

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 flavors always ensure a one-of-a-kind dining experience.

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

A handwritten signature in a cursive script, appearing to read "Thiou".

Starters

DF GF*	TOM KHA GAI SOUP WITH CHICKEN, SHITAKE MUSHROOM AND SEASONAL CABBAGE Tom Kha Gai suppe mit hähnchen, shitake pilz und saisonalem kohlrabi Soupe Tom Kha Gai au poulet, champignon shitake et chou de saison	17€
DF	KALE SALAD WITH TUNA, CITRUS DRESSING AND SESAME Grünkohlsalat mit thunfisch, zitrusdressing und sesam Salade de chou frisé au thon, vinaigrette aux agrumes et sesame	22€
DF	GREEN SALAD WITH BEEF LEMONGRASS, RED RADISH AND THAI DRESSING Grüner salat mit Rindfleisch zitronengras, rotem retisch und Thai dressing Salade verte au bœuf à la citronnelle, radis rouge et vinaigrette Thaïlandaise	22€
DF	CRAB SALAD WITH YUZU MAYO, TOBIKO AND RED CABBAGE POWDER Krabbensalat mit yuzu mayo, tobiko und rotkohlpulver Salade de crabe avec mayonnaise au yuzu, tobiko et poudre de chou rouge	17€
DF	CHICKEN AND PORK DIM SUM WITH VEGETABLES, KIMCHEE SESAME AND TERIYAKI SAUCE Chicken und schweinefleisch Dim Sum mit gemüse, kimchi sesam und teriyakisauce Dim Sum au poulet et du porc avec légumes, kimchi sésame et sauce teriyaki	19€

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Starters

VG	VEGETARIAN SPRING ROLLS WITH PLUM SAUCE Vegetarische frühlingsrollen mit pflaumensauce Rouleaux de printemps végétariens et sauce aux prunes	14€
VG	VEGETABLE GYOZA WITH TRUFFLE PONZU AND WASABI SALT Gemüse gyoza mit trüffel ponzu und wasabi salz Gyoza aux légumes avec ponzu à la truffe et sel de wasabi	14€
DF	SPRING ROLLS WITH DUCK AND VEGETABLES AND SWEET CHILI Frühlingsrollen mit ente und gemüse und sweet chili Rouleaux de printemps au canard et légumes et piment doux	16€
V DF	STIR FRIED RICE WITH EGG AND VEGETABLES Gebratener reis mit ei und gemüse Riz sauté aux œufs et légumes	10€
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€
	SEA BREAM TARTAR WITH YUZU, COCONUT AND TOBIKO Tatar von der dorade mit yuzu, kokosnuss und tobiko Tartare de daurade au yuzu, noix de coco et tobiko	20€
DF	SALMON SASHIMI WITH GOMA DRESSING, SHISO LEAVES AND NORI Lachs sashimi mit goma dressing, shiso blättern und nori Sashimi de saumon avec vinaigrette goma, feuilles de shiso et nori	20€

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Grill

DF	CHICKEN SATAY WITH PEANUT BUTTER SAUCE AND FRIED RICE Hähnchen satay mit erdnussbuttersoße und gebratenem reis Satay de poulet avec sauce au beurre de cacahuète et riz frit	26€
DF*	SALMON TERIYAKI WITH CITRUS GEL, PICKLED ONION AND CRUSHED PISTACHIO Lachs teriyaki mit zitrusgel, eingelegten zwiebeln und zerstoßene pistazien Saumon teriyaki avec gel d'agrumes, oignon mariné et pistache concassée	34€
	BLACK COD WITH DEN MISO SAUCE AND PICKLED GINGER Schwarzer kabeljau mit misosauce und eingelegtem ingwer Morue noire avec sauce miso et gingembre mariné	35€

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Wok

DF	PAN FRIED DUCK WITH VEGETABLES AND BASIL Gebratene ente mit gemüse und basilikum Canard poêlé aux légumes et au basilic	26€
DF	SWEET AND SOUR PORK FILLET WITH PINEAPPLE AND VEGETABLES Süß saures schweinefilet mit ananas und gemüse Filet de porc aigre-doux à l'ananas et aux légumes	32€
	STIR-FRIED BLACK PEPPER BEEF WITH VEGETABLES AND JASMINE RICE Gebratenes pindfleisch mit schwarzem pfeffer, gemüse und jasminreis Bœuf sauté au poivre noir avec légumes et riz au jasmin	23€
DF	PAD THAI NOODLES WITH PRAWNS OR CHICKEN OR VEGETABLES Pad Thai nudlen mit garnelen, hühnchen oder gemüse Nouilles sautées à la thaïlandaise aux crevettes ou au poulet ou aux légumes	30€

