

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.

A stylized, handwritten signature in black ink. The signature is composed of several vertical lines of varying heights and a large, circular flourish on the right side.

Chef
Thirakomen
Apiradee
(Thiou) Honing

Starters / 启动器

*GF	TOM KHA GAI SOUP	17€	DF	DEEP FRIED PIA MUK TOD	16€
DF	WITH CHICKEN AND SEASONAL CABBAGE Tom-Kha-Gai-Suppe mit Hähnchen und saisonalem Kohl Soupe Tom Kha Gai au poulet et chou de saison			SQUID WITH SWEET CHILI AND GINGER SAUCE Frittierter Pia Muk Tod Tinten isch mit süßer Chili- und Ingwersauce Calmars Pia Muk Tod frits, sauce au piment doux et au gingembre	
DF	KALE TUNA SALAD WITH SESAME AND BONITO FLAKES Grünkohl-Thunfisch-Salat mit Sesam und Bonitoflocken Salade de thon au chou fris�e avec s�esame et flocons de bonite	22€	DF	BEEF SALAD WITH LEMONGRASS Rind leischsalat mit Zitronengras Salade de boeuf � la citronnelle	22€
DF	CRAB WITH YUZU MAYO AND TOBIKO Krabbe mit Yuzu Mayo und Tobiko Crabe avec mayonnaise au yuzu et tobiko	17€	DF	HOMEMADE GYOZA DUMPLINGS WITH CHICKEN AND TERIYAKI SAUCE Hausgemachte Gyoza-Kn�odel mit H�uhnchen und Teriyaki-Sauce Gyoza maison au poulet et sauce teriyaki	14€

V Vegetarian Option
GF Gluten Free Option

VG Vegan Option
DF Dairy Free Option

(*) May contain traces

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Starters / 启动器

VG	VEGETARIAN SPRING ROLLS WITH PLUM SAUCE Vegetarische Frühlingsrollen mit Pflaumensauce Rouleaux de printemps végétariens et sauce aux prunes	14€	DF	PRAWN RAVIOLI WITH COCONUT CREAM AND LEMONGRASS ESSENCE Garnelen-Ravioli mit Kokoscreme und Zitronengras-Essenz Raviolis aux crevettes, crème de coco et essence de citronnelle	20€
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 *GF	FRIED RICE WITH EGG AND VEGETABLES Gebratener Reis mit Ei und Gemüse Riz sauté, oeuf et légumes	10€			

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Grill & Fish / 燒烤和魚

*GF	CHICKEN SATAY SKEWERS	26€	DF	SALMON TERIYAKI WITH	34€
DF	WITH PEANUT BUTTER SAUCE AND FRIED RICE Hähnchen-Satay-Spieße mit Erdnussbuttersauce und gebratenem Reis Brochettes de poulet satay, sauce au beurre de cacahuète et riz frit			CITRUS GEL, CRISPY LOTUS AND PICKLED ONION Lachs-Teriyaki mit Zitrusgel, knusprigem Lotus und eingelegten Zwiebeln Saumon Teriyaki, gel d'agrumes, lotus croustillant et oignon mariné	
DF	SWEET AND SOUR PORK FILLET	30€			
	WITH STIR FRY VEGETABLES Süß-saures Schweinefilet mit Pfannengemüse Filet de porc aigre-doux aux légumes sautés				

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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€ | DF | PAD THAI NOODLES WITH
PRAWNS OR CHICKEN OR
VEGETABLES
Pad Thai Nudlen mit Garnelen,
Hähnchen oder Gemüse
Nouilles sautées à la
thailandaise aux crevettes ou
au poulet ou aux légumes | 23€ |
| DF | PAN FRIED BEEF WITH BLACK
PEPPER SAUCE
Pan Fried Beef mit schwarzer
Pfeffersauce
Boeuf poêlé avec sauce au
poivre noir | 32€ | | | |

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Thai Curry / 泰式咖哩

***GF** THAI RED CURRY WITH BEEF OR 32€
DF CHICKEN AND JASMINE RICE
Rotes Thai Curry mit Rindfleisch
oder Huhn und Jasminreis
Curry rouge thaïlandais au
boeuf ou poulet et riz au jasmin

