

• A Γ K Y R A •

A N K Y R A

Food Menu



HOUSE SET MENU

30.00 JOD



Greek Bread Selection

Greek Mezedes

Tzatziki - Melitzanosalata - Ktipiti
Taramasalata - Spetsofai

Salad

Greek Salad

Main Course

Chicken Souvlaki
or
Moussaka
or
Beef Gyros

Dessert

Portokalopita

Soft Drink or Coffee or Tea

GREEK TO START

- ✓ Tzatziki
yoghurt, cucumber, garlic
& fresh herbs 4.00
- ✓ Melitzanosalata
roasted & smoked eggplant purée
with pine nuts & herbs 5.00
- ✓ Ktipiti
feta cheese purée with fresh red chilli
& paprika 5.00
- Taramasalata
creamy fish paste with cold
pressed olive oil 6.50
- ✓ Greek Halloumi Popcorn
dressed with lemon & thyme
infused honey 6.50

✓ Vegetarian

Our chefs will do their best to accommodate your dietary requirements also please inform your waiter of any allergies.
All prices are subject to 7% VAT and 5% service charge

COLD MEZEDES



- | | | |
|----------|---|-------|
| V | Feta
olive oil, thyme | 3.50 |
| V | Black Olives
marinated black olives | 3.50 |
| A | Sea Bass Carpaccio
fish fillet with lemon mustard & olive oil | 10.00 |
| | Sardines (seasonal)
marinated with garlic chilli
& vinegar | 7.00 |
| | Greek Anchovies
marinated with garlic chilli
& lemon garlic | 7.00 |
| V | Fava
yellow split peas puree with
roasted vegetable | 5.50 |

V Vegetarian

A contains alcohol

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HOT MEZEDES

- V** Baked Barrel Aged Feta Cheese in Parchment
baked feta cheese with tomato, chili & olive oil 8.50
- Fresh Golden Fried Calamari
fresh calamari, dusted with flour, salt & pepper & served with tartar dip 11.00
- Shrimps Saganaki
shrimps cooked in spicy tomato sauce with ouzo served with feta cheese 10.00
- V** Fried Feta Cheese Pie
cheese pie served with honey & sesame 6.00
- Keftedakia
greek beef meatballs served with tzatziki 9.00
- A** Octopus
steamed with ouzo, balsamic vinegar, oregano, olive oil, grape molasses 12.00
- Traditional Spetsofai
spicy greek sausages with peppers and tomato sauce 8.50
- V** Cheese Saganaki
greek fried cheese 6.00

SALADS

- A** **V** **Horiatiki / Greek Salad**
tomatoes, cucumber, olives, capers onions,
capsicum & feta tossed
with fresh oregano & olive oil 8.00
- V** **Beetroot Salad**
beetroot, yoghurt, fennel, walnuts,
green apple & croutons 9.00
- V** **Cretan Dakos Salad**
barley rusk topped with tomato, feta, olives,
capers, oregano & olive oil 7.50
- A** **Octopus Salad**
slow cooked octopus, potatoes,
cherry tomatoes, onions, capers
& olive oil 13.00
- A** **V** **Santorini Watermelon Salad (Seasonal)**
Feta cheese, cucumber, mint, red onions,
black olives with special dressing 8.00
- A** **V** **Mykonos Burrata Salad**
burrata cheese, lemon, lemon zest,
olive oil, chili flakes 12.00
- A** **V** **Mediterranean Orzo Salad**
orzo pasta, feta cheese, black olives,
parsely, artichoves, red onions, cucumber,
cherry tomatoes with dijon lemon dressing
8.00

GREEK SPECIALTIES

Moussaka

traditional greek moussaka 'delight'
with potatoes, eggplant,

minced meat & béchamel sauce 10.00

A Octopus

octopus, yellow split peas puree
& garden leaves

15.00

V Gemista

stuffed peppers & tomatoes
with rice & herbs

served with crumble feta 8.50

V Halloumi Souvlaki

Halloumi cheese, tomatoes, lettuce,
red onion with minted yoghurt

Sandwich (with homemade fries) 7.00

Main (with rice) 9.00

Chicken Souvlaki

chicken skewers, tomatoes, red onion & tzatziki

Sandwich (with homemade fries) 8.00

Main (with rice) 12.00

Beef Gyros

beef, tomatoes, lettuce, red onion & tzatziki

Sandwich (with homemade fries) 10.00

Main (with rice) 15.00

SHARING SEAFOOD PLATTERS

Sea Bass in Parchment
whole sea bass with tomatoes,
capers and fennel served with
potatoes salad 18.00

A Lobster & Shrimp with Spaghetti
cooked with bisque, tomato,
ouzo & parsley
she 30.00 / he 50.00

A Seafood Giouvetsi
orzo cooked with shrimps,
lobster, squid, mussels with wine
& tomato sauce
she 30.00 / he 50.00



WOODFIRED GRILL

US CAB Fillet Mignon
served with grilled vegetables
& potato salad with your choice
of sauce 30.00


