

AMMOS ALL DAY MENU

Ammos lives by the water, shifting from sun-drenched afternoons to warm evenings soundtracked by house DJs and live sets. Here, Greek and Mediterranean flavours lead the menu - fresh, bold and designed for vibrant outdoor dining by the sea.

ALIFES / SPREAD

16.00 €

Taramosalata | 🌾 🐟 🥙

Smoked cod roe with lemon and pita bread.

📍 Tzatziki | 🌾 🥙 🥗

Greek yoghurt with garlic dill, cucumber and pita bread.

📍 Melitzanosalata | 🌾 🥙

Smoked eggplant with red peppers, garlic, and pita bread.

📍 Tirokafteri | 🌾 🥙 🥗

Feta cheese spread with green chili peppers and pita bread.

OMA / RAW

📍 Psari imeras Mariné / Fish of the day Carpaccio | 🐟 🥙

30.00€

Fish of the day Carpaccio, seaweed pepper, lemon, caper, olives, microgreens.

📍 Psari imeras Tartare / Fish of the day Tartar | 🌾 🐟 🥙

30.00€

Fish of the day tartar, tomato, peppers, citrus, onion, chili, herbs.

SALATES / SALADS

📍 Choriatiki Salata / Greek salad | 🥙 🥗

21.50€

Tomatoes, cucumber, barrel-aged feta cheese, Chalkidiki olives, onions, peppers, capers and tomato vinegar.

📍 Pantzarosalata / Beetroot salad | 🥙 🥗 🥙

21.00€

Beetroots, goat cheese, yoghurt mouse, orange fillet, walnuts, pomegranate dressing.

📍 Athos Salata / Mount Athos salad | 🌾 🥗 🌿 🥙

20.00€

Local sea fennel, carob rusk, cherry tomato, fresh oregano, lemon zest, capers, olives.

Garidosalata / Shrimp salad | 🦞 🥙 🥗 🥙

24.00€

Poached shrimps, zucchini, fennel, mint, Katiki Domokou, honey, cucumber mustard dressing.

Gluten free bread is available. Please inform your server if you have any food allergies or special dietary requirements. Although we take great care, traces of allergens may still be present.

🔪 Cellery / 🌾 Cereal containing gluten / 🦞 Crustaceans / 🥚 Eggs / 🐟 Fish / 🌿 Lupin / 🥛 Milk
🐌 Molluscs / 🥫 Mustard / 🥜 Nuts / 🥜 Peanuts / 🌿 Sesame seeds / 🥛 Soya / 🥙 Sulphur Dioxide

📍 Locally Sourced Ingredients

MEZEDES / STARTERS

-  **Psarosoupa** / Fish soup of the day |     24.50€
Fish of the day, potato, carrot, celery, onion, saffron, lemon, crostini.
-  **Poikilia Alifes** / Spreads variety |     24.00€
Eggplant spread, tzatziki, feta spicy mouse, tarama.
- Tiganito Kalamari** / Fried Calamari |      24.50€
Fried calamari, red peppers, lemon, capers and mayo.
- Chtapodi sti Schara** / Grilled Octopus |      34.50€
Grilled Octopus, tarama, capers
- Garides Saganaki** / Shrimps Saganaki |        29.00€
Shrimps, tomato sauce, bisque, feta cheese and garlic bread
-  **Kolokithaki Tiganito** / Fried Zucchini Rounds |    19.00€
Fried zucchini served with tzatziki and lemon
- Dolmadaki** / Stuffed Vine Leaves |     19.00€
Vine leaves rolls, stuffed with rice and herbs, served with aromatic mint yoghurt, lemon oil sauce.
-  **Tiganito Garidaki Simis** / Fried Symian Shrimps |      22.00€
Symian fried Shrimps served with aioli sauce, herbs and burnt lemon.
-  **Tiganiti Feta se Filo** / Fried feta cheese wrapped in Phyllo pastry |    18.50€
Fried feta cheese wrapped in phyllo pastry, honey, and sesame.

KIRIOS PIATA / MAINS

Based on Seasonality

- Bakaliaros fileto pose** / Poached Cod fillet |    34.00€
Cod fillet poached with pea puree, fried artichokes, baby carrot, garlic emulsion and herbs oil.

