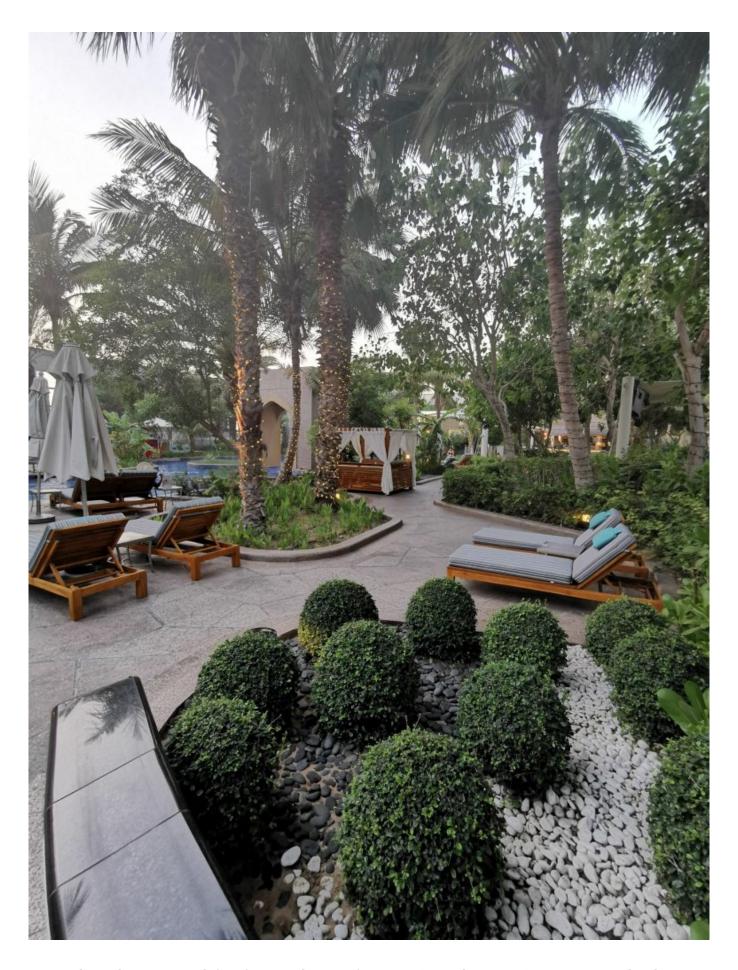


As the days of al fresco dining in Dubai give way to the summer heat, Anasa is preparing to shift from the pool garden at the Conrad Dubai, to interior dining halls – though we had the good fortune of visiting while still located in the verdant terrace!



