

Anna's Kitchen



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Greek Cuisine





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annaskitchen_resto

All prices include the legal surcharges: V.A.T. 24%, Municipal tax 0.5%

- Salads and dishes use our certified organic olive oil production
- We cook with vegetables straight from our garden
 - Homemade wine
- All fish and meats are fresh and local
 - Potatoes are fresh and hand cut

* Frozen

Fish

Grilled Sardines

With olive oil & lemon sauce served with seasonal vegetables

Grilled Sea Bream

Boiled horta, olive oil & lemon sauce

Bakaliaros Skordalia

Fried cod with beetroot skordalia, boiled horta & lemon

Grilled Shrimps

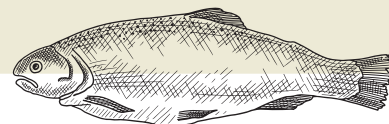
Served with salad & baby potatoe

Salmon Fillet

Served with beetroot skordalia & steamed rice

Octopus Stifado

Served with rice & salad



Meat

Chicken With Mushrooms

Tender chicken fillet cooked with fresh mushrooms & parmesan cream served with fries

Chicken Ladolemono

Tender chicken fillet cooked with olive oil, lemon and fresh oregano served with steamed rice

Chicken with Honey

Tender chicken fillet cooked with Zakynthian honey & mustard served with baby potato & rice

Chicken Souvlaki

Juicy chicken skewer served with tzatziki, fries, salad & pita bread

Pork Souvlaki

Pork skewer served with tzatziki, fries, salad & pita bread

Chicken or Pork Gyros

Served with fries, tzatziki, pitta bread & tomato

Pork Steak Tomahawk

Grilled steak with tomato, onion & herbs served with roasted potatoes

Grilled Pork Fillet

Flavored with olive oil & oregano served with roasted potatoes & salad

Lamb Chops

Marinated grilled lamb chops served with baby potatoes & salad

Sirloin Steak

Served with baby potato & salad

Rib Eye

With wine sauce served with fries

Beef Fillet

Served with mashed potato & seasonal vegetables

Beef Burger

Brioche bread with lettuce, tomato, onion, spicy mayonnaise served with fries

Bifteki Gorgonzola

Served with rice & fries



Starters

Baked Traditional Bread

With Zakynthian olive oil & afrala

Bruschetta:

Cherry tomatoes, feta cheese & herbs

Rocket salad, prosciutto, parmesan cheese

Garlic Bread

Garlic Bread With Cheese

Bourata

With panko & yoghurt

Feta In The Oven

Baked feta with mix peppers and bukovo

Feta With Honey

Feta in pastry with local honey and hazelnuts

Kantaifi With Feta

Kefalonian feta with crispy kantaifi, petimezi (grape syrup) and pistachio

Kefalotiri Saganaki

Grilled Talagani With Fig Chutney

Fries

Kalamon Olives

Olives with fresh onion, lemon, olive oil & baked traditional bread

Dolmades

Stuffed vine leaves

Zucchini Balls

Yogurt sauce, herbs

Spring Rolls Vegetarian

Eggplant

Grilled eggplant with fresh tomato sauce and kefalotyri cheese

Eggplant Mousaka

Eggplant, minced meat in fresh tomato sauce, besamel with Zakynthian ladotiri cheese

Garlic Mushrooms Tigania

Mushroom Stuffed
Local cheeses and basil pesto

Carpaccio

Beef carpaccio, confit cherry tomatoes, truffle mayo

Mom's Meatballs

Fresh tomato sauce and herbs

Meatballs Yogurt

Beef meatballs, yogurt sauce, tahini, herbs, tomato cherries

Bao Buns With Pork (3 pcs.)

Pork gyros, onion, carrot

Fried Calamari

Lemon mayo sauce

Octopus In Vinegar

Herbs, capers, onion

Shrimps Kantaifi

Spicy mayonnaise

Seafood Saganaki

Fresh tomatoe sauce, feta cheese, garlic

Mussels

In garlic & wine

Fried Sardines

Octopus Carpaccio

Fresh onion, rocket, olive oil, lemon



Dressing Dips

DIPS ARE SERVED WITH PITA BREAD

- Tzatziki**
- Tirokafteri**
- Taramosalata**
- Hummus**



Salads

- Greek**
- Tomato, cucumber, onion, olives, feta, paksimadi
- Buratta**
- Cherry tomatoes, pesto basil, afrala
- Anna's**
- French lettuce, lola rosa, talagani cheese, prosciutto, Zakynthian pasteli, citrus sauce
- Chicken**
- Iceberg, valerian, cherry tomatoes, croutons, parmesan, mustard honey dressing
- Zakynthian**
- Spinach leaf, zucchini, carrot, fennel, raisin, almond candy, herbs

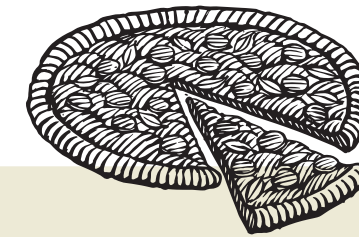
Pasta

- Bolognese**
- Minced meat in fresh tomato sauce
- Carbonara**
- Pancetta, parmesan cream & egg
- Chicken**
- Fresh mushrooms, onion in creamy sauce
- Vigliacca Rigatoni**
- Spring onion, garlic, bacon, smoked pepper & tomato cream sauce
- Valley Shrimp Tartar**
- Macaroni, wild parsley pesto, garlic, Fouskosalta Kalymnou
- Seafood Tagliolini**
- Mussels, shrimp, salmon, finocchio & bisque
- Salmon Rigatoni**
- Fresh onion, dill, chilli, white wine, cream
- Tagliolini with Truffle**
- Mushrooms, ragu, cream cheese, truffle oil, parmesan
- Ravioli Riccota**
- Spinach, cherry tomato, fresh herbs
- Manestra**
- Kritharaki (barley), lamb, fresh tomato sauce & Zakynthian prentza



Risotti

- Mushroom**
- Chicken, fresh mushrooms, cream cheese, parmesan
- Saffron**
- Cream cheese, veal fillet
- Octopus Kritharoto**
- Cherry tomatoes, finocchio, fresh onion & ouzo
- Spinach Risotto**
- Spring onion, spinach, garlic, feta



Pizza

- Margarita**
- Fresh tomato sauce, cheese
- Special**
- Bacon, peperoni, mushrooms, cheese
- Prosciutto**
- Rocket salad, mozzarella, parmesan
- Greek**
- Tomato, onion, peppers, olives, feta, oregano (consultation with the kitchen)

Greek Cuisine

- Moussaka**
- Eggplant, zucchini, mince beef, potato, bechamel sauce
- Gemista**
- Oven baked local tomatoes & peppers stuffed with rice, served with oven potatoes
- Chicken In The Oven**
- Chicken fillet in fresh tomato sauce served with oven potatoes
- Lemonato**
- Chicken breast stew cooked in lemon sauce served with rice & oven potatoes
- Stifado**
- Slow-cooked beef stew in fresh tomato sauce with baby onions served with rice & fried potatoes



- Lamb Kleftiko**
- Slow-cooked lamb with Zakynthian feta cheese served with carrots & oven potatoes
- Lamb Shank**
- Slow-cooked lamb shank with onion & rosemary served with oven potato & roasted vegetables
- Magoulo**
- Braised veal cheek served with baby potato