

ANAYA

AN ASIAN CULINARY ADVENTURE

A true master of Thai cuisine, Michelin-starred Chef Thiou combines the tastes of her native Thailand with the freshest Mediterranean ingredients. Gourmet cuisine, with Thai accents and contemporary dressings are the hallmarks of "Thiou" her award-winning Parisian restaurant. While her attention to detail, quality ingredients and balance of flavours always ensure a one-of-a-kind dining experience.

Anaya takes you on a culinary adventure across Asia, serving authentic Thai, Indian and Chinese dishes. Carefully curated by Chef Thiou, our exotic line-up of inspired à la carte creations is where aromatic Asian flavours meet French finesse. All perfectly presented to you in stunning al fresco and indoor surroundings.



STARTERS

起动机

GF* DF*	Tom Kha Gai soup with chicken and seasonal cabbage Thailändische würzige Tom Yum Kungusuppe mit Hühnerfleisch und Saisonkohl Tom Kha Gai avec poulet et chou de saison	17€
DF	Kale tuna salad with sesame and bonito flakes Grünkohl-Thunfischsalat mit Sesam und Bonitoflocken Salade de thon au kale avec sésame et flocons de bonite	22€
	Crab with yuzu mayo and tobiko Krabbe mit Yuzu Mayo und Tobiko Crabe avec mayonnaise au yuzu et tobiko	17€
DF	Deep fried Pia Muk Tod squid with sweet chili and ginger sauce Frittiertes Pia Muk Tod Tintenfisch mit süßer Chili und Ingwersauce Calmars Pia Muk Tod frits avec une sauce au piment doux et au gingembre	16€
DF	Beef salad with lemongrass Rindfleischsalat mit Zitronengras Salade de boeuf à la citronnelle	22€
DF	Deep fried tuna & tobiko eggs maki, spring onion, Sriracha Frittierte Thunfisch-Tobiko-Eier Maki, Frühlingszwiebeln, Sriracha Maki d'œufs de thon et de tobiko frits, oignon de printemps, Sriracha	19€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

** May contain traces*

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

STARTERS

起动机

DF	Homemade gyoza dumplings with chicken and teriyaki sauce Hausgemachte Gyoza-Knödel mit Hühnchen und Teriyaki-Sauce Boulettes de gyoza maison avec poulet et sauce teriyak	14€
VG	Vegetarian spring rolls with plum sauce and Prik pao Vegetarische Frühlingsrollen mit Pflaumensauce und Prik pao Rouleaux de printemps végétariens avec sauce aux prunes et Prik pao	14€
DF	Deep fried spring rolls with duck and vegetables Frittierte Frühlingsrollen mit Ente und Gemüse Rouleaux de printemps frits au canard et légumes	16€
V	Fried rice with egg and vegetables Gebratener Reis mit Ei und Gemüse Riz sauté avec œuf et légumes	17€
DF	Prawn ravioli with coconut cream and lemongrass essence Garnelen-Ravioli mit Kokoscreme und Zitronengras-Essenz Raviolis Raviolis aux crevettes à la crème de coco et essence de citronnelle	20€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

* May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

GRILL & FISH

燒烤和魚

DF*	Chicken Satay Skewers with peanut butter sauce and fried rice Hähnchen-Satay-Spieße mit Erdnussbuttersauce und gebratenem Reis Brochettes de poulet satay avec sauce au beurre de cacahuète et riz frit	26€
DF*	Salmon Teriyaki with citrus gel, crispy lotus and pickled onion Lachs-Teriyaki mit Zitrusgel, knusprigem Lotus und eingelegten Zwiebeln Saumon Teriyaki avec gel d'agrumes, lotus croustillant et oignon mariné	34€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

** May contain traces*

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

WOK

炒鍋

DF	Pan fried duck with vegetables, basil, krashai and jasmine rice Gebratene Ente mit Gemüse, Basilikum, Krashai und Jasminreis Canard poêlé aux légumes, basilic, krashai et riz au jasmin	26€
	Pan Fried Beef with black pepper sauce Gebratenes Rindfleisch mit schwarzer Pfeffersauce Boeuf poêlé avec sauce au poivre noir	34€
DF*	Pad Thai noodles with prawns or chicken or vegetables Pad Thai Nudlen mit Garnelen, Hähnchen oder Gemüse Nouilles sautées à la thaïlandaise aux crevettes ou au poulet ou aux légumes	23€
DF *	Sweet and sour pork fillet with stir fry vegetables Süß-saures Schweinefilet mit gebratenem Gemüse Filet de porc aigre-doux avec légumes sautés	30€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

