



# Àmmilos

FINE CUISINE

*All day menu*

*Menu by our head chef Costas Aggelopoulos*

**Bread** 2.50€  
**Pita bread** 4.00€

**Traditional homemade Tzatziki** 8.00€

**Smoked Eggplant** 9.00€  
spread with garlic & walnuts

**Cheese Spread** 9.00€  
with feta, chili, paprika & oregano  
from Santorini

**Fish Roe Spread** 10.00€  
crispy pita & salmon eggs

**Tomato Salad** 14.00€  
with cherry tomatoes, caper, soft cheese  
& carob rusk

**Chicken Salad** 15.00€  
with grilled chicken, garlic crouton,  
citrus dressing & gruyere from Syros

**Green Salad** 15.00€  
with mushrooms, sun dried figs,  
manoyri cheese & balsamic dressing

**Greek Salad** 14.00€  
tomato, cucumber, pepper, caper, olives  
& barrel feta cheese

## *SPREADS*

## *FROM THE GARDEN*

**Fire Shrimps** 25.00€  
with fish roe salad, ink garlic sauce &  
fresh oregano

**Sea Bream** 25.00€  
cooked in the paper with fresh herbs,  
wild greens and lemon egg sauce

**Grilled Octopus** 21.00€  
with hummus, black olives, fresh herbs  
& citrus sauce

**Shrimps' Pasta** 25.00€  
with fennel, bell pepper & cream

**Grilled Calamari** 18.00€  
with lemon herb sauce and caper

**Gioyvetsi Orzo Pasta** 25.00€  
with shrimps, grilled tomato sauce,  
fresh herbs & feta cheese

## *FROM THE AEGEAN SEA*

**Beef Meatballs** 16.00€  
with tomatoes sauce, cheese from  
Andros, green olive & mint

**Chicken Souvlaki** 22.00€  
marinated with Greek yogurt & rice  
with fresh herbs

**Crunchy Barrel Feta Cheese** 12.00€  
with pine, raisin, pistachio & honey

**Smoked Pork steak** 22.00€  
with mushrooms sauce, lemon and  
potatoes pure

**Grilled Artichokes** 15.00€  
with lemon egg sauce

**Beef Patty** 25.00€  
with feta sauce, pepper &  
crunchy potatoes

**Lamb** 35.00€  
with vegetables, feta & lemon sauce  
with thyme

**Beef Tagliata Steak** 38.00€  
with potatoes and verde sauce

## *FROM THE SOIL*

<b>Baklavas</b> with pistachio ice cream	11.00€
<b>Lava Chocolate Cake</b> with ice cream	11.00€
<b>Ice Cream</b> (flavors vanilla, chocolate, strawberry)	6.00€

*TO WRAP IT UP*

**Hummus** 9.00€  
with fresh herbs and nuts

**Pasta Pomodorini** 15.00€  
with cherry tomatoes and basil

**Smoked Eggplant** 9.00€  
spread with garlic & walnuts

**Mushrooms Risotto** 19.00€  
variety of mushrooms with fresh  
oregano

**Tomato Salad** 14.00€  
with carob crackers, basil and garlic

**Mixed Vegan Risotto** 19.00€  
with zucchini, eggplant and mixed bell  
pepper

**Falafel** 18.00€  
with rice, tahini sauce and grilled  
vegetables

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**Red Fruits Sorbet** 9.00€

## *VEGETARIAN MENU*

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PLEASE INFORM US FOR ANY FOOD ALLERGIES

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE). VAT AND ALL LEGAL TAXES ARE INCLUDED TO ALL ABOVE PRICES

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