MEZZE / MEZZEDAKIA

HOMEMADE TZATZIKI 40 (0,6) Greek yoghurt, cucumber, garlic served with grilled pita

TARAMOSALATA 35 (6) Fish roe spread with Greek olive oil and spring onions served with grilled garlic bread

SANTORINIAN FAVA 30

Fava beans, grilled bell peppers, onions and crispy capers

TYROKAFTERI WITH GARLIC BREAD 38 (D,G) Traditional spicy cheese cream

MELITZANOSALATA 40 (G,N) Smoked cold eggplant spread with crispy shallots, pine nuts, parsley served with grilled garlic bread

VARIETY OF A GREEK OLIVES 20 Marinated with garlic, sundried tomato and Greek herbs

GREEK MEZZE TRAY 180

Greek salad, eggplant salad, tzatziki, olives, octopus ksidato, kalamaraki, beetroot salad, white anchovies, pita bread

STARTERS / OREKTIKA

AMMOS SOUP 65 Fish soup with vegetables and lemon Greek herbs oil

FETA TYROPITA 55 (D,G) Feta cheese wrapped in filo pastry, chili flakes, on top of watermelon, drizzled with Greek honey

SPANAKOPITTA 55 (D,G) Freshly baked spinach and feta pie served with spicy tomato sauce

KALAMARAKI 60 (6) Deep fried calamari served with taramosalata dip

VEGETABLE GREEK TEMPURA 45 (D,G) Crispy fried eggplant and zucchini chips served with lemon yogurt sauce

CHEESE SAGANAKI 58 (D,G) Served with tomato marmalade and mint flavoured olive oil

KEFTEDAKIA 55 (G) Beef meatballs served with tomato and yoghurt sauce

GARIDES SAGANAKI 80 (D,S) Prawns cooked with garlic and onions in a tomato sauce topped with baked feta cheese

> GRILLED OCTOPUS 90 Served with Santorinian fava

AMMOS FRESH HAND CUT FRIES 35

Add grated Kefalotyri cheese for

RAW / OMA

FINES DE CLAIRE OYSTERS 35 PP

GILLARDEAU OYSTERS 50 PP

Freshly shucked served with shallot wine vinegar

SCALLOPS CARPACCIO 60 PP

Hand sliced served with lemon dressing sauce and gremolata

SEA BASS CARPACCIO 70

Hand sliced fresh Greek sea bass, olive oil lemon vinaigrette, baby zucchini and squid ink chips

OCTOPUS CARPACCIO 70

Dried cherry tomatoes and lemon zest

SALADS / SALATES

GREEK SALATA 70 (D,G)

The famous Greek salad with seasonal tomatoes, Kalamata olives, onions, peppers, cucumber, capers, rusk, feta cheese and extra virgin Greek olive oil

SALATA TOU AGROU 50

Mixed salad, green leaves, cherry tomato, cucumber, celery, grapes and green apple served with shallot and honey vinaigrette

BEETROOT SALATA 60 (N)

Beetroot salad, green beans, carrots, orange vinaigrette and walnuts

GRILLED VEGETABLES AND HALOUMI 70 (D)

Josper grilled brown and oyster mushrooms, seasonal vegetables served with Greek balsamic extra virgin olive oil dressing

SEAFOOD SALATA 85 (S)

Octopus, squid, prawns, fish with mixed leaves and Greek citrus dressing



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PASTA / ZYMARIKA

GREEK STYLE PRAWNS SPAGHETTI 110 (D,S)

Prawns pasta served with cherry tomatoes, fenel and Greek herbs sauce

ORZO SEAFOOD 115 (S,G)

Orzo pasta, Ammos tomato sauce, shrimps, calamari, mussels and dried cherry tomatoes

SEAFOOD LINGUINI 125 (D,S)

Prawns, mussels, scallops, calamari, chili flakes served in a cherry tomato sauce

ORZO MEATBALLS 125 (D,G)

Orzo Pasta, beef meatballs served with zucchini and sweet tomato sauce

CHICKEN SKIOUFICHTA 115 (D,G)

Cretan handmade pasta, smoked chicken, grilled capsicum and graviera cheese cream

LOBSTER PASTA / ASTAKOMAKARONADA 345 (D,S)

Greek style whole lobster spaghetti in a cherry tomato sauce and fennel

RECOMMENDED FOR 2

MEAT / KREAS

AMMOS MOUSAKAS 95 (D,G)

Eggplant, potatoes, minced beef and Kefalotyri cheese cream

CHICKEN SOUVLAKI 115 (D,G)

Served with hand cut fries, tzatziki, onions, parsley, fresh tomato and pitta bread

BABY CHICKEN 125 (D,G)

Marinated in honey mustard and Greek herbs served with hand cut fries and yogurt dip

BEEF SOUTZOUKAKIA 135 (D,G)

Greek Style kebabs served with hand cut fries, tzatziki, onions, parsley, fresh tomato and pitta bread

LAMB CHOPS 160 (D,G) Marinated in yogurt served with bulgur salad, lemon and smoked paprika

VEAL TENDERLOIN (300GR) 295 (D,G) Served with baked herbs butter potatoes and mushroom sauce

MEAT MIX PLATTER 365 (D,G)

Lamb chops, chicken souvlaki, beef soutzoukakia served with tzatziki, tomatoes, onions and pita bread

RECOMMENDED FOR 2

FISHERMAN / PSARAS

Ask your waiter for a tour of our daily seafood display, for information, prices, specials and suggestions

SALMON FILLET 115

GREEK SEA BREAM FILLET 125

GREEK SEA BASS FILLET 145

Served with roasted vegetables

GRILLED SQUID 95

KING PRAWNS 155 (S)

Served with mix salad, Greek extra virgin olive oil and lemon

SEAFOOD PLATTER 395 (S)

Catch of the day fillet, king prawns and grilled squid served with garden salad, roasted vegetables and lemon extra virgin olive oil dressing

RECOMMENDED FOR 2

All prices are in AED. All prices are inclusive of 7% municipality fee, 10% service charge & 5% value-added tax.

DESSERTS / GLYKA

AMMOS BAKLAVA 45

Traditional baklava served with mastiha ice cream and wild cherries

FIG CHEESECAKE 50

Anthotyro cheese cream topped with fig marmalade

GALAKTOBOUREKO 50

Crunchy phyllo pastry with custard cream and cinnamon syrup

LOUKOUMADES 45

Soaked in honey syrup served with pistachio cream

PORTOKALOPITA 45

Orange cake soaked in syrup served with orange ice cream

SOKOLATOPITA 55

Lava chocolate cake served with fresh strawberries and vanilla ice cream

AMMOS ICE CREAM SELECTIONS 15 (PER SCOOP)

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