

APPETIZER *All our dishes use only Andriotis Extra Virgin Olive Oil*

BREAD BASKET	12	BEETROOT SALAD	24
FRESH TOMATO SOUP	14	Beetroot Chunks, Rucola, Feta Cheese, Oregano, Extra Virgin Olive Oil	
Served with Mini Baguette		PADRÓN PEPPERS	24
GREEK HANDCUT FRIES <i>With Oregano and Sea Salt*</i>	14	Grilled Mini Peppers, Maldon Sea Salt, Extra Virgin Olive Oil served with a side of Tirokafteri	
*Add Grated Parmesan +2, Spicy Herb Mix +2, Truffle Mayo +2, Black Truffle Oil +2, Tzatziki +4		FETA SAGANAKI	26
MESCLUN 	18	Seared Feta Cheese, Greek Thyme Honey and Toasted Sesame Seeds	
Mix of Greens, Roma Tomatoes and Pommery Grain Mustard Vinaigrette		OUZO MUSSELS	28
CRUDITÉS PLATTER 	18	Casserole of Steamed Mussels with White Wine served with Mini Baguette	
Carrot, Cucumber and Celery Sticks served with a choice of Dip		CRISPY CALAMARI	28
DOLMADES <i>Stuffed Vine Leaves</i>	18	Deep Fried Squid Rings, Garlic Aioli and Lemon Wedge	
Rice, Onions, Greek Herbs served with Lemon Tofu Sauce		KALAMARAKIA TIGANITA	38
GIGANTES PLAKI <i>Greek Giant Beans</i>	24	Fresh Calamari, Semolina, Flash-Fried, Lemon Confit and Garlic Aioli	
Fresh Tomato Sauce, Butter Beans, Red Onion		HTAPODI	46
GRILLED HALLOUMI 	24	<i>Greek Grilled Octopus</i> Served with Fava Purée, Lemon Wedge and Balsamic Reduction	
Cypriot Cheese Made From Goat's & Sheep's Milk served with Balsamic Reduction and Lemon Wedge		THREE DIPS WITH PITA	28
HORIATIKI 	26	<i>Our Signature Dips served with Pita</i> Choice of Three Freshly Homemade Dips *Change to Gluten-Free Pita +4 *Add Extra Pita +4	
<i>Classic Greek Salad</i> Cucumber, Bell Pepper, Roma Tomato, Feta Cheese, Kalamata Olives, Red Onion, Extra Virgin Olive Oil and Oregano		CHOICE OF DIP	
BURRATA	36	Made with Extra Virgin Olive Oil	
Served with Heirloom Tomato, Rucola, Extra Virgin Olive Oil, served with Mini Baguette		Hummus 	
FETA TOU FOURNOU	24	Chickpeas, Tahini, Paprika, Greek Yogurt, Lemon	
Baked Feta Chilli Flake Crusted With Cherry Tomatoes & Kalamata Olives		Tzatziki 	
		Greek Yogurt, Cucumber, Garlic, Dill	
		Taramosalata	
		White Cod Roe, Bread, Lemon, Red Onion	
		Melitzanosalata 	
		Roasted Eggplant, Capsicum, Garlic, Lemon	
		Tirokafteri 	
		Greek Feta Cheese, Chili Padi, Capsicum	
		Fava 	
		Fava Beans, Carrots, Red Onion	



HEALTHY WRAP *Served with a Side of Mesclun Salad and Tzatziki***

*Add a Side of Handcut Fries +8/14 or One Dip +8 **Fava for Falafel Wrap

GREEK WRAP 	22	FALAFEL WRAP 	22
Tortilla Wrap, Feta Cheese, Tomato, Capsicum, Black Olives, Tzatziki		Tortilla Wrap, Vegan Falafel, Fava, Roma Tomato, Capsicum	
CHICKEN WRAP	24	SALMON WRAP	26
Tortilla Wrap, Hummus, Chicken, Tzatziki Romaine Salad, Roma Tomato		Tortilla Wrap, Tzatziki, Cucumber, Roma Tomato, Grilled Salmon	

