



AMMOUDI

FISH TAVERN

SALADS

Greek Salad

(Tomato, cucumber, onion, olives, green peppers, feta cheese, capers, caper leaves, oregano, vinegar drops, olive oil)

Emily's Salad

(Smoked salmon, lettuce, arugula, baby spinach, black raisins, katiki cheese from Domokos, tomato, capers, sunflower seeds, Vinaigrette dressing)

Cretan Dakos

(Cretan rusk, peeled tomato, goat feta, olives, capers, caper leaves, oregano, olive oil)

Boiled Salad

A variety of boiled seasonal vegetables

Arugula

(Lettuce, arugula, parmesan peels, sun dried tomato, pine nuts, sun dried black currant, honey sauce)

Ammoudi Special

(Coarsely chopped lettuce, lettuce hearts, peeled tomato, radish, carrot, olives, onion, pickles, capers, caper leaves, dill, olive oil, vinegar)

Mediterranean Salad

TRADITIONAL STARTERS

Toasted Bread

(olive oil, oregano and olives)

Santorini's fried potatoes

Spicy Cheese Salad

(Goat feta with peppers)

Tzatziki

(Yoghurt, garlic, cucumber)

Agioritiki Eggplant Salad

(baked local flasks or white aubergines with garlic, onion and parsley, extra virgin olive oil)

Fried Zucchini

(Spiced fried zucchini with yoghurt sauce dip)

Saganaki Cheese

White Taramosalata

(White tarama, onion, potato, fresh lemon juice, sunflower oil)

Santorini's Fava

(capers, onion and olive oil)

Santorini's Tomato balls

(Tomato, onion, garlic, parsley, flour)

Santorini's Zucchini balls

Grilled Halloumi

(Grilled Cypriot cheese and tomato)

Slice goat feta in crust leaf with honey and black/white sesame

Mastelo with mastic, honey and sesame

Variety of grilled vegetables

(Fresh seasonal vegetables with balsamic sauce)

HOT SEAFOOD STARTERS

Fried Fish

(Anchovy, Sprat, Smelt)

Fried Squid

(Freshly fried squid accompanied by cuttlefish ink sauce)

Steamed Mussels

Saganaki Mussels

Fish soup of the day

Fried Crayfish crumb with cocktail sauce

Saganaki Crayfish crumb

(Crayfish crumb with fresh tomato, feta, ouzo)

Grilled Squid per kilo

Sun dried octopus, grilled

Sun dried fish, grilled

Seafood "Tigania"

COLD SEAFOOD STARTERS

Anchovies marinated in vinegar

Smoked Mackerel

Salmon marinated in lemon

Sea Bass Carpaccio

Tartare King Crab

Tartare of Salmon

Tuna Carpaccio

Urchin Salad

Shellfish (clams, shimmery) per kilo

SHRIMPS

Fried Shrimps

Saganaki Shrimps

Shrimps with ouzo and orange

SPAGHETTI AND SEAFOOD RISOTTO

Greek Style Seafood Risotto

Linguine with Seafood

Linguine with Shrimps and fresh tomato sauce

FISH IN CHARCOAL (PER KILO)

Swordfish Slice

Cod

Sole fish

Scorpion fish

Sea Bass

Sea Bream

Grouper

Blackfish

Goldblotch Grouper

Black Sea Bream

Red Mullet

Grilled Prawns

White Sea Bream

Pagrus

Crab Legs

Lobster

SEA FOOD VARIETIES

Variety of Seafood

Special Variety of Seafood

AMMOUDI SPECIAL

Fish Soup Chowder (kg).

Lobster with Linguine (kg).

Fisherman's Lobster with barley (kg).

Seafood Quartetto (Salmon, Shrimps, Mussels, White Fish)

Scampi (kg).

Santorinian Sautee Fish Fillet

FOR MEAT EATERS

Grilled Chicken Fillet

T-bone Steak

FOR VEGETERIANS

Linguine with seasonal vegetables and feta

Mediterranean Risotto with seasonal vegetables and feta



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