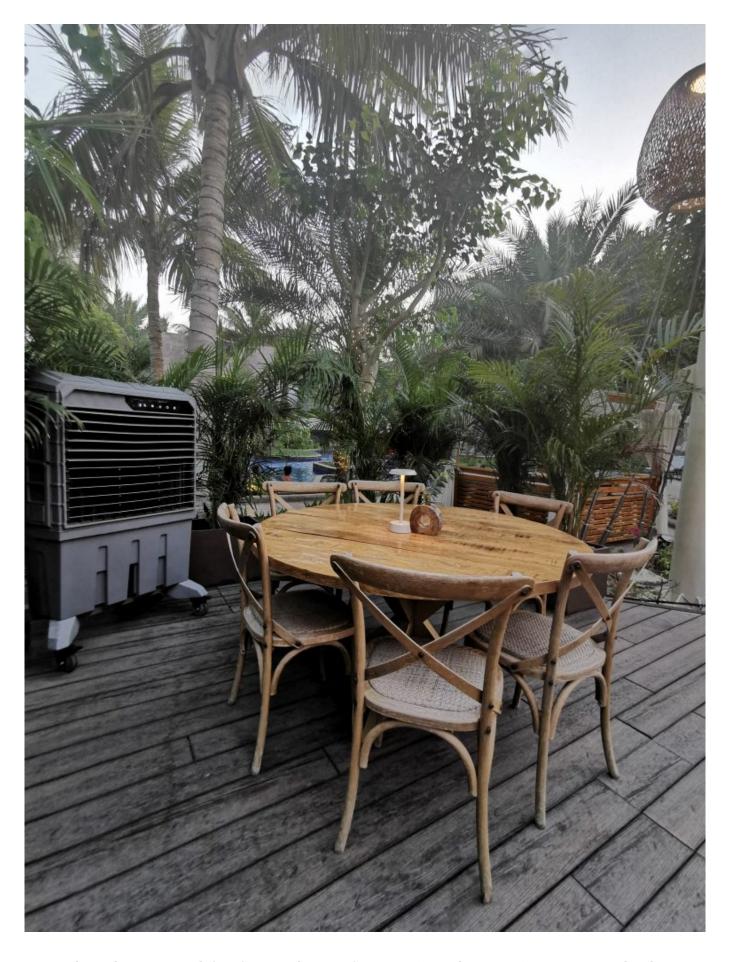


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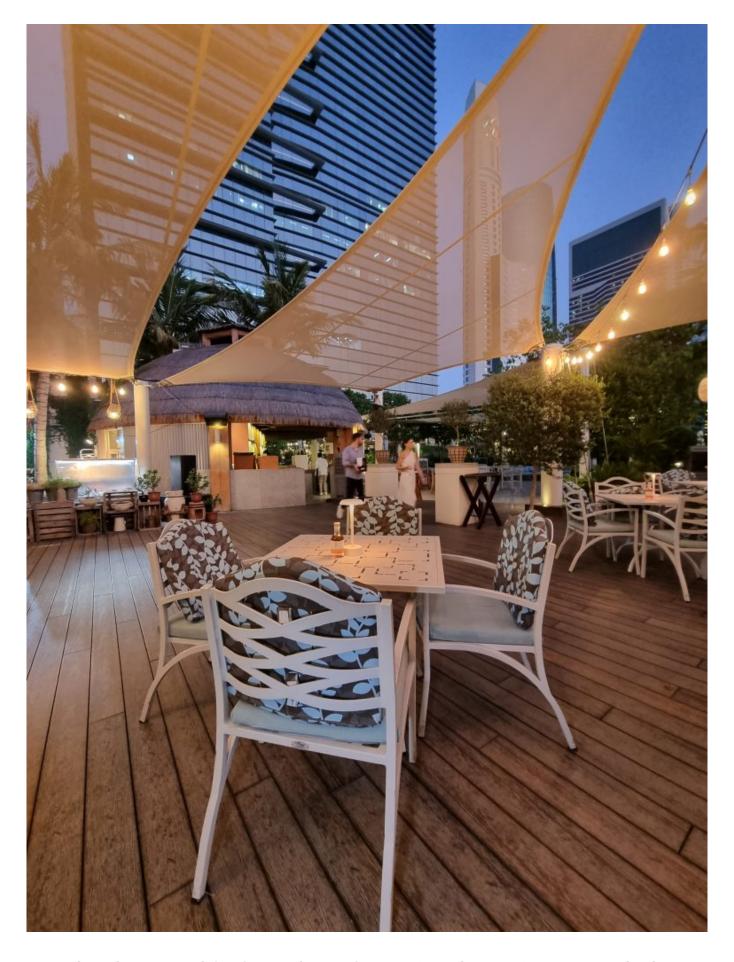
The cooling fans do work wonders, but you will certainly be more comfortable in the luxurious A/C halls indoors – where Anasa will continue to offer its exciting menu of Greek favorites.





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Firstly, Anasa is fully licensed, and dreamy cocktails and excellent wines of Greek origin are served.





