

DINNER MENU

ANAYA
AN ASIAN CULINARY ADVENTURE

A true master of Thai cuisine, 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 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.

A handwritten signature in grey ink, appearing to read 'Thiou', is positioned at the bottom center of the page.

Starters

GF*	TOM KHA GAI SOUP WITH CHICKEN AND COCONUT MILK	20€	VG	THAI MUSHROOMS SALAD WITH ONIONS, LEMONGRASS, GINGER AND GREEN LEAVES	20€
DF	<i>Sopa Tom kha gai con pollo y leche de coco</i> <i>Суп Том кха гай с курицей и кокосовым молоком</i>			<i>Ensalada tailandesa de setas con cebolla, hierba limón, jengibre y hojas verdes</i> <i>Тайский грибной салат с луком, лемонграссом, имбирем и зелеными листьями</i>	
	KALE SALAD WITH TUNA, CITRUS DRESSING AND SESAME	20€			
	<i>Ensalada de col rizada y atún con atún, aliño de cítricos y semillas de</i> <i>Салат из капусты и тунца с тунцом, цитрусовой заправкой и кунжутом</i>		DF	GREEN SALAD WITH BEEF, LEMONGRASS, RED RADISH AND THAI DRESSING	20€
GF* VG	CUCUMBER SALAD WITH EDAMAME, TOASTED ALMONDS AND LIME	20€		<i>Ensalada verde con ternera, hierba limón, rábano rojo y aliño tailandés</i> <i>Зеленый салат с говядиной, лемонграссом, красным редисом и тайской заправкой</i>	
	<i>Ensalada de pepino con edamame, almendras tostadas y lima</i> <i>Салат из огурцов с эдамаме, жареным миндалем и лаймом</i>		DF	PIA MUK TOD DEEP FRIED SQUID WITH SWEET CHILI AND GINGER SAUCE	20€
	CHICKEN GYOZA WITH VEGETABLES, KIMCHEE SESAME AND TERIYAKI SAUCE	20€		<i>Albóndigas gyoza caseras con salsa teriyaki de pollo y salsa de chile y ajo</i> <i>Домашние пельмени гёдза с куриным соусом терияки и чесночным соусом чили</i>	
	<i>Gyoza de pollo con verduras, kimchi, sésamo y salsa teriyaki</i> <i>Куриная гёдза с овощами, кимчи, кунжутом и соусом терияки</i>				

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Starters

VG	VEGETABLE SPRING ROLLS WITH SWEET CHILI AND PLUM SAUCE <i>Rollitos de primavera con verduras, chile dulce y salsa de ciruelas</i> <i>Спринг-роллы с овощами, сладким чили и сливовым соусом</i>	20€	DF	PRAWN RAVIOLI WITH COCONUT CREAM AND LEMONGRASS ESSENCE <i>Raviolis de gambas con crema de coco y esencia de hierba limón</i> <i>Равиоли с креветками с кокосовым кремом и эссенцией лемонграсса</i>	20€
	SPRING ROLLS WITH DUCK AND VEGETABLES, GREEN SALAD AND SWEET CHILI <i>Rollitos de primavera con pato y verduras, ensalada verde y chile dulce</i> <i>Спринг-роллы с уткой и овощами, зеленым салатом и сладким чили</i>	20€	VG	VEGETABLE GYOZA WITH TRUFFLE PONZU AND WASABI SALT <i>Gyoza de verduras con ponzu de trufa y sal de wasabi</i> <i>Овощные гёдза с трюфельным понзу и солью васаби</i>	
V	STIR FRIED RICE WITH EGG AND VEGETABLES <i>Arroz frito con huevo y verduras</i> <i>Жареный рис с яйцом и овощами</i>	20€		SEA BREAM TARTAR WITH YUZU, COCONUT AND TOBIKO <i>Tartar de dorada con yuzu, coco y tobiko</i> <i>Тартар из морского леща с юдзу, кокосом и тобико</i>	
VG	SALMON SASHIMI WITH GOMA DRESSING, SHISHO LEAVES AND NORI <i>Sashimi de salmón con aliño de goma, hojas de shisho y nori</i> <i>Сашими из лосося с заправкой гома, листьями шишо и нори</i>				

