

4 course dinner

\$65 per guest

MENU



First Course (FAMILY STYLE)

Kalamaria Sharas

Grilled squid served with parsley citrus sauce

Kolokythokeftedes

Crispy zucchini fritters, graviera & feta cheese, mint evoo, tzatziki dip

Pikilia

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

Keftedes

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

Second Course (FAMILY STYLE)

Katsikisia

Spring mix, dill & garlic goat cheese, walnuts, dried cranberries, raspberry vinaigrette

Main Course (CHOICE OF)

Psito Psari

Daily fish preparation, freshly sautéed vegetables

Solomos

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

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

Yiaourti Crema

Chilled Greek yogurt flan served with honey & sour cherries



Vegetarian
options are
available

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

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