***GF** THAI YELLOW CURRY WITH 23€
DF SEAFOOD AND JASMINE RICE
Gelbes Thai Curry mit
Meeresfrüchten und Jasminreis
Curry jaune thaï aux fruits de
mer et riz au jasmin

***GF** THAI YELLOW CURRY 18€
VG WITH VEGETABLES, CHILI AND
CORIANDER
Gelbes Thai Curry mit Gemüse,
Paprika und Koriander
Curry jaune thaïlandais aux
légumes, piment et coriandre

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Desserts / 點心

V	PEPPERMINT CHOCOLATE MOUSSE WITH LYCHEE COMPOTE Pfefferminz-Schokoladenmousse mit Litschikompott Mousse au chocolat à la menthe avec compote de litchi	14€	*GF	FRUIT SALAD WITH FRESH SEASONAL FRUITS Fruchtsalat mit frischen Früchten der Saison Salade de fruit aux fruits frais de saison	14€
V	FRIED MILK WITH MANGO - PASSION FRUIT SORBET Gebratene Milch mit Mango- Maracuja-Sorbet Lait frit à la mangue - sorbet passion	16€	V	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eis Auswahl (Vanille, Schokolade, Erdbeere, Banane) Sélection de glaces (Vanille, Chocolat, Fraise, Banane)	3€
V	COLD YUZU APPLE SOUFFLÉ Kaltes Yuzu-Apfel-Soufflé Yuzu froid et soufflé aux pommes	14€	VG	SORBET SELECTION (LIME, MANGO) Sorbet-Auswahl (Limette, Mango) Sélection Sorbets (citron vert, mangue)	5€
VG	COCONUT EXOTIC SOUP WITH PINEAPPLE SORBET Exotische Kokosnussuppe mit Ananassorbet Soupe exotique à la noix de coco avec sorbet à l'ananas	15€			

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VEGAN MENU

Starters / 启动器

*GF	KALE AND MESCLUN SALAD 17€ 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		HOMEMADE GYOZA 16€ DUMPLINGS WITH PLUM SAUCE Hausgemachte Gyoza-Knödel mit Pflaumensauce Gyoza maison avec sauce aux prunes	
	VEGAN MUSHROOM SALAD 16€ WITH GINGER AND CORIANDER Veganer Pilzsalat mit Ingwer und Koriander Salade végétalienne aux champignons, gingembre et coriandre		VEGETARIAN SPRING ROLLS 14€ WITH PLUM SAUCE Vegetarische Frühlingsrollen und Pflaumensauce Rouleaux de printemps végétariens et sauce aux prunes	

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VEGAN MENU

Main Courses / 主修課

*GF	PAD THAI NOODLES Pad Thai Nudeln Pad Thai nouilles	23€	*GF	THAI YELLOW CURRY WITH VEGETABLES, CHILI AND CORIANDER Thailändisches gelbes Curry mit Gemüse, Chili und Koriander Curry jaune thaï avec des légumes, piment et coriandre	18€
	TOFU AND VEGETABLES SAUTÉÉD WITH LEMONGRASS AND SPICES Tofu und Gemüse mit Zitronengras und Gewürzen angebraten Tofu et légumes sautés à la citronnelle et aux épices	23€			

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VEGAN MENU

Desserts / 點心

	COCONUT EXOTIC SOUP WITH PINEAPPLE SORBET Exotische Kokosnusssuppe mit Ananassorbet Soupe exotique à la noix de coco et sorbet ananas	14€		SORBET SELECTION (LIME, MANGO) Sorbet-Auswahl (Limette, Mango) Sélection de sorbets (Citron vert, mangue)	5€
V	COLD YUZU SOUFFLE Kaltes Yuzu-Souffle Soufflé de yuzu froid	14€			
*GF VG	FRUIT SALAD WITH FRESH SEASONAL FRUITS Fruchtsalat mit frischen Früchten der Saison Salade de fruit aux fruits frais de saison	14€			