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Grill

DF	<i>CHICKEN SATAY WITH PEANUT BUTTER SAUCE AND FRIED RICE</i> <i>Satay de pollo con salsa de mantequilla de cacahuete y arroz frito</i> <i>Куриное сатэ с соусом из арахисового масла и жареным рисом</i>	20€	DF	<i>STIR FRIED SEA BASS FILLET WITH GINGER AND KUNG PAO VEGETABLES</i> <i>Filete de lubina con jengibre y verduras kung pao</i> <i>Филе морского окуня с имбирем и овощами кунг-пао</i>	20€
DF	<i>SALMON TERIYAKI WITH CITRUS GEL, PICKLED ONION AND CRUSHED PISTACHIO</i> <i>Salmón teriyaki con gel de cítricos, cebollas encurtidas y pistachos triturados</i> <i>Лосось терияки с цитрусовым гелем, маринованным луком и дроблеными фисташками</i>	20€			

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Wok

DF	SWEET AND SOUR PORK WITH PINEAPPLE AND VEGETABLES <i>Cerdo agridulce con piña y verduras</i> <i>Кисло-сладкая свинина с ананасом и овощами</i>	20€	VG	TOFU AND VEGETABLES WITH LEMONGRASS, SPICES AND PANAG CURRY <i>Tofu y verduras con hierba limón, especias y curry panag</i> <i>Тофу и овощи с лемонграссом, специями и паназ карри</i>	20€
DF	PAN FRIED DUCK WITH VEGETABLES AND BASIL <i>Pato asado con verduras y albahaca</i> <i>Жареная утка с овощами и базиликом</i>	20€	DF	PAD THAI RICE NOODLES WITH PRAWNS OR CHICKEN AND VEGETABLES <i>Pad thai de fideos de arroz con gambas o pollo y verduras</i> <i>Рисовая лапша Pad thai с креветками или курицей и овощами</i>	20€
	STIR FRIED BLACK PEPPER BEEF WITH VEGETABLES AND JASMINE RICE <i>Ternera asada con pimienta negra, verduras y arroz jazmín</i> <i>Обжаренная говядина с черным перцем, овощами и жасминовым рисом</i>	20€			

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Thai Curry

GF*	THAI RED CURRY WITH CHICKEN AND JASMINE RICE	20€	VG	THAI YELLOW CURRY WITH VEGETABLES, CHILI AND CORIANDER
DF	Curry rojo tailandés con pollo y arroz jazmín		GF*	Curry amarillo tailandés con verduras, guindilla y cilantro
	Красный тайский карри с курицей и жасминовым рисом			Желтый тайский карри с овощами, чили и кориандром
GF*	THAI YELLOW CURRY WITH PRAWNS AND JASMINE RICE	20€		
DF	Curry amarillo tailandés con gambas y arroz jazmín			
	Желтый тайский карри с креветками и жасминовым рисом			

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Desserts

V	CHOCOLATE MOUSSE WITH ALMOND TUILE, MANGO SORBET AND LIME SYRUP <i>Mousse de chocolate con tartaletas de almendra, sorbete de mango y sirope de lima</i> <i>Шоколадный мусс с миндальными тарталетками, сорбетом из манго и сиропом из лайма</i>	14€	V	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) <i>Selección de hielo</i> <i>(vainilla, chocolate, fresa, plátano)</i> <i>Выбор льда</i> <i>(ваниль, шоколад, клубника, банан)</i>	3€
V	CRISPY BANANA WITH CARAMEL AND VANILLA ICE CREAM <i>Plátano crujiente con caramelo y helado de vainilla</i> <i>Хрустящий банан с карамелью и ванильным мороженым</i>	10€	VG	SORBET SELECTION (LIME, MANGO) <i>Selección de sorbetes</i> <i>(lima, mango)</i> <i>Выбор сорбета</i> <i>(лайм, манго)</i>	5€
	MANGO CUSTARD WITH COCONUT ICE CREAM <i>Pudin de mango con helado de coco</i> <i>Манговый пудинг с кокосовым мороженым</i>	10€			
VG	ANTIOXIDANT FRUIT SALAD WITH ALMONDS, AND CHERRY SAUCE <i>Ensalada de frutas antioxidantes con almendras y salsa de cerezas</i> <i>Антиоксидантный фруктовый салат с миндалем и вишневым соусом</i>	10€			

