

STARTERS / OREKTIKA

HOMEMADE TZATZIKI 40

Greek yoghurt, cucumber, garlic served with grilled pita

TAMOSALATA 35

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

TYROKATERI WITH GARLIC BREAD 38

Traditional spicy cheese cream

MELITZANOSALATA 40

Smoked cold eggplant spread with crispy shallots, pine nuts, parsley served with grilled garlic bread

SPANAKOPITAKIA WITH FETA CHEESE 50

Fried spinach and cheese pie served with spicy tomato sauce

FETA TYROPITA 55

Feta cheese wrapped in filo pastry, chili flakes, on top of watermelon, drizzled with Greek honey

KALAMARAKI 60

Deep fried calamari served with tamosalata dip

VEGETABLE GREEK TEMPURA 45

Crispy fried eggplant and zucchini chips served with lemon yogurt sauce

CHEESE SAGANAKI 58

Served with tomato marmalade and mint flavoured olive oil

KEFTEDAKIA 60

Beef meatballs served with zucchini and tomato sauce

AMMOS SOUP 65

Fish soup with vegetables and lemon Greek herbs oil

GARIDES SAGANAKI 80

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 5

TRADITIONAL GREEK PITA BREAD 18

MERAKI
[may - rah - kee] • Greek

(N) TO PUT SOMETHING OF YOURSELF INTO YOUR WORK.
SOUL. CREATIVITY. LOVE.

RAW / OMA

FINES DE CLAIRE OYSTERS 35 PP

GILLARDEAU OYSTERS 50 PP

Freshly shucked served with shallot wine vinegar

SCALLOPS CARPACCIO 60 PP

SEA BASS CARPACCIO 70

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

OCTOPUS CARPACCIO 70

Dried cherry tomatoes and lemon zest

SALADS / SALATES

GREEK SALATA 70

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

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

GRILLED VEGETABLES AND HALOUMI 70

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

GREEK MEZZE TRAY 180

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

SEA / THALASSA

STUFFED CALAMARI 95

Grilled squid stuffed with orzo pasta in a tomato saganaki sauce and feta cheese

GREEK STYLE PRAWNS LINGUINI 110

Served with cherry tomatoes and Greek herbs sauce

ORZO SEAFOOD 115

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

SEAFOOD LINGUINI 125

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



WHEN GREEKS TASTE SOMETHING DELICIOUS,
THEY HAVE A LOVELY PHRASE

"YIA STA HERIA SOV"

WHICH TRANSLATES AS "HEALTH TO YOUR HANDS"
CELEBRATING THE SKILL OF THE COOK!



MEAT / KREAS

AMMOS MOUSAKAS 95

Eggplant, potatoes, minced beef and Kefalotyri cheese cream

CHICKEN SOUVLAKI 115

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

BABY CHICKEN 125

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

LAMB CHOPS WITH BULGUR 160

Marinated in yogurt, lemon and smoked paprika

ANGUS RIBEYE 280

Served with baked potato, herbs butter and mushroom sauce

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, Greek extra virgin olive oil and lemon

AMMOS SIGNATURES

(RECOMMENDED FOR 2)

LOBSTER PASTA / ASTAKOMAKARONADA 345

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

MEAT MIX PLATTER 365

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

SEAFOOD PLATTER 395

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



KALI OREXI!



All dishes in AMMOS are cooked only with extra virgin Greek olive oil.

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

SUMMER YOGURT PANAKOTA 45

Greek yogurt panakota served with phyllo pastry
topped with cherry tomato marmalade

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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