Sea Bass 18.00

Hamour 18.00

Denis 18.00

King Prawn 30.00

Lobster 50.00



Fresh Catch of the Day by KG

All the above served with
lemon olive oil dressing & greek salad

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DESSERT

Portokalopita

traditional greek orange pie
served with vanilla ice cream

5.00

Loukoumades

greek donuts with honey cinnamon
& walnuts served with Nutella

5.00

Ice cream

5.00

Kids Menu

8.00

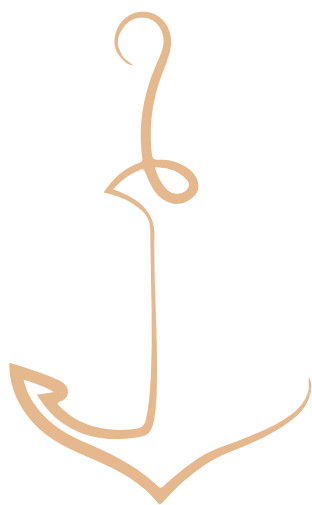
Mini burgers with french fries & juice

Chicken nuggets with french fries & juice

Spaghetti Bolognese with juice

Mac n cheese with juice

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*Alcohol
Menu*



Beer

Mahou, Amstel	5.00 JD
Corona, Heineken, Peroni	6.00 JD

Spirits

glass / bottle

Ouzo

Ouzo ¹² , Ouzu Plomari	5.00 JD / 60.00 JD
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Arak

Arak Brun 350cl / 700cl	40.00 JD / 70.00 JD
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Arak Al Raah	5.00 JD / 40.00 JD
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Tequila

Olmeca (Gold - Silver)	6.00 JD / 70.00 JD
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Super Premium Tequila

Avion, Don Julio, Patron (Blanco)	8.50 JD / 100.00 JD
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Don Julio Anejo, Patron Reposado	9.50 JD / 120.00 JD
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Don Julio ¹⁹⁴² , Clase Azule	250.00 JD
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Gin

Beefeater, Tanqueray	6.00 JD / 65.00 JD
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Hendrick's, Monkey 47, Gun Powder	7.00 JD / 100.00 JD
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Rum

Havana Club	6.50 JD / 70.00 JD
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Captain Morgan White-Black-Spiced	
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Liquor

Jägermeister, Sambuca, Malibu	6.00 JD / 70.00 JD
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Mastiha, Khalua, Aperol, Campari	
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Vodka

Regular Vodka	glass / bottle
Russian Standard	6.00 JD / 65.00 JD
Russian Standard Platinum	6.50 JD / 75.00 JD
Super Premium Vodka	
Beluga, Belvedere, Grey Goose	
Legend of Kremlin	8.00 JD / 95.00 JD

Whisky

Regular Whisky	
Jameson, Jack Daniel's, J&B,	6.00 JD / 70.00 JD

Deluxe Whisky	
Chivas Regal 12, Monkey Shoulder	7.00 JD / 90.00 JD
JW Black Label 12,	

Malt Whisky	
Glenfiddich 12	8.00 JD / 100.00 JD
Glenfiddich 15	10.00 JD / 125.00 JD
Glenfiddich 18	12.00 JD / 140.00 JD

Super Premium Whisky (by bottle only)	
Chivas Regal 18	160.00 JD
JW Gold Label Reserve	130.00 JD
JW Blue Label, Royal Salute	450.00 JD

COGNAC	by glass
Martell V.S	10.00 JD
Martell V.S.O.P	15.00 JD
Martell XO	30.00 JD

Non-Alcoholic Cocktail	5.00 JD
Alcoholic Cocktail	7.00 JD
Shot / Special Shot	5.00 JD / 6.00 JD

Red Wine

JR CLASSIC - Cabernet Sauvignon	5.50JD / 25.00 JD
SANTA MARGHRRITA - Chianti	45.00 JD
CASTILLO D MOLINA - Cabernet Sauvignon	7.00JD / 45.00 JD
SUSANA BALBO - Malbec	55.00 JD
AMANCAYA - Malbec, Cabernet Sauvignon	55.00 JD
OYSTER BAY - Pinot noir	60.00 JD

White Wine

JR CLASSIC - Chardonnay	5.50JD / 25.00 JD
SANTA MARGHRRITA - Pinot Grigio	45.00 JD
CASTILLO D MOLINA - Chardonnay	7.00JD / 45.00 JD
OYSTER BAY - Sauvignon Blanc	60.00 JD
WILLIAM FEVER - Chablis	70.00 JD

Rosé Wine

JR CLASSIC

5.50JD / 25.00 JD

B&G TOURMALINE

7.00 JD / 40.00 JD

SUSANA BALBO Signature

45.00 JD

CHATEAU MINUTY OR

70.00 JD

CHATEAU MINUTY Prestige

700ml

1.5L

60.00 JD

110.00 JD

WHISPRERING ANGEL

750ml

Magnum

Double Magnum

60.00 JD

115.00 JD

240.00 JD

Sparkling Wine

Alexander Bottega Prosecco

Brut or Rosé or Gold 20cl

15.00 JD

Santa Margherita Prosecco

Rosé or Brut

50.00 JD

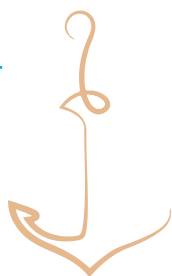
Champagne

Moët & Chandon Ice or Brut

130.00 JD

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Disposable Shisha Menu



Double Apple

Lemon Mint

Watermelon and Mint

Watermelon

Grapes

Grapes with Mint

Candy

Blueberry

Gum and Cinnamon

Orange with Mint

Cherry

Mix Flavors

Peach

Mango

Zaghloul

20JD++