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 *Locally Sourced Ingredients*

KIRIOS PIATA / MAINS

- Greek Gyros /** Greek pork gyros with pita | 🍴 🌾 🥚 🐠 🌿 🍷 25.00€
Pork gyros, served with pita bread, tzatziki, tomatoes, French fries, onion, paprika and herbs.
- Souvlaki Moschari /** Rib-eye Beef Skewer | 🍴 🌾 🥚 🐠 🌿 48.00€
Grilled rib-eye beef skewer, paprika spread, pita bread, and a half-burned lemon. Served with a side dish option.
- Arnisia Paidakia /** Lamp chops | 🌿 🥚 🐠 🌿 29.00€
Greek-style grilled lamb chops, aromatic mustard and thyme. Grilled sourdough bread.
- Psito Kotopoulo /** Roasted Chicken | 🍴 🥚 🐠 🌿 29.00€
Chicken breast, aromatic confit potatoes, mustard gravy sauce.
- Psari Imeras Fournou /** Oven-baked Fish of the day fillet | 🌿 🐠 🥚 🌿 38.00€
Oven-baked fish of the day fillet, with aromatic crust, potato, fennel, lemon oil, cherry tomato, herbs.
- 📍 **Gouna Lavraki /** Butterfly Sea bass | 🐠 🥚 🌿 44.00€
Whole grilled sea bass with lemon oil sauce. Served with a side dish option.
- Keftedakia /** Greek-style Meatballs | 🍴 🌾 🥚 🥚 🥚 🐠 🌿 25.50€
Grilled beef kofta, paprika spread, fresh onion, fresh tomato and pita bread.
- Mousakas /** Moussaka | 🍴 🌾 🥚 🥚 🥚 🐠 🌿 27.00€
Grilled eggplant, minced beef, potato, bechamel, nutmeg and Gruyère cheese.

ZYMARIKA / PASTA

- Garidomakaronada /** Prawns pasta | 🍴 🌾 🥚 🐠 🌿 🥚 🐠 🌿 37.50€
Prawns, linguini, aromatic butter, bisque, fresh cherry tomato sauce.
- Calamarata Thalassinon /** Sea food Pasta | 🌿 🥚 🐠 🌿 🥚 🐠 🌿 38.00€
Calamarata, beurre blanc, Samos vin doux, tarragon, Clams, Prawns, Calamari.
- 📍 **Nioki me Troufa /** Gnocchi with truffle | 🌿 🥚 🐠 🌿 29.00€
Gnocchi, Gruyère cheese sauce, mushrooms ragout, fresh truffle.

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GARNITOURES / SIDES

11.00€

Psita lachanika / Grilled vegetables | 🍆 🍅

Capsicum, eggplant, zucchini, corn, tomatoes and balsamic vinegar.

Vrasta lachanika / Steam vegetables | 🍆 🍅

Potato, cauliflower, broccoli, carrot, chili, garlic, lemon oil.

Psites patates / Baked baby potatoes | 🍟 🍆 🍅

Grilled potatoes, fresh butter staka, cheese, truffle.

Rizi / Rice | 🍚 🍆 🍅

Olive oil, butter, saffron

Pourès Patatas / Potato Purée* | 🍟

Patates tiganites / French fries

Mixed green salad | 🍆 🍅

Cherry tomatoes, spring onion, corn, olive oil, lemon.

FROM THE SEA

Our Chefs will recommend the appropriate cooking technique to suit the unique quality of each fish. Our selection of whole fish is sold, by the kilo at market price.

📍 **Fish of the day** | 🐟 🍆 🍅

140.00€ / Kilo

📍 **Mediterranean Sole meunière** | 🍷 🐟 🍟 🍅

140.00€ / Kilo

With lemon, garlic butter sauce

Astakos / Lobster | 🦞 🍟 🍅

160.00€ / Kilo

Garides / Prawns | 🦞 🍟 🍅

140.00€ / Kilo

Astakomakaronada / Lobster pasta | 🍷 🍷 🦞 🍟 🍷 🍅

160.00€ / Kilo

Lobster, linguini, aromatic butter, bisque, fresh cherry tomato sauce

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📍 Locally Sourced Ingredients