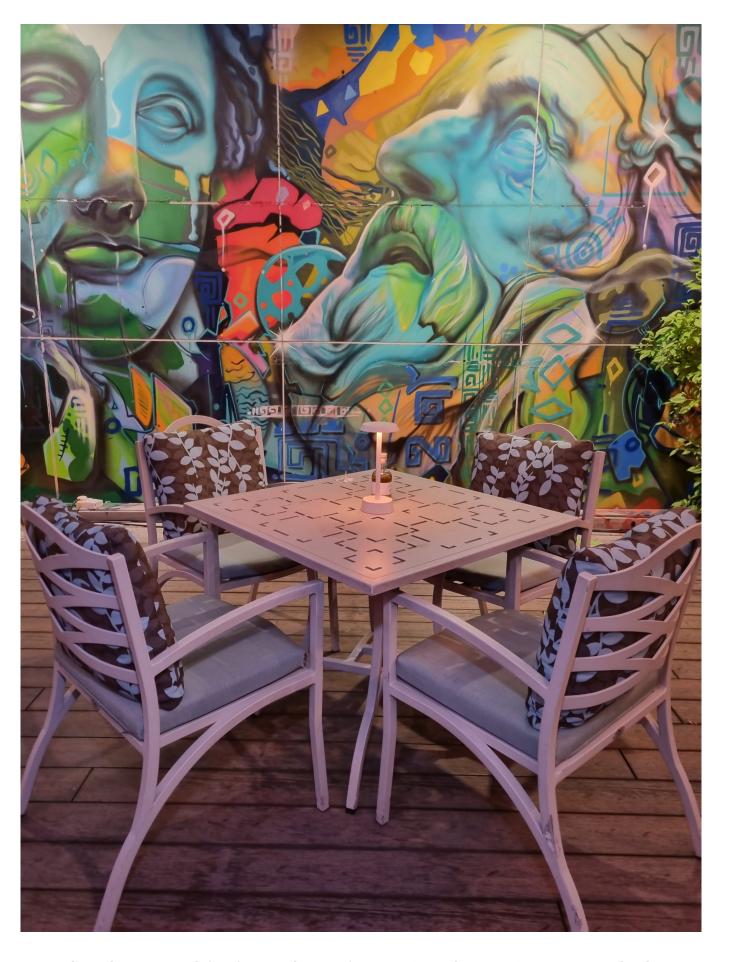
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Not surprisingly, the national liquor, Ouzo, is well represented; but, suprisingly, it does also play very well within exciting cocktails!

The menu recommends Mykonos by Night as a saucy apertivo: with Martini Bianco, pineapple, lemon, and a generous jigger of Ouzo Plamari.





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The menu presents a selection of authentic Greek dishes, with an abundance of choice in the starters and salad sections.



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Ospriada is a hearty salad comprising black-eyed peas, chickpeas, and lentils, topped with octopus, fresh mint, spring onion, parsley, and olive oil.

And the chilled white Chardonnay wine from Greece complented it fabulously.





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A Tzatziki fresh dip with hot bread can't be missed, as it not only adds to the enjoyment of the starters and salads, but also it is so well suited for warmer climes.





