

4 course Lunch MENU

\$60 per guest

Vegetarian
options are
available



First course (FAMILY STYLE)

Pikilia

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

Kolokytho-Keftedes

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

Kalamari

Served grilled with ladolemono sauce

Plevrakia

Roasted lamb riblets, lemon sauce, greek mountain grown oregano

Second course (FAMILY STYLE)

Katsikisia

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

Main course (CHOICE OF)

Psito Psari

Daily catch of the day fish fillet, chef's daily preparation

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 béchamel

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



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