GLIKA / DESSERTS

Greek Cheesecake 🌾 🥚 🥛 🍌	15.00€
White chocolate, cream cheese honeycomb, crumble and fruit compote.	
Trigona Panoramatos / Triangle-shaped Phyllo with Vanilla cream 🌾 🥚 🥛 🍌 🥛	15.50€
Traditional syrupy phyllo triangles from Thessaloniki, filled with your choice of vanilla custard or pistachio cream and served with vanilla ice cream.	
Armenovil / Traditional dessert from Thessaloniki 🥚 🥛 🍌	16.00€
Caramelized hazelnuts, meringue, vanilla ice cream, chocolate sauce.	
Baklavas / Baklava 🌾 🥚 🥛 🍌 🥛 🍌	15.50€
Traditional syrupy baklava with pistachio, walnuts served with kaimaki ice cream.	
Froutosalata / Fruit salad	18.50€
Selection of seasonal fruits.	
Variety flavours of Ice cream and Sorbet 🌾 🥚 🥛	6.00€
Belgian Chocolate, Madagascar Vanilla, Pistachio, Kaimaki, Banana Sorbet: Strawberry, Mango, Lime.	

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Extra virgin olive oil is used for salads, and sunflower seed oil is used for frying.

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AMMOS DINE AROUND MENU

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STARTERS

📍 **Psarosoupa** / Fish soup of the day | 🍴 🌾 🌿 🍷

Fish of the day, potato, carrot, celery, onion, saffron, lemon, crostini.

📍 **Poikilia me Alifes** / Spreads variety | 🌾 🌿 🍷 🍷

Taramosalata, tzatziki, melitzanosalata, tirokafteri and pita bread.

📍 **Choriatiki Salata** / Greek salad | 🌾 🌿 🍷 🍷

Tomatoes, cucumber, barrel-aged feta cheese, Chalkidiki olives, peppers, onion, capers, herbs and tomato vinegar.

📍 **Pantzarosalata** / Beetroot salad | 🍷 🍷 🍷

Beetroots, goat cheese, yoghurt mouse, orange fillet, walnuts, pomegranate dressing

Greek Gyros / Greek pork gyros with pita | 🍴 🌾 🍷 🍷 🍷 🍷

Pork gyros, pita bread, onion, tomato, herbs, tzatziki.

📍 **Sfakiani pita** / Cretan Cheese pie | 🌾 🍷 🌿

Fried pie, feta cheese, honey and sesame seeds.

Dolmadaki / Stuffed Vine Leaves | 🍷 🍷 🍷

Vine leaves rolls, stuffed with rice and herbs, served with aromatic mint yoghurt, lemon oil sauce.

Garides Saganaki / Shrimps Saganaki | 🍴 🌾 🍷 🌿 🍷 🌿 🍷

Shrimps, bisque, tomato sauce, fennel, garlic, veggies and feta cheese.

additional charge 13.00€

Chtapodi Scharas / Grilled Octopus | 🌾 🌿 🍷 🍷 🍷

Grilled Octopus, tarama, capers.

additional charge 18.00€

📍 **Psari Imeras Mariné** / Fish of the day Carpaccio | 🌿 🍷

Fish of the day Carpaccio, seaweed pepper, lemon, caper, olives, microgreens.







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





MAIN COURSES




Garidomakaronada / Prawns pasta |      
Shrimps, linguini, bisque, tomato sauce, herb, butter.





 **Gnocchi Gravieria sauce / Gnocchi with Gravieria** |    
Gnocchi, graviera sauce, mushrooms ragout, fresh truffle.

Fileto Kotopoulo / Chicken fillet |    
Chicken breast, aromatic confit potatoes, mustard gravy sauce.

Soutzoukakia giaourtloy / Kebab giaourtlou |      
Beef – lamb kebab, tomato sauce, aromatic yoghurt, paprika, parsley, onion, pita bread.



 **Tsipoura Fileto / Seabream fillet** |        
Sauté sea bream fillet with parsnip – fennel puree, fish jus.

Mpriam / Traditional baked Vegetables |   
Oven-baked vegetables with tomato sauce, feta cheese and herbs.

Mprizolaki Moschari / Beef striploin Steak |    
Grilled beef striploin with potato puree and beef jus.

Kritharoto Astakou / Orzo Pasta with Lobster 200gr |       additional charge 25.00€
Lobster, orzo pasta, herbs, butter, parmesan, fresh cherry tomato sauce.

 **Fileto Lavraki / Sea Bass fillet 300gr** |       additional charge 25.00€
Grilled Sea bass fillet, Parsnip – fennel puree, green salad, lemon-oil sauce.

Spalomprizola / Black Angus rib eye Steak 180gr |     additional charge 22.00€
Grilled rib eye steak with potato puree and beef jus.

