

Ammos Restaurant

Ammos promises a beautiful shoreside setting with laid-back beats from house DJs and live bands. Join us for modern Greek cuisine and the flavors of the Mediterranean, all served alfresco.

In case the customer is allergic to any product, he is asked politely to contact the Manager in charge of the restaurant or the Chef.
Please advise us of any allergies or dietary requirements. All our dishes may contain traces of nuts.

V Vegetarian option, **GF** Gluten free option, **EF** Egg Free, **DF** Dairy Free, **N** Contains Nuts

We will make every effort to comply with the dietary requirements of our guests and wherever possible exclude requested food items, ingredients, and allergens from our dishes. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free

OMA / RAW

Tartar lahanikon me chtenia / Scallops with tartar of vegetables 29.00€
Raw scallops with tartar of seasonal vegetables, tomato foam, puff rice and basil oil [EF](#) [GF](#)

Christopsaro Spetsiota carpaccio / John dory Spetsiota carpaccio 28.00€
John dory marinated with Spetsiota dressing, cherry tomatoes and salicornia [EF](#) [GF](#)

SALATES / SALADS

Choriatiki Salata / Greek Salad 19.00€
Tomatoes, Barrel aged feta, cucumber, peppers, onion, Chalkidiki's olives, capers and carob rusk [V](#) [EF](#)

Salata Pantzari / Beetroot salad 19.00€
with smoked eggplant, " xinomizithra cheese", pomegranate dressing, kale and pecans [V](#) [GF](#) [EF](#) [N](#)

Potatosalata / Potato salad 23.00€
Baked potatoes with Greek sheep prosciutto, tomato and coriander

Salata katsikisou tyriou / Salad with Geremezi goat cheese 25.00€
Fresh greens with Geremezi goat curd cheese, grilled peach, pistachio, burned onions and kafir lime dressing [V](#) [GF](#) [EF](#) [N](#)

ALIFES / SPREADS

Taramosalata 15.00€
Smoked cod roe, lemon zest and pita bread [EF](#)

Tzatziki 15.00€
Greek yoghurt, cucumber, olive oil and pita bread [EF](#) [V](#)

Tyrokafteri / Feta cheese spread 15.00€
Feta cheese with red chili, olive oil and pita bread [EF](#) [V](#)

Melitzanosalata / Aubergine spread 15.00€
Smoked aubergine with garlic, olive oil and pita bread [EF](#) [DF](#) [V](#)

Poikilia / Spreads variety 22.00€
Taramosalata, Tzatziki, Tyrokafteri, Melitzanosalata

MEZEDES / STARTERS

Htapodi sharas/Grilled octopus Octopus grilled with white tarama and lemon oil EF DF	32.00€
Barbouni Savoro/ Red mullet savoro Red mullet savoro with Visanto wine Santorinis, fava and capers DF GF	32.00€
Kalamari/Calamari "spaghetti" Calamari spaghetti shaped with basil pistachio pesto, olives marmalade and San Mihali Syrou cheese EF GF N	25.00€
Tiganites piperies/ Deep fried green peppers Deep fried peppers with tomato sauce and Katiki Domokou cheese V GF EF	18.00€
Garida Saganaki/ Shrimp Saganaki Shrimps saganaki with tomato sauce, garlic, feta cheese and garlic bread	24.00€
Keftedakia / Meatballs Meatballs with yogurt, homemade tomato sauce and mint served with pita bread	24.00€

FROM THE SEA

Our chefs will recommend the appropriate cooking technique to suit the unique quality of each fish. Our selection of whole fish and seafood are sold by the kilo, Grilled or in salt crust.

THALASSINA / FISH MARKET

Fish of the day 125.00€ / Kilo
Mediterranean Sole meunière 115.00€ / Kilo with lemon, garlic butter sauce
Astakos / Lobster 125.00€ / Kilo
Garides / Prawn 125.00€ / Kilo

KIRIOS PIATA / MAINS

Spanakorizo / Spinach & Rice 23.00€
Spinach risotto with Greek herbs and egg-lemon sauce [V](#)

Garidomakaronada / Prawns Pasta 34.00€
Prawns from Amvrakikos with stuffed conchiglioni pasta, creamy sauce from Naxos cheese and truffle

Souvlaki Picanha / Picanha Skewer 32.00€
Picanha skewer with eggplant puree and vegetable tart

Psito Kotopoulo / Roasted Chicken 38.00€
Half Chicken with Lime, thyme, and herbs [GF](#) [EF](#)

Stavlisia / Veal Chop 48.00€
Veal chop with smoked crushed potatoes and paprika dip [GF](#) [EF](#)

Mydia Linguini / Mussels Linguini 29.00€
Mussels Linguini with ouzo, herbs, lemon and garlic

Arni me melitzana / Lamb with eggplant 22.00€
Slow cooked lamb with eggplant ragout, potato chips and sheep cheese mouse [EF](#) [GF](#)

Mylokopi / Croacker 35.00€
Sheared Croacker with cabbage rolls stuffed with rice and mussels, parsnip puree [EF](#) [GF](#)

Pikilia Kreation / Mix Grill 105.00€
Pork skewers, meat balls, Greek sausage, half chicken, lamb Chops, grilled vegetables, tzatziki, melitzanosalata and lemon oil sauce

SINODEFTIKA / SIDES 10.00€

Grilled Vegetables
Asparagus, zucchini, eggplant, capsicum [V](#) [GF](#) [DF](#) [EF](#)

French fries [V](#) [DF](#) [GF](#) [EF](#)

Baked baby potatoes
Cretan staka and truffle [V](#) [GF](#) [EF](#)

Mixed green salad [V](#) [GF](#) [EF](#) [DF](#)

EPIDORPIA / DESSERTS

Galaktompoureko / Milk pie with orange	14.00€
Milk pie served with orange puree and orange tahini sorbet N V	
Semifredo sokolatas / Chocolate semifreddo	14.00€
Chocolate and halva ice cube with vanilla ice cream and chocolate sauce V N	
Elliniko Cheesecake / Greek Cheesecake	14.00€
Cheesecake with honeycomb ice cream and orange gel V N	
Armenovil V N	14.00€
Fresh Fruits V GF EF DF	15.00€
Ice Cream variety	per scoop-5.00€

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