* May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

THAI CURRY

泰式咖哩

GF* DF	Thai red curry with beef or chicken and jasmine rice Rotes Thai Curry mit Rindfleisch oder Huhn und Jasminreis Curry rouge thaïlandais avec du boeuf ou poulet et riz au jasmin	32€
GF* DF	Thai yellow curry with seafood and jasmine rice Gelbes Thai Curry mit Meeresfrüchten und Jasminreis Curry jaune thaï aux fruits de mer et riz au jasmin	23€
VG GF*	Thai yellow curry with vegetables, chili and coriander Gelbes Thai Curry mit Gemüse, Paprika und Koriander Curry jaune thaïlandais avec des légumes, piment et coriandre	18€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

** May contain traces*

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

DESSERTS

點心

- | | | |
|------|--|-----|
| V | White chocolate caramel cremeux with yoghurt semifreddo and matcha tea
Weißer Schokoladenkaramell-Cremeux mit Joghurtsemifreddo und Matcha-Tee
Crème de caramel au chocolat blanc, semifreddo au yaourt et thé matcha | 14€ |
| VG | Coconut exotic soup with apple sorbet
Exotische Kokossuppe mit Apfelsorbet
Soupe exotique à la noix de coco et sorbet aux pommes | 14€ |
| V DF | Roasted Pineapple with coconut ice cream
Gebratene Ananas mit Kokosnusseis
Ananas rôti avec glace à la noix de coco | 14€ |
| VG | Antioxidant Fruit Salad with almonds and cherry sauce
Antioxidantien-Fruchtsalat mit Mandeln und Kirschsauce
Salade de fruits antioxydante avec amandes et sauce aux cerises | 14€ |

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

** May contain traces*

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

DESSERTS

點心

- | | | |
|----|--|----|
| V | Ice cream selection
Vanilla, chocolate, strawberry, banana
Auswahl an Eis
Vanille, Schokolade, Erdbeere, Bananean
Notre sélection de glaces
Vanille, Chocolat, Fraise, Banane | 3€ |
| VG | Sorbet selection
Mango, lime
Sorbet-Auswahl
Mango, Limette
Sélection de sorbets
Mango, Limette | 5€ |

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

** May contain traces*

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

VEGAN MENU

Starters 起动机

GF*	Kale and mesclun salad with lemongrass, cashews and yuzu dressing Grünkohl-Mesclun-Salat mit Zitronengras, Cashewnüssen und Yuzu- Dressing Salade de kale et mesclun avec citronnelle, noix de cajou et vinaigrette au yuzu	17€
	Vegan mushroom salad with ginger and coriande Veganer Pilzsalat mit Ingwer und Koriander Salade végétalienne aux champignons au gingembre et coriandre	16€
	Homemade gyoza dumplings with plum sauce Hausgemachte Gyoza-Knödel mit Pflaumensauce Boulettes de gyoza maison avec sauce aux prunes	16€
	Vegetarian spring rolls with plum sauce Vegetarian spring rolls with plum sauce Rouleaux de printemps végétariens à la sauce aux prunes	14€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

* May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

VEGAN MENU

Main courses 主修課

	Pad Thai noodles with vegetables	23€
	Pad Thai Nudeln mit Gemüse Pad Thai nouilles aux légumes	
	Tofu and vegetables sautéed with lemongrass and spices	23€
	Tofu und Gemüse mit Zitronengras und Gewürzen angebraten Tofu et légumes sautés à la citronnelle et aux épices	
GF*	Thai yellow curry with vegetables, chili and coriander	18€
	Thailändisches gelbes Curry mit Gemüse, Chili und Koriander Curry jaune thaï avec des légumes, le piment et la coriandre	

