

ANKYRA FOOD MENU

GREEK DIPS

- ✓

Tzatziki

yoghurt, cucumbers, garlic & fresh herbs

4.00
- ✓

Melitzanosalata

roasted smoked eggplant purée with pine nuts & herbs

5.00
- ✓

Ktipiti

feta cheese purée with fresh red chilli flakes & paprika

5.00
- ✓

Skordalia

creamy potato garlic dip with almonds, lemon juice & olive oil

5.00
- ✓

Greek Feta

greek feta dip with marinated cherry tomato, cucumber, red onion & black olives

5.00

COLD MEZEDES

- Greek Anchovies

marinated with green chilli & lemon garlic olive oil

7.00

Sea Bass Carpaccio

fish fillet with lemon & orange zest, mustard & olive oil

10.00

Beef Tartare

diced CAB tenderloin, pickled onion, cornichons, capers, crispy shrak bread & tahini dressing

15.00

Smoked Salmon Bruschetta

with lemon fillet, capers, sour cream, red onions, dill

12.00

Shrimp Ceviche

shrimp, avocado, tomato, lemon, onions, cilantro & cumin dressing

8.00

✓

Halloumi & Green Olives

served with pomegranate dressing

6.00

✓

Dolmadakia

grape leaves stuffed with a mixture of rice & herbs served with lemon olive oil dressing

7.00

HOT MEZEDES

✓

Baked Barrel Aged

baked feta cheese in parchment with tomato, chili & olive oil

8.50

Shrimps

choice of cooking:
fried served with tartar dip
grilled served with horseradish dip

14.00

Fresh Golden Fried Calamari

fresh calamari, dusted with flour, salt & pepper served with tartar dip

11.00

Grilled Octopus

octopus with lemon, garlic, parsley & olive oil

12.00

Shrimps Saganaki

shrimps cooked in spicy tomato sauce with ouzo & feta cheese crumbles

10.00

✓

Tiropita

baked phyllo dough stuffed with feta cheese, drizzled with honey

7.00

Fried Sardines

marinated with garlic, lemon, cumin served with garlic & olive oil sauce

7.00

Spetsofai

spicy greek sausages with peppers & tomato sauce

8.50

✓

Halloumi Popcorn

dressed with lemon & thyme infused honey

6.50

Keftedes

greek meat patties served with tzatziki & french fries

12.00

Greek Chorizo Bruschetta

baguette slices topped with chorizo, red onion & feta cheese crumbles

7.50

SALADS

✓

Horiatiki / Greek Salad

tomatoes, cucumbers, olives, capers, onions, capsicum & feta tossed with fresh oregano & olive oil

8.00

Seafood Salad

mixed seafood, celery, green olives, red onion, roasted red capsicum, dill & citrus dressing

14.00

✓

Pomelo Salad (Seasonal)

iceberg lettuce, pomelo, mushrooms, pomegranate, sweet corn, feta cheese, ranch orange dressing

9.00

✓

Santorini Watermelon Salad (Seasonal)

feta cheese, cucumbers, mint, red onions, black olives with special dressing

8.00

✓

Mykonos Burrata Salad

burrata cheese, lemon, lemon zest, olive oil, chili flakes

12.00

✓

Mediterranean Orzo Salad

orzo pasta, feta cheese, black olives, parsley, artichokes, red onions, cucumbers, cherry tomatoes with dijon lemon dressing

8.00

✓

Beetroot Salad

beetroot, yoghurt, fennel, walnuts, green apple & croutons

9.00

✓ Vegetarian

GREEK SPECIALTIES

- ✓

Moussaka

traditional greek moussaka ‘delight’
with potatoes, eggplant,
minced meat & béchamel sauce

10.00
- ✓

Halloumi Souvlaki

halloumi cheese, tomatoes, lettuce,
red onions with minted yoghurt
Sandwich (with homemade fries)
Main (with rice)

7.00
9.00
- Chicken Souvlaki

chicken skewers, tomatoes, red onions
& tzatziki
Sandwich (with homemade fries)
Main (with rice)

