



ANZANI
NEW MEDITERRANEAN CUISINE

LUNCH MENU

NEW MEDITERRANEAN SELECTION

SALADS

GREEK VILLAGE SALAD	490
Tomatoes, cucumbers, red onions, Kalamata olives, feta, oregano, and olive oil dressing	
CAESAR CRISP ROMAINE	495
Classic Caesar dressing, crispy bacon, Parmesan flakes, and croutons	
ARUGULA & CITRUS SHRIMP SALAD	540
Grilled prawns, orange segments, arugula, cherry tomatoes, lemon-honey dressing	
TOMATO & BURRATA	520
Heirloom tomatoes, burrata, basil pesto, and balsamic glaze	

SANDWICHES & WRAPS

MEDITERRANEAN CHICKEN WRAP	520
Grilled chicken, hummus, cucumber, tomato, and garlic yogurt sauce	
PROSCIUTTO & BRIE PANINI	540
Cured ham, brie, caramelized onions, and fig jam	
ANJANI'S CLUB	580
Grilled chicken, bacon, lettuce, tomato and herbed aioli	
ROAST BEEF CIABATTA	580
Thin-sliced roast beef, provolone, arugula, mustard dressing	

COLD STARTER

BEEF CARPACCIO	620
Shaved tenderloin, truffle oil, Parmesan, and arugula	
MELON & PARMA HAM	520
Sweet melon, Parma ham, mint, and olive oil drizzle	
MEDITERRANEAN MEZE PLATE	560
Hummus, baba ganoush, tzatziki, olives, and warm pita bread	

WARM STARTER

GRILLED VEGETABLES & HALLOUMI	480
Zucchini, bell pepper, eggplant, drizzled with basil oil	
CRISPY CALAMARI RINGS	540
Served with aioli and lemon	
BAKED MUSSELS	560
With garlic herb butter and breadcrumbs	

SOUPS

ROASTED PUMPKIN SOUP	420
Velvety pumpkin soup topped with cream	
CREAMY TOMATO BASIL SOUP	440
Classic comfort with basil oil & toasted breadstick	
SEAFOOD SOUP "CALDO MEDITERRANEO"	470
Seafood broth with garlic & herbs	

PIZZA

MARGHERITA CLASSICA	460
Tomato, mozzarella, and basil	
MEDITERRANEAN VEGGIE	530
Zucchini, eggplant, red peppers, feta, olives	
PEPPERONI & BURRATA	560
Spicy sausage, burrata, tomato sauce, basil	
TRUFFLE MUSHROOM	560
Mixed mushrooms, mozzarella, truffle cream	

PASTA

SPAGHETTI AGLIO OLIO E GAMBER	520
Garlic, olive oil, chili flakes, and shrimp	
GARLIC, OLIVE OIL, CHILI FLAKES, AND SHRIMP	480
Tomato and basil light sauce	
LINGUINE PESTO GENOVESE	520
Basil pesto cream and pine nuts	
RIGATONI AMATRICIANA	540
Tomato, pancetta, and Pecorino cheese	

RICE & GRAIN BOWLS

RISOTTO AI FUNGHI	560
Mushrooms, Parmesan, and thyme	
MEDITERRANEAN QUINOA BOWL	540
Grilled chicken, chickpeas, roasted veggies, lemon dressing	

MAIN COURSE

CHICKEN SCALLOPINA AL LIMONE	670
Lemon butter sauce with mashed potato	
GRILLED FISH FILLET WITH COUSCOUS	680
Served with tomato olive salsa	
BEEF TAGLIATA	760
Sliced grilled beef with arugula and shaved Parmesan	
SEARED SALMON FILLET	790
On wilted spinach and citrus aioli	

DESSERTS

PANNA COTTA WITH BERRY COMPOTE	320
TIRAMISU ESPRESSO	340
LEMON OLIVE OIL CAKE	320

BUSINESS LUNCH SET

TWO-COURSE SET	880
Soup or Salad + Main Course	
THREE-COURSE SET	980
Soup + Main Course + Dessert	
FOUR-COURSE SET	1,180
Salad + Pasta + Main Course + Dessert	

Prices are in Philippine Pesos (PHP) and are inclusive of all applicable local government taxes