SALAD FROM THE DELI

Our salads (200gr) are served with a choice of EVOO, Lemon or Honey Mustard dressing

SUPER GREEN GODDESS 	20	BLACK EYED BEAN 	18
Broccoli, Cucumber, Green Peas, Quinoa, Mixed Seeds, Avocado and Mint Leaves		Onion, Cilantro, Tomato, Lemon	
ADD-ONS FOR SALADS			
ONE PATTIE FROM THE DELI	8	ONE DIP FROM THE DELI	8
Choice of Vegan Falafel, Zucchini & Ricotta, Salmon +1, Wagyu & Lamb +2 Pattie		Tzatziki, Hummus, Melitzanosalata, Fava, Tirokafteri or Taramosalata	
ONE GREEK PITA	4	GREEK FETA CHEESE 100g	14
With Oregano, Sea Salt and Olive Oil *Change to Gluten Free +2			
BLACK KALAMATA OLIVES	6	ONE MEAT SKEWER	16
		Chicken, Lamb, Beef or Salmon +2	

PANO KATO

MEDITERRANEAN CUISINE GRILL, PIZZA & DELI

The name Pano Kato, Πάνω Κάτω, in Greek means upstairs downstairs. Thus referring to House of AnLi's store & bistro La Veranda upstairs and Pano Kato downstairs in Tanglin Mall. Simple, Unpretentious, Pure are key words From Anne-Jean Liétaer, the founder's taste for delicious home cooked food using the best ingredients from the Mediterranean Sea and Region.

WELCOME TO PANO KATO AND καλή όρεξη

HOUSEOFANLI.COM PANO KATO GRILL, PIZZA & DELI PANOKATOGRIILLPIZZADELI

JOSPER CHARCOAL GRILL

All our meat comes from Australia and is airflown, grilled with charcoal on a Josper Basque Grill to maintain the meat quality and moisture.

GRILLED SOUVLAKI <i>Same or Mixed</i>		STOCKYARD T-BONE STEAK	118
Two Skewers served with Roma Tomato, Red Onion, Tzatziki & Pita Bread *Change to Gluten-Free Pita +2		Premium Australian Stockyard T-bone(600g), Grain-Fed for 200 Days, Grilled to Perfection and Served with Caramelised Shallots, Roasted Garlic and Natural Jus	
CHICKEN	28	BLACK ANGUS RIBEYE	58
Chicken Breast, Bell Pepper and Onion Skewers		Grilled Premium Black Angus Ribeye(300g), Grain-Fed for 180 days, Served with Caramelised Shallots, Roasted Garlic and Natural Jus	
BEEF KEBAB	32	LOUKANIKO	32
Minced Wagyu Beef Skewers		Two Greek Garlic & Fennel Pork Sausages Served with Pommery Mustard and Mesclun Salad	
LAMB KEBAB	32	BIFTEKIA	34
Minced Lamb Skewers marinated with Spicy Herbs		<i>Greek Patties</i> Two Grilled Wagyu Patties served with a side of Greek Handcut Fries & Tzatziki	
SALMON	36	GREEK PAIDAKIA	68
Salmon and Bell Pepper Skewers		<i>Lamb Chops</i> Marinated with Garlic and Fresh Herbs, Served with Lemon Wedge and Roasted Potatoes	

GREEK SEABASS 	98
Flown in From The Mediterranean, Deboned, Fresh Rosemary, Thyme, Greek Herbs, Extra Virgin Olive Oil	