8.00
12.00
- Beef Gyros

beef, tomatoes, lettuce, red onions
& tzatziki
Sandwich (with homemade fries)
Main (with rice)

10.00
15.00
- Beef Kebab

meat skewers, tomatoes, red onions
& tzatziki.
Sandwich (with homemade fries)
Main (with rice)

9.00
14.00
- Beef Stifado

slow-braised beef stew with
aromatic spices, onions, tomatoes,
seasoned with cinnamon & cloves

18.00
- Lamb Kleftiko

slow-cooked lamb shank with herbs,
garlic, lemon, served with potatoes
& roasted vegetables

20.00
- Beef Youvesti

greek casserole made
with tender beef & orzo pasta
cooked in tomato sauce topped
with grated cheese

18.00
- Greek Burger

meat patty, feta sauce, tomato,
cucumber, rocca, potato bun
served with fries

14.00
- Chicken with Spinach

grilled chicken breast served
on bed of sautéed spinach,
feta cheese & butter lemon sauce

13.00

FISH MARKET

Pick your fish (by kg)
choose your style of cooking

Arabic Style

sayadieh rice, baqdonseyeh
& spiced fish stock

Greek Style

grilled mixed vegetables, homemade fries
& greek lemon garlic olive oil sauce

SEAFOOD

- Family Platter

grilled shrimps, fried calamari, mussels,
fish fillet, rice, chips, lemon wedges
creamy lemon sauce

50.00
- Lobster & Shrimp with Spaghetti

cooked with bisque, tomatoes, parmesan
cheese, ouzo & parsley
she 30.00 / he 50.00
- Seafood Risotto

cooked with shrimps, lobster, squid, mussels,
wine, tomato sauce & parmesan cheese
she 30.00 / he 50.00
- Grilled Jumbo Prawns

served with caponata
& saganaki sauce

25.00
- Pan Seared Sea Bass

served with cherry tomatoes,
red onion, black olives
& garlic mashed potato

18.00
- Mussels Saganaki

pot of mussels saganaki
served with sliced
baguette bread

18.00
- 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
- Bougasta

phyllo dough with custard filling

5.00
- Ice cream

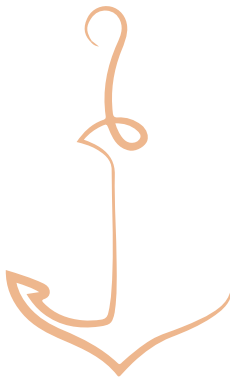
5.00
- Lemon Sorbet

3.50

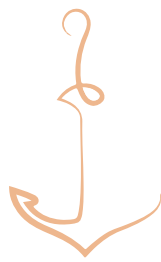
KIDS MENU

8.00

- Mini burgers with french fries & juice
- Chicken nuggets with french fries & juice
- Spaghetti bolognese with juice
- Mac n cheese with juice



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



• A N K Y R A •

A N K Y R A

Beer

Carakale, Amstel, Corona, Peroni, Heniken

5.50 JD

Tequila

glass / bottle

Jose Cuervo Gold - Silver

5.00 JD / 60.00 JD

Cazcabel - Blanco, Reposado, Coffee

5.50 JD / 65.00 JD

Don Julio (Blanco), Herradura (Plata)

8.50 JD / 105.00 JD

Casamigos (Blanco, Reposado, Añejo)

9.50 JD / 120.00 JD

Don Julio, Herradura (Reposado)

9.50 JD / 135.00 JD

Don Julio (Añejo), Herradura (Ultra Añejo)

9.50 JD / 140.00 JD

Herradura Legends

180.00 JD

Don Julio 1942, Clase Azul Reposado

250.00 JD

Gin

Gordon's, Gordon's Pink,

Tanqueray, Haymans, Bombay

6.00 JD / 65.00 JD

Hendricks, Gunpowder

7.00 JD / 95.00 JD

Monkey 47

100.00 JD

Rum

Captain Morgan (White, Spiced)

6.00 JD / 85.00 JD

Captain Morgan (Black), Bacardi (White)