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

** May contain traces*

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

VEGAN MENU

Desserts 點心

GF*	Coconut exotic soup with apple sorbet Exotische Kokossuppe mit Apfelsorbet Soupe exotique à la noix de coco et sorbet aux pommes	14€
	Antioxidant Fruit Salad with almonds and cherry sauce Antioxidantien-Fruchtsalat mit Mandeln und Kirschsauce Salade de fruits antioxydante aux amandes et sauce aux cerises	14€
	Sorbet selection Lime, mango Sorbet-Auswahl Limette, Mango Sélection de sorbets Citron vert, mangue	5€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

* May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

KIDS MENU

Starters 启动器

- | | | |
|---------|--|-----|
| VG GF * | Mini tomato salad with cucumber, peppers and olives
Mini-Tomatensalat mit Gurke, Paprika und Oliven
Mini salade de tomates avec concombre, poivrons et olives | 10€ |
| VG GF * | Mini mixed salad with iceberg, cucumber, corn, carrot and olive oil
Mini gemischter Eisbergsalat, Gurke, Mais, Karotte und Olivenöl
Mini salade mixte avec iceberg, concombre, maïs, carotte et à l'huile d'olive | 10€ |
| V | Vegetable spring rolls with sweet sour and teriyaki sauce
Gemüsefrühlingsrolle mit Teriyaki und süß-saurer Sauce
Rouleau de printemps végétarien, sauce teriyaki aigre douce | 14€ |
| DF* | "Pia muk tod" deep fried squid with sweet & sour sauce
"Pia muk tod" frittierte Calamari mit süß-saurer Sauce
"Pia muk tod", calamar frit avec sa sauce aigre douce | 17€ |

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

** May contain traces*

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

KIDS MENU

Main dishes 主修課

DF	Chicken satay skewers with fried (jasmine) rice Hühnchen-Satay-Spieße mit gebratenem Reis Brochettes de poulet satay avec riz frit	26€
V DF	Pad Thai noodles with chicken and broccoli Pad Thai Nudeln mit Hähnchen und Brokkoli Pâtes façon Pad Thaï au poulet et broccoli	23€
	Kids beef burger with tomato, lettuce and french fries Kinderburguer mit Tomate, Salat und Pommes frites Burger enfant, avec tomates, laitue & frites	12€
DF	Cod fillet with steamed rice and vegetables Kabeljaufilet mit gedämpften Reis und Gemüse Filet de bar avec son riz vapeur et ses légumes	14€
V	Pizza margherita with mozzarella and tomato sauce Pizza Margarita mit Mozzarella Und Tomatensauce Pizza margarita avec mozzarella et sauce tomate	12€
V DF	Penne pasta with tomato sauce Penne mit Tomatensauce Pâtes penne à la sauce tomate	12€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

** May contain traces*

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

KIDS MENU

Desserts 點心

V	Chocolate mousse with oreo crumble Schokoladenmousse mit Oreo-Crumble Mousse au chocolat avec crumble d'oreo	10€
VG DF	Fruit salad with seasonal fruits Früchtesalat mit Obst der Saison Salade de fruits de saison	10€
	Ice cream selection Vanilla , chocolate, strawberry, banana Eisauswahl Vanille, Schokolade, Erdbeer, Banane Notre selection de glaces Vanille, chocolat, fraise, banane	3€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

** May contain traces*

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

TODDLER ´ S MENU

主修課

VG GF	Cream of green vegetables, rice and olive oil Crème von grünem Gemüse, Reis und Olivenöl Velouté de légumes verts, riz et huile d'olive	9€
GF	Cream of chicken, potato, carrots and celery Hühnercrème, Kartoffel, Karotten Velouté de poulet, pomme de terre et carottes	10€
GF	Cream of poached fish fillet, zucchini, carrots and potatoes Crème vom Fischfilet, Zucchini, Karotten und Kartoffeln Velouté de filet de poisson poché, courgettes, carottes et pomme de terre	10€
V	Cream of seasonal fruits and biscuits Saisonaler Früchte- und Biskuitbrei Velouté de fruits de saison et ses biscuits	9€

All of our "Ikos Andalusia Baby" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added

Todas nuestras opciones de "Ikos Andalucía Baby" han sido elaboradas con ingredientes frescos y aceite de oliva virgen sin sal ni pimienta añadida

Все блюда Ikos Andalusia Baby приготовлены из свежих ингредиентов и оливкового масла первого отжима без добавления соли и перца.

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

** May contain traces*