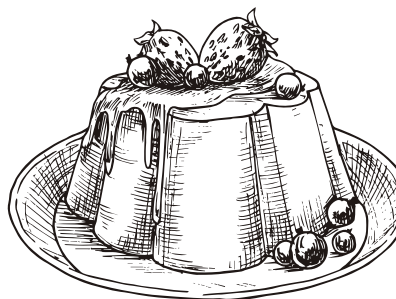
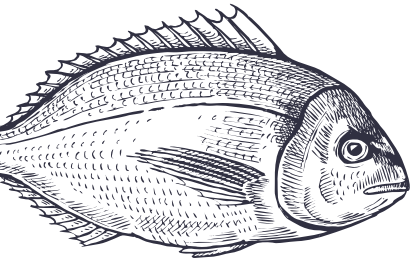
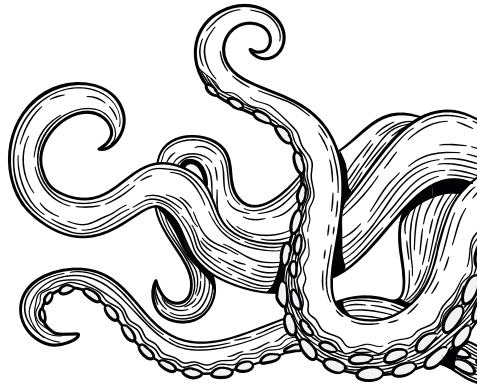


3 course
NEW YORK CITY
RESTAURANT WEEK
MENU
\$60



estiatorio
ammos



NYC
Restaurant Week

APPETIZERS

(Choice of one)

HORIATIKI

Beefsteak tomatoes, Kalamata olives, Spring onions, cucumbers, tri-color peppers, barrel-aged feta, fresh Mount Taygetos oregano, evoo

SPANAKOPITA

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

PIKILIA SPREADS (choice of one)

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

KALAMARI

Grilled with ladolemono sauce or crispy with lemon caper aioli

PSITES SARDELES

Grilled Mediterranean fresh sardines, fresh lemon & herbs

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

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

LAHANIKA SKARAS

Grilled eggplant, zucchini, vine tomatoes, Vidalia onion, Bell peppers and jumbo asparagus, almond garlic purée

KOTOPOULO

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

AMMOS BIFTEKI

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

ARNI YIOUVETSI

Traditional slowly cooked lamb shank in a homemade tomato sauce over Greek orzo casserole

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