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Thai curry & ramen

GF* DF	THAI YELLOW CURRY WITH VEGETABLES, CHILI AND CORIANDER Gelbes Thai curry mit gemüse, chili und koriander Curry jaune thaï aux légumes, piment et coriander	23€
GF* DF	THAI YELLOW CURRY WITH PRAWNS AND JASMINE RICE Gelbes Thai curry mit garnelen und jasminreis Curry jaune thaï aux crevettes et riz au jasmin	23€
GF* DF	THAI RED CURRY WITH CHICKEN AND JASMINE RICE Rotes Thai curry mit huhnchen und jasminreis Curry rouge thaïlandais au poulet et riz au jasmin	32€

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Desserts

VG	FRIED BANANA WITH CHOCOLATE AND MISO-COCONUT BUTTERSCOTCH Gebratene banane mit schokolade und miso-kokos butterscotch Banane frite au chocolat et caramel au beurre de miso-noix de coco	16€
V GF*	MANGO CUSTARD WITH COCONUT SORBET Mangopudding mit l kokosorbet Crème anglaise à la mangue et sorbet au coco	17€
GF* V	COCONUT AND WHITE CHOCOLATE CREAM WITH PASSION FRUIT Kokos und weiße schokoladencreme mit passionsfrucht Crème de noix de coco et chocolat blanc aux fruits de la passion	17€
GF* VG	FRUIT SALAD WITH FRESH SEASONAL FRUITS Saisonaler obstsalat Salade de fruit frais de saison	14€
V	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eis auswahl (Vanille, schokolade, erdbeere, banane) Sélection de glaces (Vanille, chocolat, fraise, banane)	3€
V	MINT CHOCOLATE ICE CREAM Minz schokoladen eis Glace menthe chocolat	3€

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Desserts

V	YOGURT-STRAWBERRY ICE CREAM Joghurt erbeer eis Glacé au yaourt et a la fraise	3€
V	OREO ICE CREAM Oreo eis Crème glacée Oreo	3€
VG	SORBET SELECTION (LIME, MANGO) Auswahl an sorbets (Limette, mango) Sélection de sorbets (Citron Vert, mangue)	5€

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VEGAN MENU

Starters

GF*	CUCUMBER SALAD WITH EDAMAME, TOASTED ALMONDS AND LIME Gurkensalat mit edamame, gerösteten mandeln und limette Salade de concombre aux edamames, amandes grillées et citron vert	14€
	STIR FRIED RICE WITH VEGETABLES Gebratener reis mit remüse Riz sauté aux légumes	10€
	VEGETABLE GYOZA WITH TRUFFLE PONZU AND WASABI SALT Gemüse gyoza mit trüffel ponzu und wasabi salz Gyoza aux légumes avec ponzu à la truffe et sel au wasabi	14€
	VEGETARIAN SPRING ROLLS WITH PLUM SAUCE Vegetarische frühlingsrollen mit pflaumensauce Rouleaux de printemps végétariens et sauce aux prunes	14€

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VEGAN MENU

Main Courses

GF*	PAD THAI RICE NOODLES WITH VEGETABLES Pad Thai reismudeln mit gemüse Pad Thaï aux nouilles de riz et légumes	23€
	TOFU AND VEGETABLES SAUTEED WITH LEMONGRASS AND SPICES Tofu und gemüse mit sautiert mit zitronengras und gewürzen Tofu et légumes sautés à la citronnelle et aux épices	17€
GF*	THAI YELLOW CURRY WITH VEGETABLES, CHILI AND CORIANDER Gelbes Thai curry mit gemüse, chili und koriander Curry jaune Thaï avec des légumes, piment et coriandre	18€

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VEGAN MENU

Desserts

GF*	FRIED BANANA WITH CHOCOLATE AND MISO-COCONUT BUTTERSCOTCH Gebratene banane mit schokolade und miso kokos butterscotch Banane frite au chocolat et caramel au beurre de miso-noix de coco	16€
GF*	FRUIT SALAD WITH FRESH SEASONAL FRUITS Saisonaler obstsalat Salade de fruit aux fruits frais de saison	14€
	ICE CREAM SELECTION (VANILLA, CHOCOLATE, MANGO SORBET, LIME SORBET) Eisauswahl (Vanille, schokolade, mangosorbet, limettensorbet) Sélection de glaces (Vanille, chocolat, sorbet mangue, sorbet citron vert)	3€