TO SHARE

For Two

ANGUS TOMAHAWK	168	MIXED VEGAN PLATTER	98
180 days Grain Fed, Josper Grilled Tomahawk Steak (1.2 kg), Whole Garlic, Caramelised Shallots, Natural Jus infused with Rosemary and Thyme		Falafel Pattie, Dolmades, Spicy Tempeh, Grilled Cauliflower Heart, Impossible Loukaniko Sausage, One Vegan Dip	
MIXED SEAFOOD PLATTER	148	MIXED MEAT PLATTER	148
Three Prawns, Crispy Calamari, Grilled Octopus and a Greek Seabass Fillet served with Aioli Sauce and a Lemon Wedge *Change to Fresh Calamari +8		Two Lamb Chops, Two Meat Skewers, Two Biftekia, Two Loukaniko served with Beef Jus, Caramelised Shallots, Roasted Garlic and Tzatziki	
Served with a Side of Handcut Fries and Tzatziki. *Add Mixed Seasonal Vegetable +14			

SIDES *Complete your dish with extra sides*

TOMATO ORZO PASTA 	14	GREEK HANDCUT FRIES 	8/14
		<i>With Oregano and Sea Salt*</i>	
VEGETABLE CASSEROLE 	38	*Add Grated Parmesan +2, Spicy Herb Mix +2, Truffle Mayo +2, Black Truffle Oil +2, Tzatziki +4	
Gigantes, Sautéed Spinach and Seasonal Vegetables		SAUTÉED SPINACH 	18
GARLIC GRENAILLE POTATOES 	16	GRILLED CAULIFLOWER	24
		Marinated with Garlic, Herbs, EVOO *Allow 20 minutes cooking time	
MIXED GRILLED SEASONAL VEGETABLES 	18		

VEGETARIAN VEGAN GLUTEN-FREE **WE ARE CASHLESS** Owner's Favourites
OUR PRICES ARE IN SGD ■ ALL PRICES ARE SUBJECT TO A 10% SERVICE TAX AND PREVAILING GOVERNMENT TAX OF 9%



Chicken Wrap

One use for your own safety

TURN BACK FOR MORE

ORDER ISLANDWIDE DELIVERY AT HOUSEOFANLI.COM AND ENJOY SEASONAL DEALS

FAMILY RECIPES FROM THE OVEN

The Epitome of Greek Comfort Food

PAPOU'S IMAM BAYILDI 	24	SOUTZOUKAKIA	34
<i>Greek Stuffed Eggplant</i> Eggplant, Onion, Fresh Tomato, Feta Cheese		<i>Greek Baked Meatballs</i> Greek Style Wagyu Beef and Lamb Meatballs served with Orzo Pasta in Fresh Tomato Sauce	
PRAWN SAGANAKI	38	YIAYIA'S MOUSSAKA	34
Enveloped in a Fresh Tomato Sauce, White Wine and Feta Cheese		Layered Eggplant, Mixed Mincd Wagyu Beef and Mincd Lamb, Potato Slices and Béchamel Sauce	
SPANAKOPITA 	30		
<i>Our Signature Greek Spinach Pie</i> A Greek Savoury of Filo Pastry with Chopped Fresh Spinach, Dill, Feta Cheese, Onion and Eggs			



Yiayia's Moussaka

BURGER

IMPOSSIBLE 	34	AWESOME	36
GREEK BURGER <i>Plant-Based Greek Burger</i> Impossible Pattie, Charcoal Bun, Vegan Pesto Mayo, Caramelized Onions, Cucumber, Vegan Cheddar served with Greek Handcut Fries*		PANO KATO'S BURGER <i>Wagyu Beef Pattie, Charcoal Bun, Caramelized Onion, Truffle Mayonnaise, Crispy Bacon and Kaseiri Cheese served with Tzatziki and Greek Handcut Fries*</i>	
*Add To Your Fries - Black Truffle Oil +2, Spicy Herb Mix +2, Truffle Mayonnaise +2, Grated Parmesan +2, Tzatziki +4			

