

ORETIKA – HOME MADE DIPS

TZATZIKI Greek yoghurt, cucumber, garlic, fresh herbs & olive oil **9.5** GF, VG

TARAMA Fish roe caviar, lemon, bread crumbs & olive oil **9.5**

MELITZANA Roasted eggplant, onion, garlic, tomato & olive oil **9.5** GF, VG, V

SKORDALIA Potato, garlic & olive oil **9.5** GF, VG, V

MIXED DIPS PLATTER All 4 of our home made dips

- 2 PEOPLE **19**

- 4 PEOPLE **28**

AMMOS MEZE DIPS PLATTER All 4 of our home made dips plus Greek feta, marinated red peppers, olives & dolmades **38**

MEZE – ENTREES

SAGANAKI Pan fried kefalograviera cheese **17.5** GF

LOUKANIKO Spicy chargrilled pork Greek sausage **16**

DOLMADES Vine leaves stuffed with rice & herbs **16** GF, VG, V

PIPERIES FLORINIS Marinated chargrilled red peppers with feta **14** GF

FETA & OLIVES Greek feta & Kalamata olives **16** GF

KOLOKYTHOKEFTEDES Zucchini rissoles with feta & herbs **18** GF

CALAMARI TIGANITO Calamari lightly dusted in flour & fried **20** GF

CALAMARI Chargrilled Calamari with lemon, olive oil & oregano **20** GF

OXTAPODI Chargrilled Octopus with lemon & olive oil **28** GF

SCALLOPS Chargrilled skewered scallops served with lemon **20** GF

LEMONATES Oven baked lemon potatoes **14** GF, VG, V

BOWL OF CHIPS **10** GF, VG, V

+ Feta \$3 GF

PITA BREAD – \$3 per serve VG

OVEN BAKED

GEMISTA Seasonal vegetables stuffed with rice & herbs with lemon potatoes **30** GF, VG, V

MOUSSAKA Oven baked layers of potatoes, eggplant & herbed beef-mince, topped with bechamel sauce **34** GF

KREATIKA – MEAT

ALL MEALS SERVED WITH PITA, TZATZIKI & LEMON POTATOES

GYROS Marinated & shaved gyros from the spit

Chicken **31** • Lamb **33** • Mixed **32**

KALAMAKI Chargrilled fillet skewers

Chicken **32** • Lamb **36** • Mixed **34**

KEFTEDES Traditional home-made beef mince rissoles **31**

PAYTHAKIA Chargrilled lamb cutlets **40**

MIX GRILL PLATTER FOR TWO \$90

Lamb Gyros • Chicken Gyros
Chicken Skewers • KefteDES • Loukaniko
Pita • Tzatziki

THALASSINA – SEAFOOD

CALAMARI TIGANITO Fried calamari with side salad & tartar sauce **36** GF

CALAMARI Chargrilled calamari with side salad & tartar sauce **36** GF

GARIDES Chargrilled king prawns with side salad & tartar sauce **40** GF

SCALLOPS Chargrilled scallops with side salad & tartar sauce **38** GF

SEAFOOD SAGANAKI Prawns, calamari, mussels, scallops & fish fillet pan cooked in red sauce with rice **42** GF

FLOUNDER Chargrilled whole flounder with lemon potatoes & side salad **38** GF

FISH OF THE DAY Chargrilled fish fillets with lemon potatoes & side salad **38** GF

SEAFOOD PLATTER FOR TWO \$110 GF

Calamari • Fish Fillets • Scallops
Grilled King Prawns • Mussels
Tartar Sauce

SALATES – SALADS

GREEK Lettuce, tomatoes, onions, olives, cucumber, olive oil, feta & oregano **Small 13/ Large 18** GF

HORIATIKI Traditional village salad with tomatoes, onions, peppers, olives, cucumber, olive oil & feta **18** GF

GARDEN Lettuce, dill, spring onions & olive oil **14** GF, VG, V

KIDS MEAL 12 & under

ALL KIDS MEALS SERVED WITH CHIPS

Choice of one of the following: Lamb Gyros, Chicken Gyros, Fried Calamari, Lamb Skewers or Chicken Skewers **18**

BANQUETS

THE ZEUS \$65 PP

ENTREE

Mixed Dips

Saganaki

Piperies Florinis

MEAT PLATTER

Lamb Gyros

Chicken Gyros

Chicken Skewers

KefteDES

GREEK SALAD

DESSERT

Baklava

Loukoumades

GREEK COFFEE

**MINIMUM 4 PEOPLE
PER BANQUET**

THE AMMOS \$90 PP

ENTREE

Mixed Dips

Saganaki

Dolmades

Piperies Florinis

MEAT PLATTER

Lamb Gyros

Chicken Gyros

Chicken Skewers

KefteDES

SEAFOOD PLATTER

Fish Fillets

Calamari

Prawns

Mussels

GREEK SALAD

DESSERT

Baklava

Loukoumades

GREEK COFFEE

1% SURCHARGE APPLIES ON ALL CARD TRANSACTIONS

10% SURCHARGE ON PUBLIC HOLIDAYS

Prices are subject to change without notice

GF = gluten free / VG = vegetarian / V = vegan

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