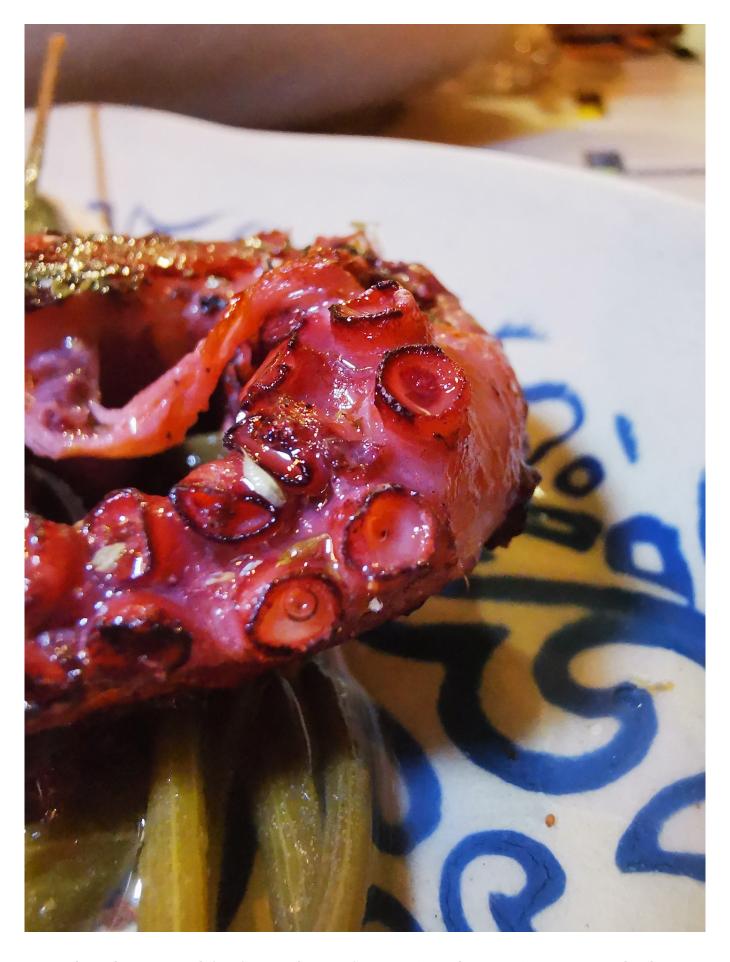
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Melitzanosalata brought a smoked eggplant puree to the table, with unique crunchy eggplant chips, a brilliant feta cheese crumble, as well as toasted pine nuts and herbs.

Again, a wonderful dip to share: light, tasty, and boasting a lovely combination of textures!





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From the hot starters section – Mezedes – sun-dried octopus continued the seafood theme, grilled with aromatic herbs and spices, and of course served with top Greek olive oil!

For mains, within a tighter selection, fish of the day was prepared fresh on the grill...





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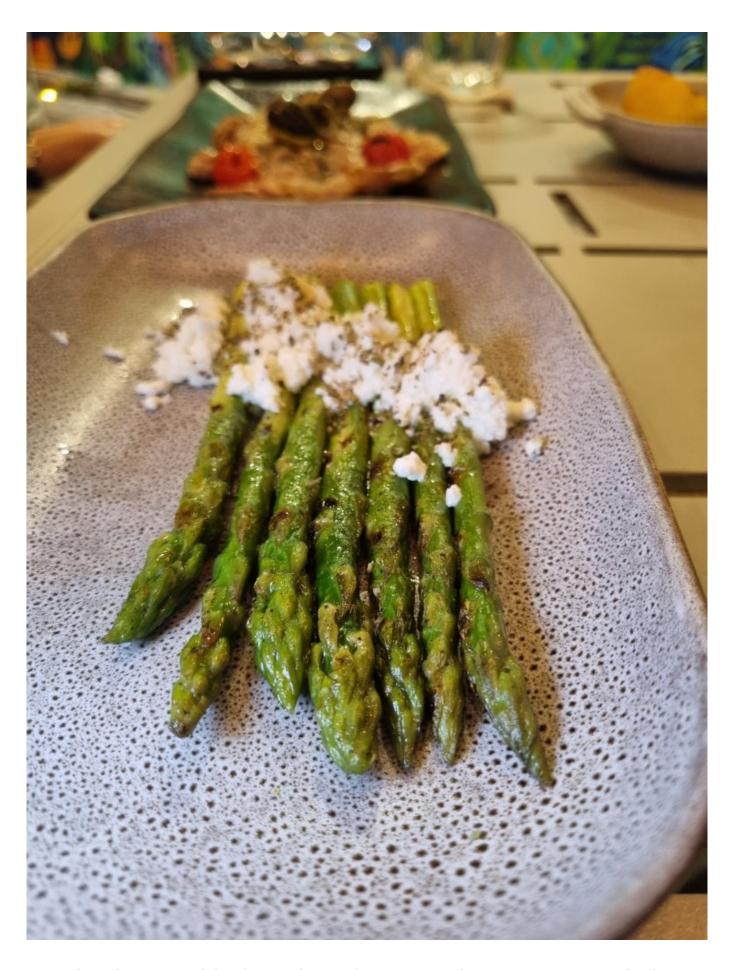
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Expertly grilled, very well-seasoned, and adorned with tasty giant capers – even the accompanying lemon was caramelized, showing great attention to detail.



