

\$75
per guest

Starters

(family style)

Beets Skordalia

Oven roasted golden and blood beets, served with almond garlic purée

Saganaki

Greek graviera cheese, lightly fried and flambéed with Metaxa brandy

Calamari

Tender squid, grilled with lemon & olive oil emulsion sauce

Meatballs

Ground sirloin meatballs cooked in tomato & basil sauce, parsley, springled with crumbled feta

Main course

(choice of)

Market Fish

Fresh catch of the day, chef's special preparation

Mediterranean Pasta

Linguine, tossed in garlic, fresh tomato & basil sauce with pistachio pesto & goat cheese

(Available without goat cheese and prepared with extra-virgin olive oil)

Mousakas

Sautéed ground beef with roasted potatoes, zucchini and eggplant, topped with feta béchamel sauce

Ammos Burger

Ground sirloin burger, grilled tomato & onion, mesclun salad, topped with feta cheese, served in warm pita with Ammos oregano fries, tzatziki & aioli sauce

Dessert

Walnut cake

Dipped in honey cinnamon syrup, served with vanilla ice-cream

