



AMMOS
GREEK
TAVERN

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 **8.5** GF, VG, V

MIXED DIPS PLATTER All 4 of our home made dips

- 2 PEOPLE **19**

- 4 PEOPLE **27**

AMMOS MEZE DIPS PLATTER All 4 of our home made dips plus

Greek feta, marinated piperries, olives & dolmades **36**

MEZE - ENTREES

SAGANAKI Pan fried kefalograviera cheese **15.5** GF, VG

LOUKANIKO Spicy chargrilled Greek sausage **15**

DOLMADES Vine leaves stuffed with rice & herbs **14** GF, VG, V

ZUCCHINI FLOWERS Beer battered & lightly fried, stuffed with feta cheese, drizzled with balsamic honey **14** GF, VG

PIPERIES FLORINIS Marinated chargrilled red peppers with feta **14** GF, VG, V

FETA & OLIVES Greek feta & Kalamata olives **14** GF, VG

FETA PASTELI Pan fried feta cheese coated in sesame seeds drizzled with honey **16** GF, VG

KOLOKYTHAKIA Pan fried Zucchini chips **16** GF, VG, V

KOLOKYTHOKEFTEDES Zucchini rissoles with feta & herbs **16** GF, VG

CALAMARI TIGANITO Calamari lightly dusted in flour & fried **18** GF

CALAMARI Chargrilled Calamari with lemon, olive oil & oregano **19** GF

OXTAPODI Chargrilled Octopus with lemon & olive oil **23** GF

OXTAPODI XIDATO Pickled octopus marinated in olive oil & vinegar **23** GF

SCALLOPS Chargrilled skewered scallops served with lemon **19** GF

SARDELES PASTES Home-made pickled Sardines **14** GF

AMMOS PATATES Sliced potatoes topped with feta cheese & oregano **12** GF, VG

LEMONATES Oven baked potatoes with lemon & olive oil **10** GF, VG, V

BOWL OF CHIPS **9** GF, VG, V

+ Feta \$2

PITA BREAD - \$2.00 per serve VG

OVEN BAKED

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

MOUSSAKA Oven baked layers of potatoes, eggplant & herbed beef-mince, topped with bechamel sauce **32** GF

KREATIKA - MEAT

GYROS From the spit served with pita bread, potatoes & tzatziki GF available

- CHICKEN **30**

- LAMB **32**

- MIXED **31**

KEFTEDES Traditional mince rissoles served with lemon potatoes **30**

ARNI KALAMAKI Lamb fillet skewers served with pita bread, potatoes & tzatziki **34** GF available

KOTA KALAMAKI Chicken fillet skewers served with pita bread, potatoes & tzatziki **31** GF available

PAYTHAKIA Chargrilled lamb cutlets served with lemon potatoes **36** GF

MIX GRILL PLATTER FOR TWO \$80

Lamb Gyros • Chicken Gyros
Chicken Skewers • KefteDES • Loukaniko

THALASSINA - SEAFOOD

CALAMARI TIGANITO Calamari lightly dusted in flour & fried **34** GF

CALAMARI Chargrilled calamari served with lemon **34** GF

GARIDES Chargrilled king prawns with lemon juice & olive oil **36** GF

SCALLOPS Chargrilled skewered scallops **34** GF

SEAFOOD SAGANAKI Prawns, calamari, mussels, scallops & fish fillet pan cooked in red sauce with rice **38** GF

GARLIC GARIDES Prawns cooked in a white garlic sauce with rice **38** GF

GARIDES SAGANAKI Prawns cooked in our red sauce with rice **38** GF

MIDIA SAGANAKI Mussels cooked in our red sauce with feta cheese **30** GF

FLOUNDER Chargrilled whole flounder served with lemon potatoes **36** GF

FISH OF THE DAY Chargrilled fish fillet served with lemon potatoes **36** GF

SEAFOOD PLATTER FOR TWO \$110 GF

Calamari • Fish Fillets • Scallops
Grilled King Prawns • Mussels

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

*Gluten free meals may contain traces of gluten

All our meals are cooked to order - Good food takes time

Prices are subject to change without notice - Minimum cover charge on Saturdays \$30

SALATES - SALADS

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

GREEK Lettuce, tomatoes, onions, olives, cucumber, olive oil, feta & oregano **16** GF, VG

MAROULI Cos lettuce, dill, spring onions & olive oil **14** GF, VG

PANTZARI Whole fresh beetroot with olive oil **15** GF, VG

KIDS MEAL 12 & under

Choice of one of the following: Lamb Gyros, Chicken Gyros, Calamari Tiganito, Lamb Skewer or Chicken Skewer
(All served with chips) **18**

BANQUETS

THE ZEUS \$60 PP

ENTREE

Mixed Dips

Saganaki

Piperries Florinis

MEAT PLATTER

Lamb Gyros

Chicken Gyros

Chicken Skewers

KefteDES

GREEK SALAD

DESSERT

Baklava

Loukoumades

TEA or COFFEE

**MINIMUM 2 PEOPLE
PER BANQUET**

THE AMMOS \$85 PP

ENTREE

Mixed Dips

Saganaki

Dolmades

Piperries Florinis

MEAT PLATTER

Lamb Gyros

Chicken Gyros

Chicken Skewers

KefteDES

SEAFOOD PLATTER

Fish Fillets

Calamari

Prawns

Mussels

GREEK SALAD

DESSERT

Baklava

Loukoumades

TEA or COFFEE

Follow us
tag us
@AMMOSGREEKTAVERN