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VEGAN MENU

Starters

CUCUMBER SALAD WITH EDAMAME,
TOASTED ALMONDS AND LIME 20€
*Ensalada de pepino con edamame,
almendras tostadas y lima*
*Салат из огурцов с эдамаме,
жареным миндалем и лаймом*

THAI MUSHROOMS SALAD WITH
ONIONS, LEMONGRASS, GINGER AND
GREEN LEAVES 20€
*Ensalada tailandesa de setas con
cebolla, hierba limón, jengibre y hojas
verdes*
*Тайский грибной салат с луком,
лемонграссом, имбирем и зелеными
листьями*

VEGETABLES GYOZA WITH TRUFFLE 20€
PONZU AND WASABI SALT
*Gyoza de verduras con ponzu de trufa
y sal de wasabi*
*Овощные гёдза с трюфельным
понзу и солью васаби*

VEGETABLE SPRING ROLLS WITH SWEET 20€
CHILI AND PLUM SAUCE
*Rollitos de primavera con verduras,
chile dulce y salsa de ciruelas*
*Спринг-роллы с овощами, сладким
чили и сливовым соусом*

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VEGAN MENU

Main Courses

	<i>PAD THAI RICE NOODLES WITH VEGETABLES</i>	20€
	<i>Pad Thai de fideos de arroz con verduras</i>	
	<i>Рисовая лапша Пад Тай с овощами</i>	
GF*	<i>TOFU AND VEGETABLES SAUTÉED WITH LEMONGRASS AND SPICES</i>	20€
	<i>Tofu y verduras salteadas con hierba limón y especias</i>	
	<i>Тофу и овощи, обжаренные с лемонграссом и специями</i>	
GF*	<i>THAI YELLOW CURRY WITH VEGETABLES, CHILI AND CORIANDER</i>	20€
	<i>Curry amarillo tailandés con verduras, guindilla y cilantro</i>	
	<i>Желтый тайский карри с овощами, чили и кориандром</i>	

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VEGAN MENU

Desserts

CRISPY BANANA WITH CARAMEL AND
VANILLA ICE CREAM

10€

GF*

*Plátano crujiente con caramelo y
helado de vainilla*

*Хрустящий банан с карамелью и
ванильным мороженым*

SORBET SELECTION
(LIME, MANGO)

5€

*Selección de sorbetes
(lima, mango)
Выбор сорбета
(лайм, манго)*

ANTIOXIDANT FRUIT SALAD
WITH ALMONDS, AND CHERRY SAUCE

10€

*Ensalada de frutas antioxidantes con
almendras y salsa de cerezas*

*Антиоксидантный фруктовый
салат с миндалем и вишневым
соусом*

V Vegetarian Option

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KIDS MENU

Toddler's Menu

VG	CREAM OF GREEN VEGETABLES AND OLIVE OIL	10€
GF*	<i>Crema de verduras verdes y aceite de oliva</i> <i>Крем из зеленых овощей с оливковым маслом</i>	
GF*	CREAM OF CHICKEN, POTATO AND CARROTS	10€
DF	<i>Crema de pollo, patatas y zanahorias</i> <i>Куриные сливки, картофель и морковь</i>	
GF*	CREAM OF POACHED FISH FILLET, ZUCCHINI, CARROTS AND POTATOES	10€
DF	<i>Crema de filete de pescado, calabacines, zanahorias y patatas</i> <i>Крема из рыбного филе, кабачков, моркови и картофеля</i>	
VG	CREAM OF SEASONAL FRUITS	10€
GF*	<i>Crème aus Früchten der Saison</i> <i>Crème de fruits de saison</i>	

