

4 course dinner

\$75 per guest

MENU



First course (FAMILY STYLE)

Kavouro-keftedes

Two Maryland jumbo lump crab cakes, lemon caper aioli

Saganaki

Saganaki style Greek graviera cheese, dry figs, flambéed with Metaxa brandy

Chips Lahanikon

Crispy thin-cut mixed vegetables, served with yogurt garlic sauce and eggplant spreads

Keftedes

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

Second course (FAMILY STYLE)

Horiatiki

Beefsteak tomatoes, Kalamata olives, Spring onions, cucumbers, tri-color peppers, barrel-aged feta, evoo

Main course (CHOICE OF)

Rizi Thalasinon

Tiger shrimp, finely chopped shellfish & fresh catch fish fillet in wild mushroom risotto & truffle oil

Kotopoulo

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

Solomos

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

Brizola

Bone-in Ribeye Steak, fine herbed compound butter, served with lemon potatoes

Dessert (FAMILY STYLE)

Assortment of savory house made desserts, fresh fruits. Fresh brewed coffee & tea service

Vegetarian
options are
available

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

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