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KIDS MENU

Starters / 启动器

*GF	MINI TOMATO SALAD	10€	DF	"PIA MUK TOD" DEEP	18€
VG	WITH CUCUMBER, PEPPERS AND OLIVE OIL Mini-Tomatensalat mit Gurke, Paprika und Olivenöl Mini Salade de tomates cerises accompagnées de concombre, poivrons et olive oil			FRIED SQUID WITH SWEET & SOUR SAUCE "Pia muk tod" fritierte Calamari mit süß-saurer Sauce "Pia muk tod", calamar frit avec sa sauce aigre douce	
*GF	MINI MIXED SALAD WITH	10€			
VG	ICEBERG, CUCUMBER, CORN, CARROT AND OLIVE OIL Mini gemischter Eisbergsalat, Gurke, Mais, Karotte und Olivenöl-Zitronendressing Mini salade mixte avec iceberg, concombre, maïs, carotte et vinaigrette au citron et à l'huile d'olive				
V	VEGETABLE SPRING ROLLS	14€			
	WITH SWEET SOUR AND TERIYAKI SAUCE Gemüsefrühlingsrolle mit Teriyaki- und süß-saurer Sauce Rouleau de printemps végétarien, sauce teriyaki aigre douce				

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KIDS MENU

Main Dishes / 主修課

	CHICKEN SATAY SKEWERS WITH JASMINE RICE Hähnchen-Satay-Spieße mit Jasminreis Brochettes de poulet satay avec riz au jasmin	26€	*GF	COD FILLET WITH STEAMED DF RICE AND VEGETABLES Kabeljaufilet mit gedämpften Reis und Gemüse Filet de bar avec son riz vapeur et ses légumes	14€
*GF	PAD THAI NOODLES WITH CHICKEN AND BROCCOLI Pad Thai Nudeln mit Hähnchen und Brokkoli Pâtes façon Pad Thaï au poulet et broccoli	23€	V	PIZZA MARGHERITA WITH MOZZARELLA AND TOMATO SAUCE Pizza Margarita mit Mozzarella und Tomatensauce Pizza margarita avec mozzarella et sauce tomate	12€
	KIDS BEEF BURGER WITH TOMATO, LETTUCE AND FRENCH FRIES Kinderburguer mit Tomate, Salat und Pommes frites Burger enfant, avec tomates, laitue & frites	12€	V	PENNE PASTA WITH TOMATO SAUCE Penne mit Tomatensauce Penne à la sauce tomate	12€

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KIDS MENU

Desserts / 點心

V	CHOCOLATE MOUSSE WITH OREO Schokoladenmousse mit Oreo Mousse au chocolat avec oreo	10€	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eisauswahl (Vanille, Schokolade, Erdbeer, Banane)	3€
VG DF	FRUIT SALAD WITH SEASONAL FRUITS Früchtesalat mit Obst der Saison Salade de fruits de saison	10€	Notre selection de glaces (Vanille, chocolat, fraise, banane)	

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KIDS MENU

Toddler's Menu / 幼儿的菜单

GF	CREAM OF GREEN VEGETABLES,	10€	V	CREAM OF SEASONAL FRUITS	10€
VG	RICE AND OLIVE OIL			AND BISCUITS	
	Crème von grünem Gemüse,			Saisonaler Früchte-	
	Reis und Olivenöl			und Biskuitbrei	
	Velouté de légumes verts, riz et			Velouté de fruits de saison et	
	huile d'olive			biscuits	
*GF	CREAM OF CHICKEN, POTATO,	10€			
DF	CARROTS AND CELERY				
	Hühnercrème, Kartoffel und				
	Karotten				
	Velouté de poulet, pomme de				
	terre et carottes				
*GF	CREAM OF POACHED FISH	10€			
DF	FILLET, ZUCCHINI, CARROTS				
	AND POTATOES				
	Crème vom Fischfillet, Zucchini,				
	Karotten und Kartoffeln				
	Velouté de filet de poisson				
	poché, courgettes, carottes et				
	pomme de terre				

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