

4 course Lunch MENU

\$90 per guest

Vegetarian
options are
available

First course (FAMILY STYLE)

Pikilia

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

Garides Kataifi

48 hour braised tiger shrimp, wrapped in kataifi phyllo dough, served with our beurre blanc sauce

Kavouro-Keftedes

Maryland jumbo lump crab cakes, lemon caper aioli

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)

Garides Santorini

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

Kotopoulo

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

Brizola

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

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

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