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Toddler's menu

GF* VG	CREAM OF GREEN VEGETABLES, RICE AND OLIVE OIL Grüne gemüsecreme mit reis und olivenöl Velouté de légumes verts, riz et huile d'olive	10€
GF* DF	CREAM OF CHICKEN, POTATO AND CARROTS Hühnercrème, kartoffel und karotten Velouté de poulet, pomme de terre et carottes	10€
GF* DF	CREAM OF POACHED FISH FILLET, ZUCCHINI, CARROTS AND POTATOES Fischcreme mit zucchini, karroten und kartoffeln Velouté de filet de poisson poché, courgettes, carottes et pomme de terre	10€
V	CREAM OF SEASONAL FRUITS AND BISCUITS Saisonale fruchtcreme mit keksen Velouté de fruits de saison et biscuits	10€

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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.

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KIDS MENU

Starters

DF	GREEN SALAD WITH BEEF LEMONGRASS, RED RADISH AND THAI DRESSING Grüner salat mit rindfleisch zitronengras, rotem retisch und Thai dressing Salade verte au bœuf à la citronnelle, radis rouge et vinaigrette Thaïlandaise	13€
VG	VEGETABLE SPRING ROLLS WITH SWEET & SOUR SAUCE Gemüsefrühlingsrollen mit süß saurer soße Rouleaux de printemps aux légumes et sauce aigre-douce	10€
DF	PIA MUK TOD DEEP FRIED SQUID WITH SWEET CHILI AND GINGER SAUCE Pia Muk Tod frittiertes tintenfisch mit süßer chili ingwersauce Pia Muk Tod, calamars frits avec sauce chili douce et gingembre	13€

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KIDS MENU

Main dishes

DF	CHICKEN SATAY WITH PEANUT BUTTER SAUCE AND FRIED RICE Hähnchen satay mit erdnussbuttersoße und gebratenem reis Satay de poulet avec sauce au beurre de cacahuète et riz frit	15€
DF	PAD THAI RICE NOODLES WITH VEGETABLES AND PRAWNS Pad Thai reismudeln mit gemüse und garnelen Pad Thai de nouilles de riz aux légumes et crevettes	17€
GF* DF	COD FILLET WITH STEAMED RICE AND VEGETABLES Kabeljaufilet mit gedämpften reis und gemüse Filet de bar avec son riz vapeur et ses legumes	10€
DF	SWEET AND SOUR PORK WITH PINEAPPLE AND VEGETABLES Süß saures schweine mit ananas und gemüse Porc aigre-doux à l'ananas et aux legumes	18€
DF	PAN FRIED DUCK WITH VEGETABLES AND BASIL Gebratene ente mit gemüse und basilikum Canard poêlé aux légumes et au basilic	15€

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KIDS MENU

and more...

	KIDS BEEF BURGER WITH TOMATO, LETTUCE AND FRENCH FRIES	14€
	Kinderburguer mit tomate, salat und pommes frites Burger enfant, avec tomates, laitue & frites	
V	PIZZA MARGHERITA WITH MOZZARELLA AND TOMATO SAUCE	12€
	Pizza margarita mit mozzarella und tomatensauce Pizza margarita avec mozzarella et sauce tomate	
	PENNE PASTA WITH TOMATO SAUCE OR BOLOGNESE SAUCE	12€
	Penne mit tomatensauce oder bolognesesauce Penne à la sauce tomate ou sauce bolognaise	
DF*	FISH CROQUETS WITH FRIES	12€
	Fischkroketten mit frites Croquets de poisson avec frites	
DF*	CHICKEN NUGGETS WITH FRIES	12€
	Chicken Nuggets mit frites Nuggets de poulet avec frites	

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KIDS MENU

Desserts

VG	FRIED BANANA WITH CHOCOLATE AND MISO-COCONUT BUTTERSCOTCH Gebratene banane mit schokolade und miso kokos butterscotch Banane frite au chocolat et caramel au beurre de miso-noix de coco	16€
VG GF*	KIDS FRUIT SALAD Kinder bstsalat Salade de fruits pour enfants	10€
V	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eisauswahl (Vanille, schokolade, erdbeer, banane) Notre sélection de glaces (Vanille, chocolat, fraise, banane)	3€

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