

3 course dinner

\$55 per guest

MENU



First course (FAMILY STYLE)

Pikilia

Tzatziki, taramasalata, melitzanosalata, htipiti, skordalia, served with pita

Gigantes

Baked traditional giant beans in tomato sauce, dill, Spring onions, crumbled feta

Kalamari Sharas

Grilled squid served with parsley citrus sauce

Keftedes

Ground sirloin meatballs with barrel-aged feta & parsley cooked in tomato & basil sauce

Main course (CHOICE OF)

Solomos

Pan seared salmon on top of zucchini pappardelle sautéed with wild mushrooms, served with red pepper coulis

Mousakas

Sautéed ground beef, roasted zucchinis & eggplants, potatoes, feta cheese béchamel sauce

Kotopoulo

Roasted organic half cut chicken marinated in fresh lemon & fine herbs, served with Sautéed Brussel sprouts & wild mushrooms, lemon potatoes

Arni Yiouvetsi

Traditional slowly cooked lamb shank in a homemade tomato sauce over greek orzo casserole

Dessert

Karidopita

Walnut cake dipped in honey cinnamon syrup served with vanilla ice-cream



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Vegetarian
options are
available



We only use first & cold press extra virgin olive oil "evo"