PITA BAR *Authentic Greek Gyros Served with a Side Salad*

*Change to Gluten-Free Pita +2

GYROS PITA	26	CHOICE OF MEAT	
Choice of Meat, Roma Tomato, Lettuce, Wrapped in Greek Pita, Choice of Sauce		CHICKEN	
GYROS PLATTER	34	Sliced Chicken Thigh	
Choice of Meat, Roma Tomato, Red Onion, Lettuce, Gherkin, Served with Pita, Choice of Sauce		BEEF KEBAB	+2
GYROS PLATTER for two	68	Minced Wagyu Beef	
Choice of Two Meat, Roma Tomato, Onion, Lettuce, Gherkin, Served with Two Sauces of your Choice and Greek Pita		LAMB	+2
		Sliced Lamb Leg	

ADD-ONS	
HANDCUT FRIES	8/14
EXTRA SAUCE	4

Garlic Yogurt	
Cucumber, Garlic Dill, Greek Yogurt	
Spicy Yogurt	
Sriracha & Greek Yogurt	
Green Yogurt	
Spinach & Greek Yogurt	



Salmon Souvlaki



Three Dips With Pita



Carbonara Pasta



Pano Kato Pizza

PASTA Choose between Spaghetti or Penne Pasta

*Change to Gluten Free Spaghetti +4

GREEN	26	CARBONARA	32
Homemade Pesto, Grilled Zucchini, Broccoli, Basil, Peas		Smoked Bacon, Onion, Poached Egg, Cream	
PUTTANESCA	28	GREEK PULLED CHICKEN	32
Anchovies, Kalamata Olives, Capers, Fresh Tomato Sauce		Grilled Chicken Breast, Cherry Tomato, Zucchini, Feta Cheese, Fresh Basil and Kalamata Olives	
SPANAKOPITA PASTA	28	FRUTTI DI MARE	38
Spinach, Green Onion, Feta Cheese, Fresh Dill, Black Pepper, Lemon Zest and EVOO		Fresh Tomato Sauce, Mussel, Prawn, Calamari	
CLASSIC BOLOGNESE	30	BOSTON LOBSTER AGLIO OLIO	68
Minced Wagyu Beef, Onion, Fresh Tomato Sauce, Garlic, Herbs		Butter Poached Lobster, Infused Chili Oil, Garlic, Extra Virgin Olive Oil	

BRICK OVEN PIZZA 30 cm Fresh Pizza using fresh ingredients

*Gluten Free Pizza Base +6, Keto Gluten Free Pizza Base +6

TOMATO BASED

SIMPLY VEGAN	24	HAWAIIAN	32
Fresh Tomato Passata, Roasted Zucchini, Basil Leaves, Oregano, Extra Virgin Olive Oil		Fresh Tomato Passata, Cooked Ham, Pineapple, Fiore di Latte, Oregano	
PEPPERONI	30	ARTIGIANA BURRATA	34
Fresh Tomato Passata, Salami, Fiore di Latte, Oregano		Fresh Tomato Passata, Artigiana Burrata, Roasted Zucchini, Arugula	
CAPRICCIOSA	30	PANO KATO <i>Our Signature</i>	34
Fresh Tomato Passata, Cooked Ham, Fiore di Latte, Shiitake Mushroom, Extra Virgin Olive Oil		Fresh Tomato Passata, Fresh Tomato Slices, Spinach, Feta Cheese, Fiore di Latte, Red Onion, Capsicum, Kalamata Olives, Extra Virgin Olive Oil	
CLASSIC MARGHERITA	26	FRUTTI DI MARE	36
Fresh Tomato Passata, Basil Leaves, Fiore di Latte, Extra Virgin Olive Oil		Fresh Tomato Passata, Mussels, Calamari, Fiore di Latte, Prawn, Shallots	
FOUR MEAT LOVERS	38	ALLA PUTTANESCA	32
Pepperoni, Pulled Chicken, Beef Kebab, Swiss Bacon, Fiore di Latte, Fresh Tomato Slices		Fresh Tomato Passata, Capers, Shiitake Mushroom, Black Olives, Fiore di Latte, Extra Virgin Olive Oil, Spanish Anchovies	

