WITH PRESERVED CARROT

GALAKTOBOUREKO (Γαλακτομπούρεκο)

CREAMY SEMOLINA CUSTARD, WRAPPED IN SHEETS OF FILO AND SOAKED IN ROSEWATER SYRUP

GREEK BAKLAVA (Μπακλαβάς)

MADE FROM LAYERS OF CRISPY FILO, ROASTED GREEK PISTACCIOS, ROSEWATER SYRUP SERVED WITH A SCOOP OF VANILLA ICE CREAM

CLASSIC TIRAMISU *Alcohol free*

AN ITALIAN FAVORITE OF LADYFINGER BISCUITS, MASCARPONE CREAM AND OUR ALLPRESS COFFEE

ROSEMARY INFUSED PANACOTTA

SERVED WITH RASPBERRY COULIS AND FRESH BERRIES

GREEK MASTIHA PAVLOVA

MASTIHA MERINGUE WITH WHIPPED GREEK YOGURT, ROASTED PISTACCIOS AND POACHED FRESH FIG IN THYME HONEY

*All our desserts are freshly made in-house with less sugar,
fresh ingredients and lots of love*

PRE-ORDER ENTIRE CAKE TWO DAYS IN ADVANCE



ALLPRESS
ESPRESSO

ESPRESSO

MACCHIATO, LONG BLACK, PICOLLO, AMERICANO

LATTE, FLAT WHITE, CAPPUCINO

MOCHA

CHAI LATTE

CHAI ESPRESSO LATTE

GREEK FRAPPE OR GREEK COFFEE

*double shot, soy milk, almond milk, oat milk,
coconut milk or decaf +1.5
iced coffee (double shot and ice cubes) +2*

add caramel, vanilla or hazelnut flavour +2.5

DESSERT COFFEE

CAFE AFFOGATO

ESPRESSO, VANILLA ICE CREAM

CAFE LIÉGEOIS

ESPRESSO, COFFEE ICE CREAM, WHIPPED CREAM

KAHLUA MILKSHAKE

ESPRESSO, KAHLUA, MILK, VANILLA ICE CREAM

IRISH COFFEE

ESPRESSO, WHISKY, SUGAR, WHIPPED CREAM

10

16

16

16

16

18

18

18

ANLI'S CLASSICS

ANLI'S BELGIAN CHOCOLATE MOUSSE

12

APPLE AND CINNAMON TART

14

WITH ALMOND BASE, SERVED WITH WHIPPED CREAM

FONDANT OF BELGIAN CHOCOLATE (15 Mins Preparation)

