

FOUR COURSE LUNCH MENU

\$90 per guest

*Vegetarian
options are
available*



Appetizer

(Family style)

Pikilia

*Tzatziki, taramosalata, melitzanosalata, htipiti, skordalia,
served with pita*

Saganaki

Flambeed with 7 Metaxa brandy, lightly fried Greek graviera cheese,
lemon vinaigrette*

Garides Skaras

Grilled Tiger shrimp, parsley citrus vinaigrette

Keftedes

*Ground sirloin meatballs with barrel-aged feta & parsley cooked
in tomato & basil sauce*

Salad

(Family style)

Horiatiki

*Beefsteak tomatoes, Kalamata olives, Spring onions, cucumbers,
tri-color peppers, barrel-aged feta, evoo*

Main course

(Choice of)

Solomos

*Pan seared salmon on top of zucchini pappardelle sautéed with
wild mushrooms, served with red pepper coulis*

Makaronia Manitaria

*Linguini pasta sautéed with evoo, Shiitake & cremini mushrooms,
garlic, onions, fresh lemon juice, parsley, Santorini wine,
seasoned with sea salt, ground pepper & crushed red pepper flakes*

Kotopoulo

*Roasted organic half cut chicken marinated in fresh lemon & fine herbs,
served with Sautéed Brussel sprouts & wild mushrooms, lemon potatoes*

Ammos Bifteki

*Ground lamb burger, lettuce, tomato, Vidalia onions,
Ammos oregano fries, tzatziki sauce*

Dessert

Yiaourti Crema

Chilled Greek yogurt flan served with honey & sour cherries



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