And the choice of sides included a great rendition of asparagus!

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A creamy pasta dish, mixed with a mild cheese and peppered with tender braised beef completed the main course.



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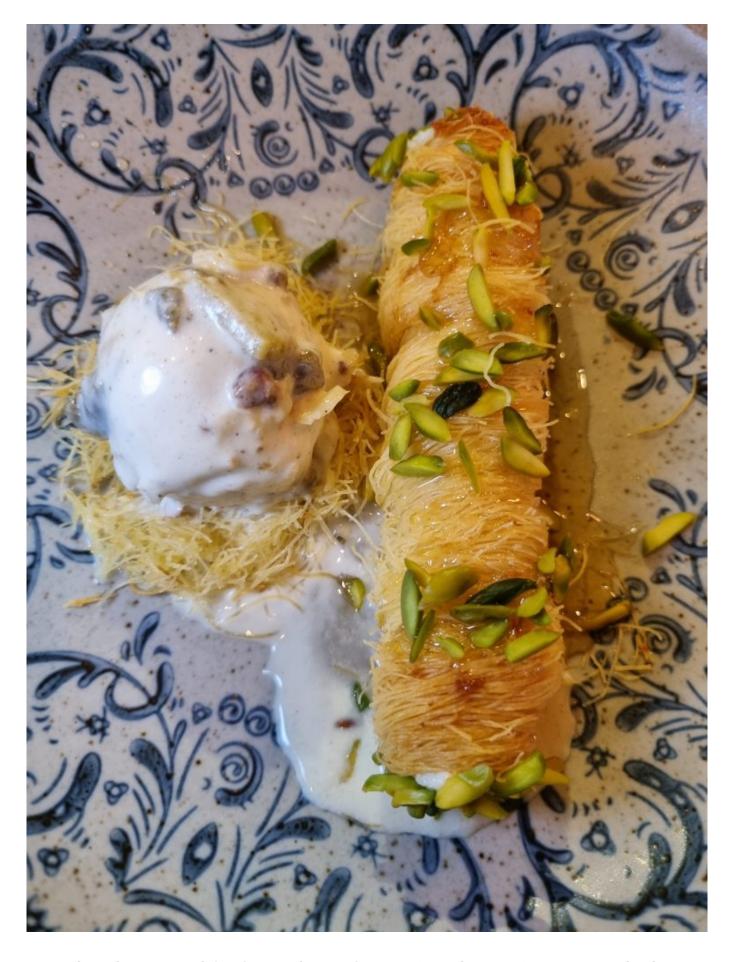


