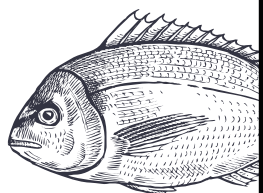
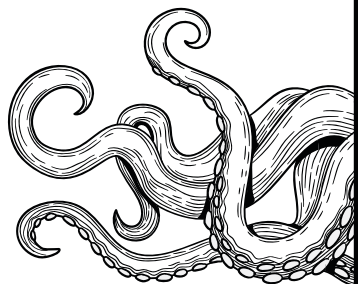


3 course
NEW YORK CITY
RESTAURANT WEEK
MENU
\$60



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ammos



NYC
Restaurant Week

APPETIZERS

(Choice of one)

SALATA A LA DIMITRI

Baby arugula and mixed greens, mixed berries, strawberries, dry Kalamata figs, Macadamia nuts, cashews, Greek honey & garlic balsamic vinaigrette dressing.
Add cheese for an extra \$5 (choice of feta or goat cheese)

SPANAKOPITA

Traditional spinach pie, barrel-aged feta, tomato sauce, mint evoo

OCTAPODI (PLUS \$15)

Grilled Mediterranean octopus, fennel, capers, onions, roasted red peppers, honey balsamic emulsion

LOBSTER YOGURT SALAD (PLUS \$15)

Tender lobster pieces, lightly steamed and tossed with Greek yogurt, fresh cilantro, and orange segments, finished with a citrus honey-ginger emulsion and a drizzle of basil-mint oil.

KALAMARI

Grilled with ladolemono sauce or crispy with lemon caper aioli

KEFTEDES

Ground sirloin meatballs cooked in tomato & basil sauce, parsley, springled with crumbled feta

MAIN COURSE

(Choice of one)

PSARI IMERAS

Fresh catch of the day, chef's special preparation

KOTOPOULO

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

MAKARONIA MANITARIA

Linguini pasta sauteed with evoo, Shiitake & cremini mushrooms, garlic, onions, fresh lemon juice, parsley, Santorini wine, seasoned with sea salt, ground pepper & crushed red pepper flakes

AMMOS BIFTEKI

Ground sirloin burger, lettuce, tomatoes, Vidalia onions served in pita with Ammos oregano fries & tzatziki sauce

BRIZOLA (PLUS \$19)

16oz Bone-in Ribeye Steak, fine herbed compound butter, served with garlic mashed potatoes, served with creamy garlic peppercorn

DESSERT

(Choice of one)

YIAOURTI KREMA

Chilled Greek yogurt infused with seasonal berries, served with Greek honey & sour cherries

KARIDOPITA

Walnut cake dipped in honey cinnamon syrup served with vanilla ice-cream

PAGOTO / GRANITA

Chefs Daily specialty choice of ice-cream or sorbet