

## MEZZE / MEZZEDAKIA

- HOMEMADE TZATZIKI**(D,G) 12  
Greek yoghurt, cucumber and garlic served with grilled pita
- TARAMOSALATA**(G) 14  
Fish roe spread with Greek olive oil and spring onions served with grilled garlic bread
- SANTORINIAN FAVA** 12  
Fava beans, sweet onions and caper tapenade
- TYROKAFTERI**(D,G) 14  
Traditional spicy cheese cream served with served with grilled garlic bread
- MELITZANOSALATA**(G,N) 12  
Smoked cold eggplant spread, pine nuts and parsley served with grilled garlic bread
- SKORDALIA**(G,N) 12  
Potato purée with sweet garlic and smoked walnut served with pita bread

- GREEK MEZZE TRAY**(D,G,N) 42  
Greek salad, eggplant salad, tzatziki, olives, octopus ksidato, kalamaraki, tyrolafteri, picked anchovies and pita bread

## SALADS / SALATES

- AMMOS GREEK SALAD**(D,G) 22  
The famous Greek salad with seasonal tomatoes, Kalamata olives, onions, peppers, cucumber, capers, feta cheese, Greek extra virgin olive oil and crispy Salonika koulouri
- GRILLED VEGETABLES AND HALLOUMI**(D) 22  
Josper-grilled brown and oyster mushrooms, seasonal vegetables served with Greek balsamic extra virgin olive oil dressing
- SEAFOOD SALATA**(S) 28  
Octopus, squid, prawns, fish with mixed leaves and Greek citrus dressing
- GREEN SALAD**(D) 18  
Mixed leaves, grilled peach, manouri cheese and roasted peach vinaigrette
- DAKOS**(D,G) 22  
Rusk with a variety of tomatoes, Greek oregano, olive tapenade and xinomizithra cheese

## SIDES / SINODEVTIKA

- Baked Potatoes 10 | Broccoli 11 | Baby Vegetables 18 | Asparagus 12

## STARTERS / OREKTIKA

- FETA TYROPITA**(D,G) 24  
Feta cheese wrapped in filo pastry, chili flakes, top of watermelon and drizzled with Greek honey
- CALAMARAKI**(G) 26  
Deep-fried calamari served with taramosalata dip
- VEGETABLE GREEK TEMPURA**(D,G) 16  
Crispy fried eggplant and zucchini chips served with lemon yoghurt sauce
- GRILLED MASTELLO CHEESE**(D,G) 22  
Served with tomato marmalade, mint-flavoured olive oil and crispy bread
- KEFTEDAKIA**(D,G) 22  
Beef meatballs served with tomato sauce and yoghurt sauce
- GRILLED OCTOPUS** 36  
Served with Santorinian fava, caper tapenade and sweet onions
- AMMOS FRESH HAND-CUT FRIES** 12 +4  
With feta cheese mousse(D)
- GRILLED SARDINES FILLET** 22  
Tomato tartare, lemon vinaigrette and green herbs
- SPICY GARLIC PRAWNS**(D,S) 26  
Buttered prawn bisque, mint oil and spicy garlic
- CRISPY ANCHOVIES FILLET**(D,G) 22  
Served with squid ink mayo
- GARIDAKI SYMIAKO**(S,G) 22  
Crispy baby prawns, lime zest and spring onions
- MUSSELS**(S) 24  
Steamed mussels, fennel, cherry tomatoes, lemon zest and Greek herbs



## PASTA / ZYMARIKA

- ORZO SEAFOOD**(S,G) 34  
Orzo pasta, Ammos tomato sauce, shrimps, calamari, mussels and dried cherry tomatoes
- SEAFOOD LINGUINI**(D,S,G) 32  
Prawns, mussels, calamari, chili flakes and a fresh tomato sauce
- ORZO MEATBALLS**(G) 28  
Orzo Pasta, beef meatballs, zucchini and sweet tomato sauce
- HANDMADE CRETAN PASTA SKIOUFIHTA**(D,G) 28  
Veal bacon, poached egg, Greek yoghurt and graviera cheese cream
- PASTA / ORZO WITH LOBSTER**(D,S,G) 87  
Greek-style whole lobster in a cherry tomato sauce and fennel  
RECOMMENDED FOR 2

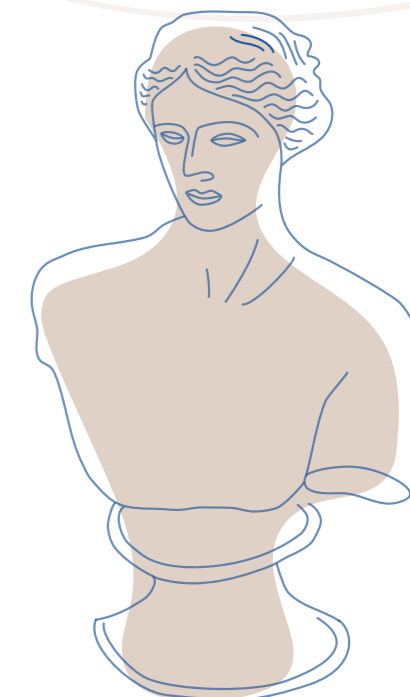
## MEAT / KREAS

- AMMOS MOUSAKAS**(D,G) 28  
Eggplant, potatoes, minced beef and Kefalotyri cheese cream
- CHICKEN SOUVLAKI**(D,N,G) 32  
Served with hand cut fries, tzatziki, onions, parsley, grilled tomato and pita bread
- BEEF SOUTZOUKAKIA**(D,G,N) 34  
Greek-style kebabs served with hand cut-fries, tzatziki, onions, parsley, grilled tomato and pita bread
- LAMB CHOPS**(D,G) 38  
Marinated in yoghurt served with butter herbs, potatoes, grilled asparagus and yoghurt sauce

## FISHERMAN'S CHOICE / EPILOGI TOU PSARA

Ask your waiter for a tour of our fresh seafood display and for more information on prices, specials and recommendations.

- SALMON SOUVLAKI** 33  
Served with green beans, broccolini and lemon vinaigrette
- GREEK SEA BREAM FILLET** 34  
Served with baby roasted vegetables and lemon vinaigrette
- GREEK SEA BASS FILLET** 36  
Served with baby roasted vegetables and lemon vinaigrette
- GREEK SHI DRUM FILLET**(D) 39  
Served with sautéed wild greens and yoghurt lemon vinaigrette
- KING PRAWNS**(S) 46  
Served with mix salad, Greek extra virgin olive oil and lemon





A M M O S

G R E E K R E S T A U R A N T & B E A C H

I B I Z A

[www.amosgreek.com](http://www.amosgreek.com)

 / ammosgreekibiza

 ammos greek ibiza