6.00 JD / 65.00 JD

Liquor

Jägermeister, Mastiha, Sambuca,

Goldschläger, Campari, Aperol

5.50 JD / 70.00 JD

Vodka

Smirnoff Red

5.50 JD / 50.00 JD

Tito's

5.50 JD / 60.00 JD

Russian Standard

5.50 JD / 60.00 JD

Russian Standard Platinum

6.00 JD / 65.00 JD

Beluga Noble

8.00 JD / 95.00 JD

Belvedere

8.00 JD / 95.00 JD

Grey Goose

8.00 JD / 95.00 JD

Beluga Gold Line

185.00 JD

Drinks
Menu

WHISKY

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

Deluxe Whisky
Chivas Regal 12, JW Black Label 12 7.00 JD / 90.00 JD
JW Double Black 8.00 JD / 100.00 JD

Malt Whisky
Glenfiddich 12 8.00 JD / 100.00 JD
Glenfiddich 15 10.00 JD / 130.00 JD
Macallan 12 10.00 JD / 130.00 JD
JW Gold Label Reserve 10.00 JD / 130.00 JD

Super Premium Whisky (by bottle only)
Macallan 15 160.00 JD
Chivas Regal 18 160.00 JD
JW Aged 18 160.00 JD
Royal Salute, JW Blue Label 325.00 JD

COGNAC by glass

Camus VS 8.00 JD
Camus VSOP 15.00 JD
Camus XO 25.00 JD

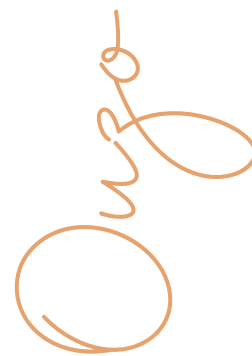
WINE

RED WINE
JR Classic, Merlot 5.50 JD / 22.00 JD
Tavernello Cabernet 6.00 JD / 30.00 JD
Calvet, Bordeaux grand reserve 28.00 JD
Danzante, Chianti, d.O.C.G. 40.00 JD
Masi, Bonacosta - Valpolicella Classico 40.00 JD
Montes Reserve, Cabernet Sauvignon 40.00 JD
La Celia Pioneer Malbec 45.00 JD
Chemin Des Papes, Châteauneuf Du Pape 88.00 JD

WHITE WINE
JR Classic, Chardonnay 5.50 JD / 22.00 JD
Tavernello Bianco 6.00 JD / 30.00 JD
Calvet Reserve, Sauvignon Blanc 28.00 JD
Danzante Pinot Grigio 40.00 JD
Masi Passo Blanco, Pinot Grigio/Torrontes 40.00 JD
Cune, Rueda Verdejo 40.00 JD
Montes Chardonnay Reserva 45.00 JD
William Fevre, Chablis 78.00 JD

ROSÉ WINE
JR Classic Rosé 5.50 JD / 22.00 JD
Ksara, Sunset 6.50 JD / 40.00 JD
Chateau Minuty 75.00 JD
Chateau Minuty Prestige (700ml) 65.00 JD
Chateau Minuty Prestige (1.5L) 115.00 JD
Whisprering Angel (750ml) 65.00 JD
Whisprering Angel (Magnum) 120.00 JD
Whisprering Angel (Double Magnum) 245.00 JD

SPARKLING WINE
Bottega Prosecco, Brut 35.00 JD
Bottega Prosecco, Brut (20cl) 12.00 JD
J.P. Chenet, Ice Edition White (75cl) 28.00 JD
J.P. Chenet, Ice Edition White (20cl) 9.00 JD
J.P. Chenet, Ice Edition Rosé (75cl) 28.00 JD
J.P. Chenet, Ice Edition Rosé (20cl) 9.00 JD



Ouzo12
5.00 JD / 60.00 JD
Ouzu Plomari
5.50 JD / 65.00 JD



Haddad Crystal
5.00 JD / 70.00 JD
Arak Al Raah
5.00 JD / 40.00 JD
Arak Brun 350cl / 700cl
40.00 JD / 70.00 JD
Faqra XO
170.00 JD



Moet & Chandon Brut
100.00 JD