

4 course dinner

\$85 per guest

MENU



First course (FAMILY STYLE)

Octapodi

Sushi quality grilled Mediterranean octopus, fennel, Spring onions, roasted red peppers, sweet balsamic emulsion

Pikilia

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

Plevrakia

Roasted lamb riblets, lemon sauce, Greek mountain grown oregano

Saganaki

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

Second course (FAMILY STYLE)

Katsikisia

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

Main course (CHOICE OF)

Garides Santorini

Tiger shrimp in Santorini style cooked linguini pasta, fresh tomato broth with Greek feta, spiced with oregano & parsley

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

Paidakia

Grilled rack of lamb over traditional Greek gigandes and feta cheese

Dessert (FAMILY STYLE)

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



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Vegetarian
options are
available



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