16

SERVED WITH A SCOOP OF ARTISAN VANILLA ICE CREAM

CHEESE TART

16

FROMAGE BLANC ON ANLI'S SPECULOOS BASE

GLUTEN-FREE CHOICES

SLICE OF CAKE

10

CARROT, BANANA OR LEMON DRIZZLE

CHOCOLATE KETO PEANUT BAR *100gr*

10

HAZELNUT BROWNIE

10

CONTAINS NUTS

FLOURLESS CHOCOLATE TART

16

SERVED WITH WHIPPED CREAM

LEMON TART

18

VEGAN BERRY TART

18



ARTISAN ICE CREAM

Our ice cream is egg free & gluten free

SNOW WHITE VANILLA

BELGIAN SPECULOOS
CONTAINS GLUTEN

STRAWBERRY

GREEK PISTACCIO
CONTAINS NUTS

COCONUT CREAM

ROCHER CHOCOLATE

CONTAINS NUTS

DARK CHOCOLATE SORBET

RASPBERRY PASSION FRUIT SORBET

BOURBON VANILLA *Keto*
CONTAINS MONK FRUIT & ERYTHRITOL

FLAVOUR OF THE MONTH
ASK OUR FRIENDLY STAFFS

TOPPINGS

WHIPPED CREAM

2

HOT BELGIAN CHOCOLATE SAUCE

4

RASPBERRY COULIS

2

MIXED BERRIES

8

MARIAGE FRÈRES TEA



BLACK TEAS

COVENT GARDEN MORNING - CLASSIC BRITISH MORNING BLEND

MARCO POLO - AROMA OF CHINESE - TIBETAN FLOWERS AND FRUIT

EARL GREY - DARJEELING AND BERGAMOT

CASABLANCA - BLACK AND GREEN TEA - SWEET MINT AND BERGAMOT

DARJEELING HIMALAYA - ORGANIC FINEST INDIAN BLACK TEA

HERBAL TEAS

VERBENA CITRODORA - ORGANIC LEMON AND VERBENA LEAVES

ROUGE BOURBON - PURE RED ROOIBOS TEA - THEINE FREE

VANILLE BOURBON - RED TEA DELICATE AROMA OF BOURBON VANILLA - THEINE FREE

DREAM TEA BIO - ORGANIC RED TEA - THEINE FREE
CHAMOMILE - LEMONGRASS - BALM MINT - VERBENA

GREEN TEAS

FUJI YAMA - GREEN TEA FROM THE FUJI YAMA SLOPES

CHAMOMILLA - ORGANIC WILD CHAMOMILE FLOWERS

BLANC & ROSE - WHITE TEA AND ORIENTAL ROSE BUDS



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GLUTEN-FREE

PANO KATO

MEDITERRANEAN CUISINE GRILL, PIZZA & DELI

FOR KIDS BELOW 10 YEARS OLD

SNACKS

8

BOWL OF TOMATO SOUP 

add wagyu meatballs +4

CHUNKY BELGIAN FRIES

WITH KETCHUP OR MAYONNAISE

BOWL OF CRUDITES 

CHERRY TOMATO, CARROT AND CUCUMBER

MAINS

16

MINI MOUSSAKA

SERVED WITH MESCLUN SALAD

ONE SOUVLAKI WITH FRIES OR ROASTED POTATO

CHOICE OF BEEF OR LAMB KEBAB, CHICKEN OR PORK SKEWER

GRILLED SALMON SKEWER

SERVED WITH FRIES OR ROASTED POTATOES

WAGYU BEEF BURGER

WAGYU PATTIE, SLICED TOMATO, SERVED WITH FRIES

KID'S GREEK WRAP 

WRAP WITH FRIES, TZATZIKI, TOMATO, GREEK FETA CHEESE

MINI PASTITSIO

BAKED GREEK PASTA WITH MINCED WAGYU BEEF
AND BECHAMEL SAUCE

TWO FETO KEFTEDES ON ORZO PASTA

SERVED IN TOMATO SAUCE

ONE SOUZOUKAKIA ON ORZO PASTA

GREEK STYLE ANGUS BEEF MEATBALL IN TOMATO SAUCE

PASTA

16

Change to gluten free pasta +2

ANLI'S CARBONARA SPAGHETTI

BACON, CREAM, ONIONS

SPAGHETTI BOLOGNESE

TOMATO PASSATA, WAGYU BEEF

IMPOSSIBLE BOLOGNESE 

TOMATO PASSATA, PLANT BASED MINCED MEAT

PENNE WITH PESTO 

BASIL LEAVES, PINE NUTS, GARLIC



IMPOSSIBLE
BURGER



16

VEGAN PATTIE, SLICED TOMATO, SERVED WITH FRIES

WOOD OVEN PIZZA

14

 *Change to gluten free pizza base +2* 

MINI PEPPERONI

PEPPERONI SALAMI, TOMATO PASSATA,
FIORE DI LATTE

MINI HAWAIIAN

TOMATO PASSATA, COOKED HAM, PINEAPPLE,
FIORE DI LATTE, OREGANO

MINI MARGARITA 

TOMATO PASSATA, FIORE DI LATTE,
BASIL LEAVES, EVOO

MINI WHITE 

FIORE DI LATTE AND ITALIAN SEASONING

MINI VEGAN 

ZUCCHINI, TOMATO PASSATA, BASIL LEAVES

COLD DRINKS

6

GRENADINE FIZZ

EPSA LIME SODA

PINK OR BLOOD ORANGE LEMONADE

COCA COLA, COKE ZERO, SPRITE

HOMEMADE ICE LEMON TEA (UNSWEETENED)

FRESHLY PRESSED APPLE OR ORANGE JUICE

★ SUPER JUICE ★

8

ABC APPLE - BANANA - CARROT

OLA ORANGE - LEMON - APPLE

YES BOSS ORANGE - MIXED BERRIES

Cinderella ORANGE - PINEAPPLE - GRENADINE

VIRGIN MARY TOMATO JUICE - CELERY STICK

MILKSHAKES & SMOOTHIES

VANILLA - CHOCOLATE -

BANANA - STRAWBERRY

8

or change to soy, coconut or almond milk +1.50

BOTTLE OF BUBBLES

SERVES 4 GLASSES

choose from

APPLE - WHITE GRAPE - RASPBERRY

16

HOT DRINKS

GLASS OF FRESH COLD OR HOT MILK

4

BABYCCINO OR BABYCHOCO

4

HOT BELGIAN CHOCOLATE MILK

9

WITH WHIPPED CREAM

or change to soy, coconut or almond milk +1.50