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*All of our "Toddler's menu" choices have been prepared with fresh ingredients
& virgin olive oil with no salt or pepper added.*

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KIDS MENU

Starters

DF	GREEN SALAD WITH BEEF, LEMONGRASS, RED RADISH AND THAI DRESSING <i>Grüner Salat mit Rindfleisch, Zitronengras, rotem Rettich und Thaidressing Salade verte avec bœuf, citronnelle, radis rouge et vinaigrette thaïlandaise</i>	20€	DF	PIA MUK TOD DEEP FRIED SQUID WITH SWEET CHILI AND GINGER SAUCE <i>Pia Muk Tod frittierter Tintenfisch mit süßer Chili- und Ingwersauce Pia Muk Tod Calmar frit avec une sauce au piment doux et au gingembre</i>	20€
VG	VEGETABLES SPRING ROLLS WITH SWEET CHILI AND PLUM SAUCE <i>Frühlingsrollen mit Gemüse, süßem Chili und Pflaumensauce Rouleaux de printemps aux légumes avec chili doux et sauce aux prunes</i>	20€			20€

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KIDS MENU

Main Dishes

DF	CHICKEN SATAY WITH PEANUT BUTTER SAUCE AND FRIED RICE <i>Hähnchen-Satay mit Erdnussbuttersauce und gebratenem Reis</i> <i>Poulet satay avec sauce au beurre de cacahuètes et riz frit</i>	20€		FISH CROQUETS WITH FRIES <i>Fischkroketten mit Pommes frites</i> <i>Croquets de poisson avec frites</i>	20€
			V	PIZZA MARGHERITA WITH MOZZARELLA AND TOMATO SAUCE <i>Pizza Margherita mit Mozzarella und Tomatensauce</i> <i>Pizza margherita avec mozzarella et sauce tomate</i>	20€
DF	PAD THAI RICE NOODLES WITH VEGETABLES AND PRAWNS <i>Pad Thai Reismnudeln mit Gemüse und Garnelen</i> <i>Pad Thai nouilles de riz avec légumes et crevettes</i>	20€		PENNE PASTA WITH TOMATO SAUCE OR BOLOGNESE <i>Penne mit Tomatensauce oder Bolognese</i> <i>Penne à la sauce tomate ou bolognaise</i>	20€
	KIDS BEEF BURGER WITH TOMATO, LETTUCE AND FRENCH FRIES <i>Kinder-Rindfleisch-Burger mit Tomate, Salat und Pommes frites</i> <i>Kids beef burger avec tomate, laitue et frites</i>				
	SWEET AND SOUR PORK WITH PINEAPPLE AND VEGETABLES <i>Süß-saures Schweinefleisch mit Ananas und Gemüse</i> <i>Porc aigre-doux à l'ananas et aux légumes</i>				

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KIDS MENU

Desserts

V CHOCOLATE MOUSSE WITH ALMOND 10€
TUILE, MANGO SORBET AND LIME SYRUP
*Mousse au Chocolat mit Mandeltörtchen,
Mangosorbet und Limettensirup
Mousse au chocolat avec tuile aux
amandes, sorbet à la mangue et sirop de
citron vert*

VG KIDS FRUIT SALAD 10€
GF* Kinder-Obstsalat
Salade de fruits pour enfants

V ICE CREAM AND SORBET SELECTION 3€
(VANILLA, CHOCOLATE, STRAWBERRY,
BANANA, MANGO SORBET, LIME SORBET)
*Auswahl an Speiseeis und Sorbet
(Vanille, Schokolade, Erdbeere, Banane,
Mango-Sorbet, Limetten-Sorbet)
Sélection de glaces et de sorbets
(Vanille, chocolat, fraise, banane, sorbet
mangue, sorbet citron vert)*

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