



AegeanBeachBites

AGIA★ANNA
RESTAURANT-BAR
AGIA ANNA BAY-MYKONOS

Morning Bites

served until 13:00

Avocado Toast 16

Homemade bread, fried eggs & fresh avocado
Add salmon +6

Greek Traditional "Kagianas" 19

Scrambled eggs with fresh tomato sauce, feta cheese & homemade bread

Red Quinoa Salad 20

Smoked salmon, bell peppers, cucumber, scallion, grape and citrus dressing

Spilia Club Sandwich 26

Roasted chicken, fried egg, cheese, tomato, baby gem, mustard-mayo sauce & French fries

Greek Yogurt 14

Fresh seasonal fruits, homemade granola, Greek honey

Fresh Fruit Platter 21 / 40

Fresh Seasonal Fruits (2 or 4 people)

Salads

Crab Salad 42

Fresh Greek crab, baby gem, yuzu-truffle dressing, cherry tomato, parsley

Caesar's 21

Grilled chicken, bacon, croutons, parmesan flakes, baby lettuce and caesar's dressing

Red Quinoa Salad 19

Smoked salmon, bell peppers, cucumber, scallion, grape and citrus dressing

Vegan: without smoked salmon

Greek Salad 19

Cherry tomato, cucumber, onion, capers, feta cheese, & carob rusk
Vegan: without feta cheese



Brioche *Mini Burgers*

Shrimp Tempura Mini Burgers 21

(2 pcs)

Shrimp* tempura, chili mayo, tomato, citrus sauce

Panko Salmon Mini Burgers 23

(2 pcs)

Panko fried salmon, tartar sauce, tonkatsu sauce, iceberg, onion

Black Angus Mini Burgers 26

(2 pcs)

Black angus beef, truffle-yuzu mayo, pickled cucumber, iceberg, tomato, caramelized onion

Tacos

Salmon 16

(3 pcs)

Salmon, lime sauce, avocado cream, ikura (salmon roe)

Tuna 16

(3 pcs)

Chili marinated tuna, yuzu, fresh coriander

Beef (Flank) 19

(3 pcs)

Avocado cream, onion, chili, coriander and garlic cress

Sando / Club

Chicken Sando 25

Crispy chicken, tomato, iceberg, mayo & French fries

Katsu Sando 25

Panko fried pork, tonkatsu sauce, caramelized onion & French fries

Spilia Club Sandwich 26

Roasted chicken, fried egg, cheese, tomato, baby gem, mustard-mayo sauce & French fries



Souvlaki / Skewers

Wagyu Beef 36

(2 pcs)

Sweet soy marinated wagyu Aus A6*, chives

Pork 23

(2 pcs)

Satay seasoned pork, sesame seeds, fresh onion

Chicken 23

(2 pcs)

Miso marinated chicken, 7 spices seasoning, lime

Stay Cool Desserts

Fresh Fruit Platter 21 / 40

(2 or 4 People)

Fresh seasonal fruits

Greek Yogurt 14

Fresh seasonal fruits, homemade granola, Greek honey

Pistachio Ice Cream 12

With grated bitter chocolate

"Kaimaki" Ice Cream 13

With homemade sour cherry jam

Chocolate Flavored Ice Cream 12

With dry nuts

Cheesecake 14

With strawberry coulis

Chocolate Pie 16

With vanilla ice cream

Dubai Chocolate 16



Sushi

Appetizers

Salmon Tartare 26

Salmon, white balsamic soy, ikura (salmon roe), white onion

Tuna Tartare 25

Tuna, chili garlic, "ladolemono" sauce, coriander cress, scallion

Salmon Tataki 28

Seared salmon, orange flavored miso, fresh truffle

Dolmadaki Tempura 21

Shiso wrapped yellowtail, chives, yuzu kosho sauce

Shrimp Tempura 23

(5 pcs)

Shrimp tempura, saganaki sauce with Feta cheese

Edamame 8

Signature Rolls

Seabass Bottarga 39

Seared seabass on avocado and shrimp* tempura roll, salicornia, yuzu olive oil dressing

Yellowtail Aburi 29

Seared yellowtail on avocado, cucumber and wasabi tobiko* roll with olive oil, yuzu, red chili, kosho mayo and coriander cress

Savory Tuna or Salmon 32

Tuna or salmon on king crab*, cucumber and red tobiko* roll with shredded chili, scallion, coriander cress and savory-spicy sauce

Tuna Teriyaki 28

Seared tuna on cucumber, crispy softshell crab* roll and homemade teriyaki sauce

Seared Wagyu Roll 42

Seared Aus wagyu A6* on sundried tomato, green bean tempura roll, thyme dressing and fresh truffle



Uramaki

California 26

King crab*, avocado, cucumber, masago*

Ebi Tempura 19

Shrimp* tempura, spicy mayo, fresh onion

Salmon Avocado 17

Salmon, wasabi, avocado

Tuna Avocado 17

Mykonian cherry tomatoes, garlic & red vinegar

Sashimi / Nigiri

Salmon 7

(2 pcs)

Tuna 7

(2 pcs)

Yellowtail 8

(2 pcs)

Seabass 8

(2 pcs)



FRESH JUICES & SMOOTHIE

Orange	10
Pink Grapefruit	10
Homemade Lemonade	12
Fruit Mix Apple, Orange, Banana, Strawberry, Watermelon, Melon	16
Energy Boost Banana, Honey, Milk, Walnuts	14
Hangover Cure Orange, Carrot, Ginger, Celery	14
Detox Beetroot, Carrot, Apple, Pear, Grapefruit, Pomegranate	14

COFFEE & TEA

Espresso	4
Double Espresso	5
Fredo Espresso	7
Cappucino	6
Fredo Cappucino	7
Latte Hot Or Cold	6
Greek Coffee	5
Ice Tea Peach Or Lemon	8

SOFT DRINKS

Three Cents Artisanal Beverages 200ml Pink Grapefruit Soda / Ginger Beer / Sparkling Lemonade / Cherry Soda / Two Cents Plain Soda / Indian Tonic / Aegean Tonic / Dry Tonic / Fig Leaf Soda	8
Coca-Cola 250ml	8
Coca-Cola Zero 250ml	8
Sprite 250ml	8
Red Bull 250ml	9
Red Bull Sugar Free 250ml	9
1767 Watermelon Soda 200ml	8

AQUA

μ. Artisan Water Still 700ml.	8
μ. Artisan Water Sparkling 700ml.	8
Xinonero Sparkling Water 250ml	6



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CUSTOMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT – INVOICE).

In our salads and dishes we use virgin olive oil. For frying we use sunflower oil.

Frozen products are marked with an asterisk (*).

THE ESTABLISHMENT IS OBLIGED TO HAVE PRINTED FORMS AVAILABLE IN A SPECIAL LOCATION NEAR THE EXIT FOR THE REGISTRATION OF COMPLAINTS.

THE CONSUMPTION OF ALCOHOLIC BEVERAGES IS PROHIBITED FOR INDIVIDUALS UNDER 17 YEARS OLD WHO ARE NOT ESCORTED BY PARENTS OR GUARDIANS (LAW 3730/2008 PRESIDENTIAL DECREE 350/2003).

Allergenic Ingredients: The store has a list of allergenic ingredients in our products. In case you are allergic to any ingredient in please let us know.

Prices are all inclusive of all taxes and duties.

Prices can change without prior notice.

Person responsible upon market inspection:
Giannis Charalabous