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DESSERTS

📍 **Portokalopita / Orange Pie** | 🌾 🥚 🥛 🥛

Whipped aromatic Cream, vanilla ice cream.

📍 **Armernovil / Greek traditional dessert** | 🥚 🥛 🥛

Caramelized almond, chocolate sauce and vanilla ice cream.

📍 **Trigona Panoramatos / Triangle-shaped Phyllo with Vanilla cream** | 🌾 🥚 🥛 🥛 🥛

Traditional syrupy phyllo triangles from Thessaloniki filled with your choice of vanilla custard or pistachio cream and served with vanilla ice cream.

Pagoto / Ice cream and Sorbet variety 2 Scoops | 🌾 🥚 🥛

Vanilla, Chocolate, Banana, Strawberry, Lime, and Mango.

Baklavas / Baklava 🌾 🥚 🥛 🥛 🥛 🥛

additional charge 6.00€

Traditional syrupy baklava with pistachio, walnuts served with kaimaki ice cream.

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LITTLE EXPLORERS

KIDS DINE AROUND MENU

Sani Explorers: Discovering Flavour With Donna Hay

Created especially for our youngest guests by Donna Hay, whose fresh and simple approach to family cooking is recognised worldwide. The Sani Explorers' Menu focuses on wholesome ingredients, gentle flavours and balanced nutrition.

Dishes are thoughtfully composed using fresh, seasonal produce, offering reassuring options that children enjoy and parents feel confident choosing.

A handwritten signature in black ink, appearing to read 'Donna Hay', with a stylized flourish at the end.

STARTERS

Falafel Salad Bowl* | 🍴 🌾 🥚 🥛 🥑

Chickpea falafel, lettuce, chopped tomato, tzatziki, hummus and pita wedges.

Summer Tomato Pasta Salad | 🌾 🥛 🥑

Marinated sweet cherry tomatoes spooned over pasta with creamy bocconcini.

MAIN COURSES

Kids pizza margherita tomato sauce mozzarella* | 🍴 🌾 🥛 🥑

Chicken goujons with French fries** | 🌾 🥚

Grilled chicken fillet with rice or veggies*

Penne with tomato basil* | 🍴 🌾 🥑 or butter 🌾 🥛

Mini beef patties with French fries** | 🍴 🌾 🥚 🥛

Hidden vegetable Bolognese with spaghetti* | 🍴 🌾 🥑

Crunchy fish goujons with French fries** | 🌾 🥚 🥑 🥛

Grilled fish of the day with rice or veggies* | 🥑

DESSERTS

Pancakes with banana and maple syrup | 🌾 🥚 🥛 🥑 🥑

Yoghurt with fresh fruits and honey | 🥛

Banana & strawberry ice cream with fresh bananas strawberries | 🥚 🥛

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KIDS MENU

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BABY MENU

Chicken with rice or vegetables

Beef with rice or vegetables

Cod with steamed vegetables | 🍴

Penne with tomato sauce | 🍴 🌿 🥛

Potato, zucchini, and carrot puree

Apple, pear, and banana puree

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

KID'S MENU

Kids pizza margherita | 🍴 🌿 🥛 🥛 10.00€

Falafel Salad Bowl | 🍴 🌿 🥛 🥛 🍴 🥛 10.00€

Chickpea falafel, lettuce, chopped tomato, tzatziki, hummus and pita wedges.

Summer Tomato Pasta Salad | 🌿 🥛 🥛 10.00€

Marinated sweet cherry tomatoes spooned over pasta with creamy bocconcini.

Crispy chicken goujons with French fries | 🌿 🥛 13.00€

Grilled chicken fillet with rice or veggies 13.00€

Penne with tomato sauce 🍴 🌿 🥛 or butter 🌿 🥛 10.00€

Mini beef burger with French fries | 🍴 🌿 🥛 🥛 13.00€

Beef Bolognese with hidden veggies | 🍴 🌿 🥛 13.00€

Crunchy fish goujons with French fries | 🌿 🥛 🍴 🥛 13.00€

Grilled fish of the day with rice or veggies | 🍴 13.00€

DESSERTS

Pancakes with banana & maple syrup | 🌿 🥛 🥛 🥛 🥛 5.00€

Yoghurt with fresh fruits & honey | 🥛 5.00€

Banana & strawberry ice cream with fresh banana & strawberries | 🥛 🥛 5.00€

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