



**ANZANI**  
NEW MEDITERRANEAN CUISINE

## ANZANI GRILL BAR CUISINE

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### FISH AND SEAFOOD FROM OUR CHARCOAL GRILL

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ALLOUR SEA PRODUCT ARE SPECIAL MARINATED WITH THE FOLLOWING INGREDIENTS:  
E.V.O.O., Sugar, Turmeric Powder, Sea Salt, Glove of Garlic,  
Freshly Ground Black Pepper and Chopped Shallot

<b>WHOLE SQUID</b>	(450g)	P520
<b>YELLOW FIN TUNA STEAK</b>	(250g)	P550
<b>SWORDFISH STEAK</b>	(250g)	P550
<b>BLUE MARLIN STEAK</b>	(250g)	P550
<b>CREAM DORY FILLET</b>	(350g)	P580
<b>WHOLE MILK FISH "BANGUS"</b>	(350g)	P650
<b>WHOLE FARMED SEABASS</b>	(350g)	P650
<b>WHOLE POMPANO</b>	(500g)	P680
<b>NORWEGIAN SALMON STEAK</b>	(250g)	P780
<b>HALIBUT STEAK</b>	(250g)	P850
<b>MIX FISH SKEWER</b> Prawns, Squid, Tuna, Cream Dory and Vegetables	(500g)	P880
<b>WHOLE SLIPPER LOBSTER</b>	(500g)	P990
<b>JUMBO TIGER PRAWNS</b>	(400g)	P1,150
<b>FISHERMAN GRILL FISH PLATTER</b> Lobster, Sea bass, Squid, Salmon and Crayfish	(500g)	P1,490
<b>CHILEAN SEABASS STEAK</b>	(250g)	P1,590



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**ALL SERVED WITH CHOICE OF:**

- Starch:** Home Made Noodles in Spiced light Sauce  
Seven Spiced Crispy Potato Wedge  
Rice Steam/Fried
- Vegetable:** Tomato stew and Vegetable Ratatouille  
Mixed House Garden Salad with Italian Vinaigrette  
Steamed Seasonal Vegetables
- Sauces:** Lemon Beurre Blanc  
Whole Green Pepper Corn  
Cream of Rockford Cheese



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### MEAT AND POULTRY FROM OUR CHARCOAL GRILL

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ALL OUR MEAT AND POULTRY ARE SPECIAL MARINATED WITH THE FOLLOWING INGREDIENTS:  
E.V.O.O., Green Onion Chopped, Minced Peeled Fresh Ginger,  
Sea Salt, Ground Black Pepper, Lemon Zest, Mediterranean Herbs  
and Worcestershire Sauce

<b>CHICKEN BREAST</b>	(220g)	P500
<b>BABY BACK PORK RIBS</b>	(450g)	P650
<b>PORK CHOP</b>	(500g)	P650
<b>HALF OF ORGANIC YOUNG CHICKEN</b>	(400g)	P690
<b>OSTRICH PRIME TENDER ESCALOPE</b>	(250g)	P990
<b>TAJIMA WAGYU BEEF TOP BLADE</b>	(280g)	P1,050
<b>MIX MEAT SKEWER</b> Beef Tenderloin, Lamb, Chicken Breast, Bacon and Vegetables	(450g)	P1,190
<b>FRENCH DUCK BREAST</b> "Magret de Canard"	(200g)	P1,200
<b>AUSTRALIAN BEEF TENDERLOIN</b>	(250g)	P1,290
<b>AUSTRALIAN BEEF RIB-EYE</b>	(400g)	P1,390
<b>U.S BEEF TENDERLOIN ANGUS GRAINFED</b>	(220g)	P1,450
<b>AUSTRALIAN BEEF PORTERHOUSE</b>	(450g)	P1,490
<b>AUSTRALIAN LAMB CHOPS FRENCHED</b>	(300g)	P1,550
<b>DUCH VEAL RIB-EYE BONE IN FRENCHED</b>	(300g)	P1,650
<b>U.S PRIME BEEF STRIPLOIN ANGUS GRAINFED</b>	(320g)	P1,750
<b>U.S. BEEF T-BONE STEAK ANGUS CAPE GRIM</b>	(440g)	P2,100
<b>U.S. BEEF RIB-EYE GREENHAMSCAPE GRIM</b>	(400g)	P2,650



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