WHITE BASED

SIMPLY WHITE	24	CRUDO BIANCO	30
Garlic, Fiore di Latte, Extra Virgin Olive Oil		Prosciutto Ham, Arugula, Fiore di Latte, Extra Virgin Olive Oil	
PESTO CHICKEN	30	TARTUFATA	36
Pesto, Pine Nuts, Fiore di Latte, Grilled Chicken Breast, Basil Leaves		Shiitake Mushroom, Truffle Cream, Fresh Thyme and Fiore di Latte	

WE USE ALMOND FLOUR FOR KETO BASES AND BROWN RICE FLOUR FOR GLUTEN FREE BASES.



MAKE YOUR OWN PIZZA Create your own the way you like it! 18

All pizzas include Fresh Tomato Passata and Andriotis Extra Virgin Olive Oil

*Gluten Free Pizza Base +6, Keto Gluten Free Pizza Base +6

Kalamata Olives/Red Onion/Fresh Garlic/Fresh Tomato/Capers/Pineapple/Jalapeño/Truffle Oil	+2ea
Feta Cheese/Vegan Pesto/Arugula/Roasted Zucchini/Capsicum/Organic Egg/Shiitake Mushroom	+4ea
Cooked Ham/Prosciutto Ham/Pepperoni/Fiore di Latte/Spanish Anchovies/Shiitake Mushroom/Vegan Cheddar Cheese/Roast Chicken/ Swiss Bacon	+6ea
Artigiana Burrata/Bolognese Sauce/Prawn/Mussel	+8ea

PANO KATO

MEDITERRANEAN CUISINE GRILL, PIZZA & DELI

HOUSEOFANLI.COM PANO KATO GRILL, PIZZA & DELI PANOKATOGRIILLPIZZADELI

DRINK

SLOW JUICES

Fresh, No Ice and Made to Order

GINGER ZINGER	12
Carrot - Apple - Ginger	
BEETOX	
Beetroot - Carrot - Ginger - Lemon - Cucumber	
VITAMIN C BOMB	
Orange - Lemon - Pineapple	
FRESH GREEN APPLE, ORANGE OR BOTH MIXED	8

SMOOTHIES

Fresh Milk and Greek Yoghurt

MANGO DREAM Mango - Banana	12
BERRY BURST Mixed Berries - Banana	

FIZZ

LEMON | GINGER | MINT

MILKSHAKES

Fresh Milk & Ice Cream

STRAWBERRY VANILLA CHOCOLATE	8
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KOMBUCHA

Raw, Vegan & Unpasteurised



LEMON LIME MINT	9
PEACH LEMONADE	

COLD DRINKS

COKE, COKE ZERO, SPRITE	6
HOMEMADE ICED LEMON TEA OR ICED TEA	8
KETO LEMONADE	8

GREEK MINERAL WATER

Most Awarded Greek Water in The World

THEONI SPARKLING 1 Litre	12
THEONI STILL 1 Litre	12

DRAFT BEER



STELLA ARTOIS PINT 500ml	16
STELLA ARTOIS TOWER 3 Litre	68

FILTERED STILL WATER

FREE FLOW \$1/PAX Freshly bottled in-house

ALLPRESS COFFEE

Specialty Coffee Range

ESPRESSO	5
MACCHIATO LONG BLACK PICCOLO AMERICANO	6
LATTE FLAT WHITE CAPPUCCINO MOCHA	8
CHAI ESPRESSO	10
CAFE AFFOGATO	12
Espresso, Artisan Vanilla Ice Cream	
*Double Shot, Soy, Almond, Oat or Decaf +1.5	
*Add Caramel, Vanilla or Hazelnut flavour +2.5	
*Iced +2	

