

4 course dinner

\$95 per guest

MENU



First course (FAMILY STYLE)

Pikilia

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

Octapodi

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

Kolokithokeftedes

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

Plevrakia

Roasted lamb riblets, lemon sauce, Greek mountain grown oregano

Second course (FAMILY STYLE)

Tragano avocado

Sliced avocado, beefsteak tomatoes, chickpeas, Kalamata olives, parsley, cumin, paprika, crumbled pita chips, aged white balsamic vinaigrette, evoo



Main course (CHOICE OF)

Tonos

Crusted in fine herbs sushi quality tuna, fingerling potatoes, Brussel sprouts, avocado mousse, soy cider vinaigrette

Kotopoulo

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

Seafood Mousakas

Finely chopped seafood specialties in layers of zucchini, eggplant & yellow squash seared in evoo, feta béchamel sauce

Pidakia

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



Vegetarian
options are
available

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

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AMMOS

52 Vanderbilt Avenue, York, NY 10017

Tel: 212.922.9999 • www.ammosny.com