



# Saturday 13<sup>th</sup> May

## Dinner Menu Anhinga Beach

### AMUSE-BOUCHE

Stuffed almond olives & sun-dried tomato & walnut paste  
House-made breads, crackers

### STARTERS

Sautted rock samphire, shrimp, pistachio, pomegranate

Salt cured bonito, chilli, shallot, leche te tigre

Beetroot panzerotti, avocado, spring onion, spicy-mayo  
(V-SF-GF-DF)

Fennel hummus, roasted pumpkin, pine nuts, chickpeas,  
paprika oil (V-SF-GF-DF)

Baked stuffed onions, home-made yoghurt (VG)

### WARM PLATES

Marinated baby calamari, purslane, pablona pepper,  
sumac, pomegranate, basil dressing (GF)

Charred heirloom carrots, Aegean salsa verde, red-basil,  
roasted onion, carrot puree (V-GF-SF)

Artichoke hearts, green peas, herbs puree, scallion, garlic  
flakes (V-SF-GF-DF)

Salt baked celeriac, celery puree, umami demi-glace V(V-  
SF-GF-DF)

Grouper fish fillet, capers, olive, Mediterranean sauce

### DESSERT

Raw chocolate tart, quinoa crunch, paper chocolate,  
berries sorbet (V-DF-GF)

**Afiyet Olsun Bon appétit**