GREEK COFFEES

Iced Coffee With Cold Creamy Frothed Milk

CLASSIC GREEK COFFEE Hot	10
GREEK FRAPPÉ	10
FREDDO ESPRESSO	8
FREDDO CAPPUCCINO	10
*Sugar Level 0%, 50% or 100%	

HOT DRINKS

CHAI / MATCHA LATTE *Iced +2	8
HOT BELGIAN CHOCOLATE	10
With whipped cream *Iced +2	
HOME MADE HONEY AND OLD GINGER INFUSION	14
FRESH MINT INFUSION	14

MARIAGE FRÈRES TEA

Black Tea	8	16
MARCO POLO		
Fruits, Chinese and Tibetan Flowers		
EARL GREY IMPERIAL		
Darjeeling and Bergamot		
DARJEELING HIMALAYA Finest Indian Tea		
FRENCH BREAKFAST TEA		
Rich aromatic balance		

Herbal Tea

DREAM TEA BIO	
Theine free. Eight velvety plants	

Green Tea

À L'OPÉRA Fruity & Flowery	
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CASABLANCA

Black and Green Tea Sweet Mint and Bergamot



Greek Baklava

One use for your own safety

TURN BACK FOR MORE

ORDER ISLANDWIDE DELIVERY AT HOUSEOFANLI.COM AND ENJOY SEASONAL DEALS

GREEK HOME-MADE DESSERT Delicacies full of goodness

YIA OURTI ME MELI	16	PORTOKALÓPITA	18
Thyme Honey and Walnut		<i>Greek Orange Cake</i>	
GALAKTOBOUREKO	18	Orange Zest, Filo Sheets and Cinnamon with Whipped Greek Yogurt	
Semolina Custard in Filo with Seasonal Fruit & Pistachio Ice Cream		CHOCOLATE TART	18
LEMON DRIZZLE CAKE	16	Served with a Scoop of Vanilla Ice Cream	
CARROT CAKE	16	CLASSIC TIRAMISU	18
ROSEMARY PANNA COTTA	18	<i>Alcohol Free</i>	
Rosemary infused Panacotta served with Raspberry Coulis & Fresh Berries		Ladyfinger Biscuits, Mascarpone Cream and our Allpress Coffee	
ANLI'S CHEESECAKE	18	HAZELNUT BROWNIE	18
Speculoos Base, Fromage Frais		Served warm with a Scoop of Artisan Vanilla Ice Cream	
GREEK BAKLAVA	20	ANLI'S SUGARFREE CHOCOLATE MOUSSE	18
Made from Layers of Crispy Filo, Roasted Greek Pistachios, Rosewater Syrup served with a Scoop of Vanilla Ice Cream		Contains Maltitol	
		GREEK MILLE FEUILLE	20
		Whipped Mastiha Flavoured Cream, Crispy Filo Dough, Roasted Pistachios	

ARTISAN ICE CREAM

Our Ice Cream is Gluten-free & Egg Free Choose between In A Cup or Cone +1



STRAWBERRY CREAM	BELGIAN DARK CHOCOLATE
VANILLA	BISCOFF SPECULOOS
PISTACHIO +2 Contains Nuts	MANGO SORBET

HAPPY HOUR

Weekdays from 3pm to 6pm except PH

DRAFT BEER	
STELLA ARTOIS PINT 500ml	12
STELLA ARTOIS TOWER 3 Litre	58

WINE, SPIRIT, COCKTAIL

Ask our friendly staff for our wine and alcohol menu

KID'S MENU AVAILABLE. ASK OUR FRIENDLY STAFF FOR OUR INTERACTIVE KID'S MENU



Hazelnut Brownie



Panna Cotta

VEGETARIAN VEGAN GLUTEN-FREE WE ARE CASHLESS Owner's Favourites OUR PRICES ARE IN SGD ALL PRICES ARE SUBJECT TO A 10% SERVICE TAX AND PREVAILING GOVERNMENT TAX OF 9%