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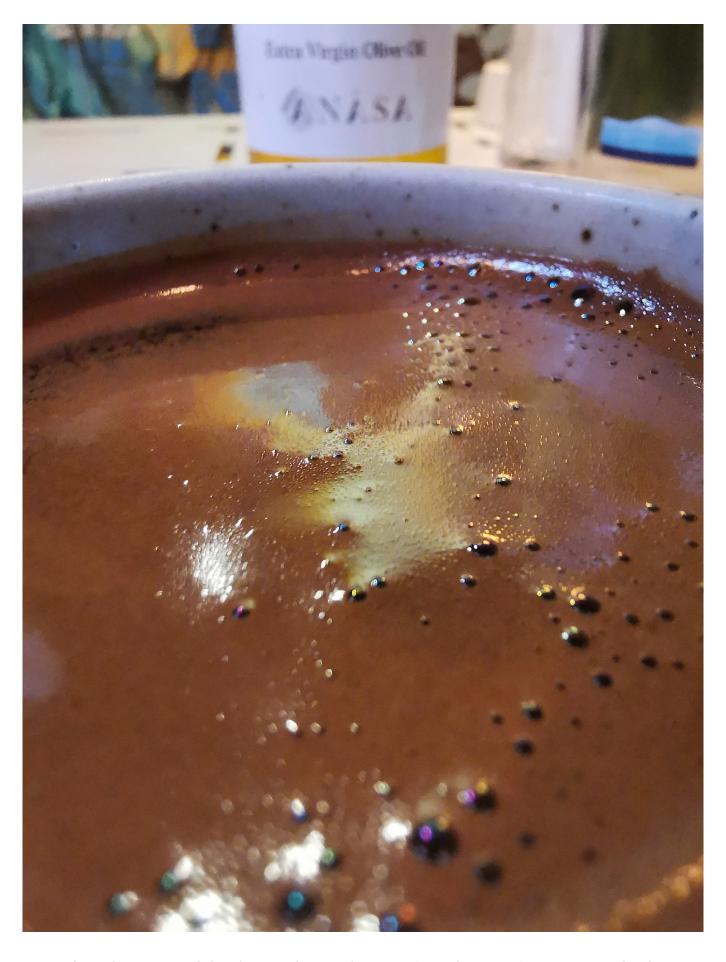
And to conclude a fantastic meal at Anasa, dessert and a thick, earthy Greek coffee!





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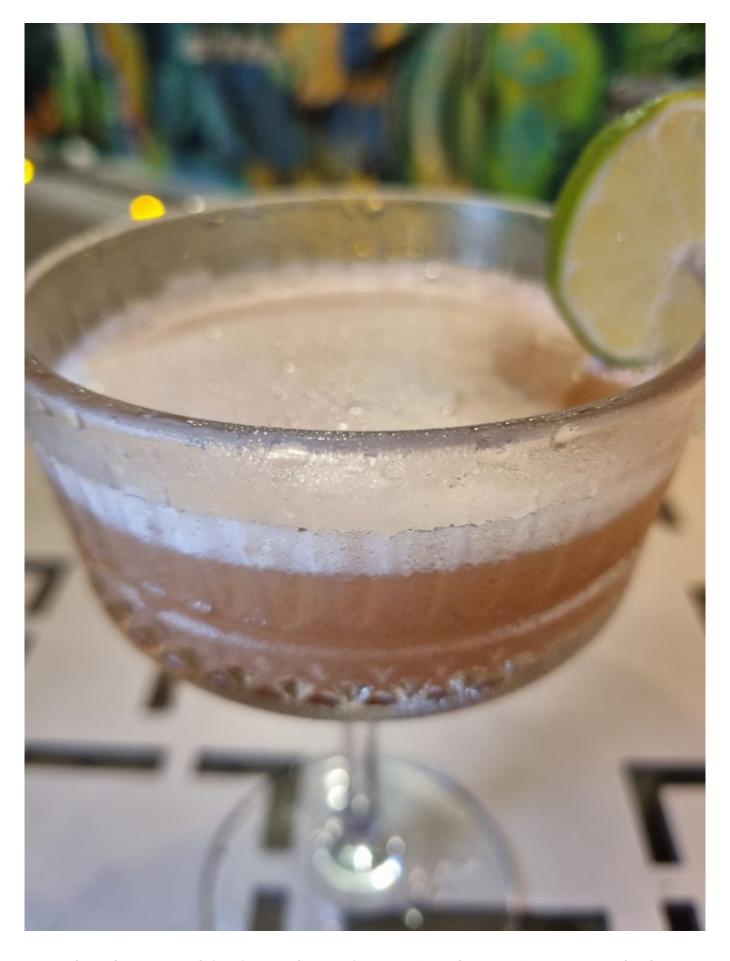


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And if you know your Greek, a sip of the traditional digestive, Rakomelo, here served in a chilled modern cocktail version, is a must!





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Overall, representing the Greek islands in Dubai, Anasa proposes a delightful meal of authentic Greek flavors, with both internationally well-known favorites as well as the more localized traditional dishes – presented with flair by able and courteous staff, within a mature poolside garden of green at the Conrad Dubai.