

## **Ammos Restaurant**

Relish this masterclass in fusion, where the Mediterranean meets the delicate flavours and aromas of a Japanese summer. This is cuisine to inspire and surprise, accompanied by a breathtaking view.

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## Starters

Seafood Minestrone with mussels, shrimps and seasonal vegetables	DF EF GF	20.00€
Potato gnocchi with parmesan cream and fresh Truffle		24.00€
Beef tartare with ponzu, caviar and rice puffs	DF EF	29.50€
Grilled Shrimps with piri piri sauce	EF GF	25.00€
Grilled octopus with caponata, eggplant puree and chervil oil	DF EF GF N	24.00€

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## Salads

Tuna salad with grilled tuna marinated with sumac, baby lettuce, lentils, chick peas, quinoa, fresh herbs, caramelized onions and tomato confit	DF EF GF N	23.00€
Greek salad, tomatoes, cucumber, green capsicum, onions, Feta cheese, olives and extra virgin olive oil	EF GF V	16.00€
Smoked salmon salad with spinach and herbs, ricotta, artichokes and kalamanchi dressing	GF EF	19.00€

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## Main Courses

Seared tuna with confit potatoes, Tonka beans mayonnaise, grilled red capsicums and Jamon crumbs <b>DF</b>	33.00€
Beef tenderloin au poivre with potato puree and Madeira sauce <b>GF EF</b>	43.00€
Mediterranean cod with artichokes quadroni, sauce americaine, baby spinach salad and grilled scallion	32.50€

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## To Share

Baby chicken with vegetables and mustard sauce <b>EF GF</b>	33.50€
Seafood saganaki with prawns, lobster, and fried padron peppers, served with tagliolini	83.00€
Catch of the day <b>DF EF GF</b>	95.00€/Kg

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## Side Dishes

Grilled vegetables <b>DF EF GF V</b>	7.50€
Mixed green salad <b>DF EF GF V</b>	7.50€
Mashed potatoes <b>EF GF V</b>	7.50€

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## Desserts

Dark chocolate and orange ganache, orange parfait and cocoa nib tuile <b>N</b>	13.50€
Caramelized tomato stuffed with fruits, star anise ice cream and pistachio praline	13.00€
Yuzu chocolate cheese cake with passion fruit jelly and candy ginger	15.00€
Rum poached pineapple with coconut sauce and lime sorbet <b>V DF EF</b>	13.50€
Fresh seasonal fruits platter <b>DF EF GF V</b>	13.50€
Ice cream	3.70€ -per scoop-



## **An Exclusive Menu for Young Food Explorers**

Annabel Karmel, the leading global food expert in baby and children's food, is now pioneering the way youngsters refuel whilst on vacation. Our new world-class baby and children's menu at Sani Resort, specially designed by Annabel Karmel, introduces a world of flavor and fun. With lots of super-tasty, balanced meals to choose from - including vegetarian and vegan options - even the pickiest eaters will transform into young food explorers! Bring your family together over the table this holiday and enjoy Annabel's Exclusive Menu across the resort's restaurants.





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## Toddlers Menu

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Chicken with rice or vegetables GF DF EF

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Beef with rice or vegetables GF DF EF

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Cod with steamed vegetables GF DF EF

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Penne with tomato sauce DF EF V or butter EF V

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Potato, zucchini and carrot puree GF V DF EF

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Apple, pear and banana puree GF V DF EF

*\*All the above courses can also be served blended*

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## Kids menu

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Mediterranean tomato & vegetable soup GF V DF EF 8.00€

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Colourful quinoa salad GF V DF EF N 8.50€

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Giant cous cous salad V DF EF N 8.40€

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Chicken fillet with vegetables GF EF 10.50€

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Meatballs with French fries 11.00€

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Penne with tomato sauce DF EF V or butter EF V 9.50€

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Cod fillet with tomato salsa EF 13.00€

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## Desserts

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Hunny bunny pancakes with banana and maple syrup V 5.50€

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Banana & Strawberry ice cream with fresh banana and strawberries V 5.50€

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Yoghurt with fresh fruits & honey EF V GF 5.50€

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## Dine Around Menu

*Wine & Food Pairing: Enhance your dinner experience with our three-wine course recommendation with a price of 19.00€*

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### Salads & Starters

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Heirloom tomatoes with soft cheese anthotiro, wild rocket, olives powder and cyder dressing **V**  
*Suggested wine:* Nico Lazaridi Rose (Grenache)

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Mesclun salad with grilled zucchini, pine nuts, tomato cherry, mint & honey dressing **DF EF GF V N**  
*Suggested wine:* Ekdosis Proti (Sauvignon Blanc | Gewürztraminer)

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Mini mackerel pies with peas lemon cream **N**  
*Suggested wine:* Techni Alypias (Sauvignon Blanc | Gewürztraminer)

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Aubergine Parmigiana with tomato sauce & basil **EF GF V N**  
*Suggested wine:* Nemea (Agiorgitiko)

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### Main Courses

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Mushroom garlic penne **EF V**  
*Suggested wine:* Petrines Plagies (Chardonnay / Malagousia)

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Chicken schnitzel with French fries and lemon mayo dip  
*Suggested wine:* Techni Alypias Rose (Syrah | Merlot | Sangiovese)

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Pork chop with roasted vegetables and garlic sauce **DF GF**  
*Suggested wine:* Apoktima (Syrah)

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Grilled sea bass with honey mustard sauce, broccoli and quinoa **DF EF GF**  
*Suggested wine:* Feggites Rose (Grenache Rouge | Cabernet Sauvignon)

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Traditional Greek meatballs cooked in tomato sauce with potato puree  
*Suggested wine:* King of Hearts (Cabernet Sauvignon | Merlot)

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### Desserts

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Yoghurt mousse with white chocolate & honeycomb **GF V**

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Nutella dumplings with Vanilla ice cream **V N**

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2 scoops of Ice cream selection **V**

*Suggested dessert wine:* Samos Vin Doux (Muscat) 50ml

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 meals. We cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reactions that may occur.