



**AMMOUDI**  
SANTORINI

*Some say food tastes best when enjoyed in its natural setting, and we agree.  
Welcome to Ammoudi Bay.*





## SPREADS

### TARAMOSALATA

Whipped fish roe / Bottarga /sea fennel / extra virgin olive oil

### FAVA SANTORINIS

Confit tomato / smoked white onion / capers

### TZATZIKI

Pickled cucumber / black olives /dill

### HUMMUS

Crispy spiced chickpeas / nigella seeds / sumac

### BREAD BASKET

Smoked marinate olives / roasted tomato paste from Santorini

## SALADS

### GREEK SALAD

Variety of tomatoes / cucumber / peppers / onion /  
Kalamata olives / sea fennel / capers carob rusk /  
oregano & Skotyri cheese from Ios island

### AMMOUDI

Romano lettuce / radishes / tomatoes / carrot / cucumber  
olives capers / spring onion / rocket & aged barrel vinegar

### PRAWN CEASAR STYLE

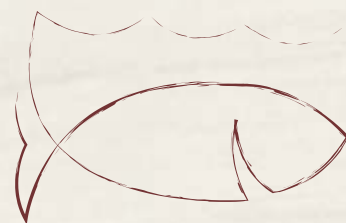
Prawn / baby gem / romaine lettuce / croutons  
red chilli / lemon confit / Arseniko cheese from Naxos

### “MAVROMATIKA”

Black eye beans / homemade pickles / radish / tara –mayo /  
Florina peppers / spring onions

### BEETROOT SALAD

Wild greens / marinated beetroots / nigella seeds / Galomytzithra



## RAW /COLD APPETIZERS

### OYSTER (DAILY SUPPLY) per piece

Olive oil / black pepper mignonette /  
mollasses & pomegranate - ponzu sauce

### TUNA TARTARE

Mandarin dressing / avocado / cucumber /  
Piment d'Espelette  
+ Fresh Truffle

### “CRUDO” OF THE DAY

Asian spicy sesame soy dressing / chives /  
roasted sesame seeds

### RED PRAWN CARPACCIO

Citrus zest / red chilli / chives / lemon oil & caviar

### OCTOPUS CARPACCIO

Capers / rocket / radish / shallot /  
pepper-lemon dressing

### FISH OF THE DAY CARPACCIO

Greek olives / capers / tomato / herbs / sea fennel

### FISH OF THE DAY CEVICHE

Coriander / local grapes / grapefruit / citrus marination /  
smoked pepper / red onion  
+ Caviar

### CRAB SALAD

Variety of blue Greek crab and king crab /  
Crunchy vegetables / truffle-citrus dressing  
+ Truffle  
+ Caviar



## HOT APPERTIZERS

### **FISH SOUP KAKAVIA STYLE**

Potato / carrot / onion / lemon / black roasted pepper

### **MUSSELS "AHNISTA"**

Red chilli / fennel / herbs / lemon / white wine

### **BAKED MANOURI CHEESE**

Wild greens / local grapes / salted pistachio / lemon / mint

### **FRIED ZUCCHINI**

Yogurt / mint / black pepper

### **CRUNCHY FRIED CALAMARI**

Aegean tartar sauce / parsley / smoked paprika

### **FRIED ANCHOVIES**

Cajun / lemon & fleur de sel

### **SHRIMPS SAGANAKI**

Tomato sauce / langoustine broth / feta cheese / herbs

### **SHRIMPS OUZO**

Spring onion / ouzo / langoustine cream / orange zest

### **GRILLED SUNDRIED OCTOPUS**

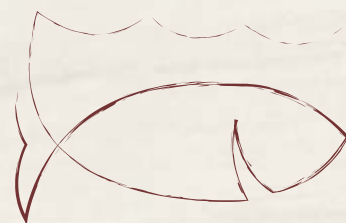
Oregano / aged barrel vinegar & extra virgin olive oil

### **GRILLED CALAMARI (PER KILO)**

Smoked chilli oil / radish parsley onion salad / lemon oil dressing

### **FRENCH FRIES**

Sea salt & organic oregano



## PASTA & RISOTTO

### RISOTTO WITH VINSANTO

Broccoli / Arseniko Naxou / roasted almond

### RIGATONI AUBERGINE

Tomato sauce / dry-Myzithra / rocket

### RED PRAWN PASTA

Pink peppercorn / bisque / red prawn tartare / lime / caviar

### SEAFOOD PASTA

Prawns / mussels / vongole / tomato sauce / bisque sauce / herbs

### RISOTTO SEA FOOD

Prawn / fish / mussels / vongole / fennel / dill /  
white wine / red chilli / lemon zest

## MAINS

### FISH FILLET OF THE DAY

Variety of greens / fresh tomato / lemon oil / herbs

### SEAFOOD MOUSSAKA

Aubergine / potatoes / seafood stew / bisque bechamel

### HALF CHICKEN

Lemon / green pepper / Greek honey & roasted vegetables

### STRIP LOIN (300gr)

Roasted tomato & BBQ herbs



## FISH PER kg

<b>SOLE</b> .....	<b>BLACKFISH</b> .....
<b>SCORPION</b> .....	<b>GOLDBLOTCH</b> .....
<b>SEABASS</b> .....	<b>RED MULLET</b> .....
<b>SEABREAM</b> .....	<b>WHITE SEABREAM</b> .....
<b>GROUPE</b> .....	<b>RED SNAPPER</b> .....

## MARKET PLACE

### RAW

Sliced and served with our signature sauce .....

### KAKAVIA SOUP

Potato / carrot / onion / lemon / black roasted pepper .....

### GRILLED

Wild greens / steam vegetable / lemon oil sauce .....

### SALT CRUST

Wild seasonal greens / steam vegetable / lemon oil sauce .....

### BIANCO STYLE

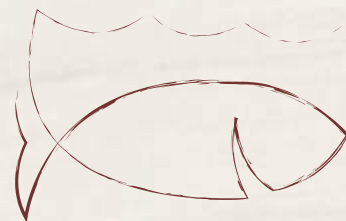
Potatoes / Allepo pepper / white fish sauce .....

### PLAKI

Vegetables / tomato sause / herbs .....

### PASTA OR YIOUVETSI

Ask your server .....



## SHELLFISH PER .....KGR

**LANGOUSTINES** .....

**PRAWNS** .....

**JUMBO TIGER PRAWNS** .....

**LOBSTER** .....

**GRILL** .....

**ORZO YIOUVETSI** .....

Bisque cream / truffle paste & Graviera cheese  
+ fresh truffle

**LINGUINI** .....

Tomato / black olives / fennel and basil

## AMMOUDI FISH - SEAFOOD PLATTERS

**SEAFOOD PLATER** .....

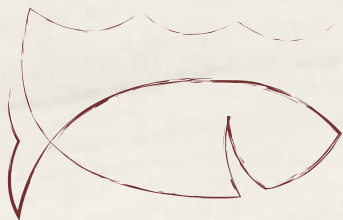
Grilled calamari / prawns / grilled octopus / fish of the day /  
steamed vegetables & lemon olive oil dressing

**SPECIAL SEAFOOD PLATTER** .....

Grilled calamari / prawns / grilled octopus / fish of the day /  
steamed vegetables & lemon olive oil dressing

**PREMIUM PLATER** .....

Grilled lobster / langoustine / jumbo prawns /  
fresh fish of the day / steamed vegetables & lemon olive oil dressing





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The oil used for frying fish and fresh french fries is sunflower oil or corn oil.

Prices include VAT and city tax rate.

For any food allergies, please inform us.

Market Regulation Supervisor: George Verikakis



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