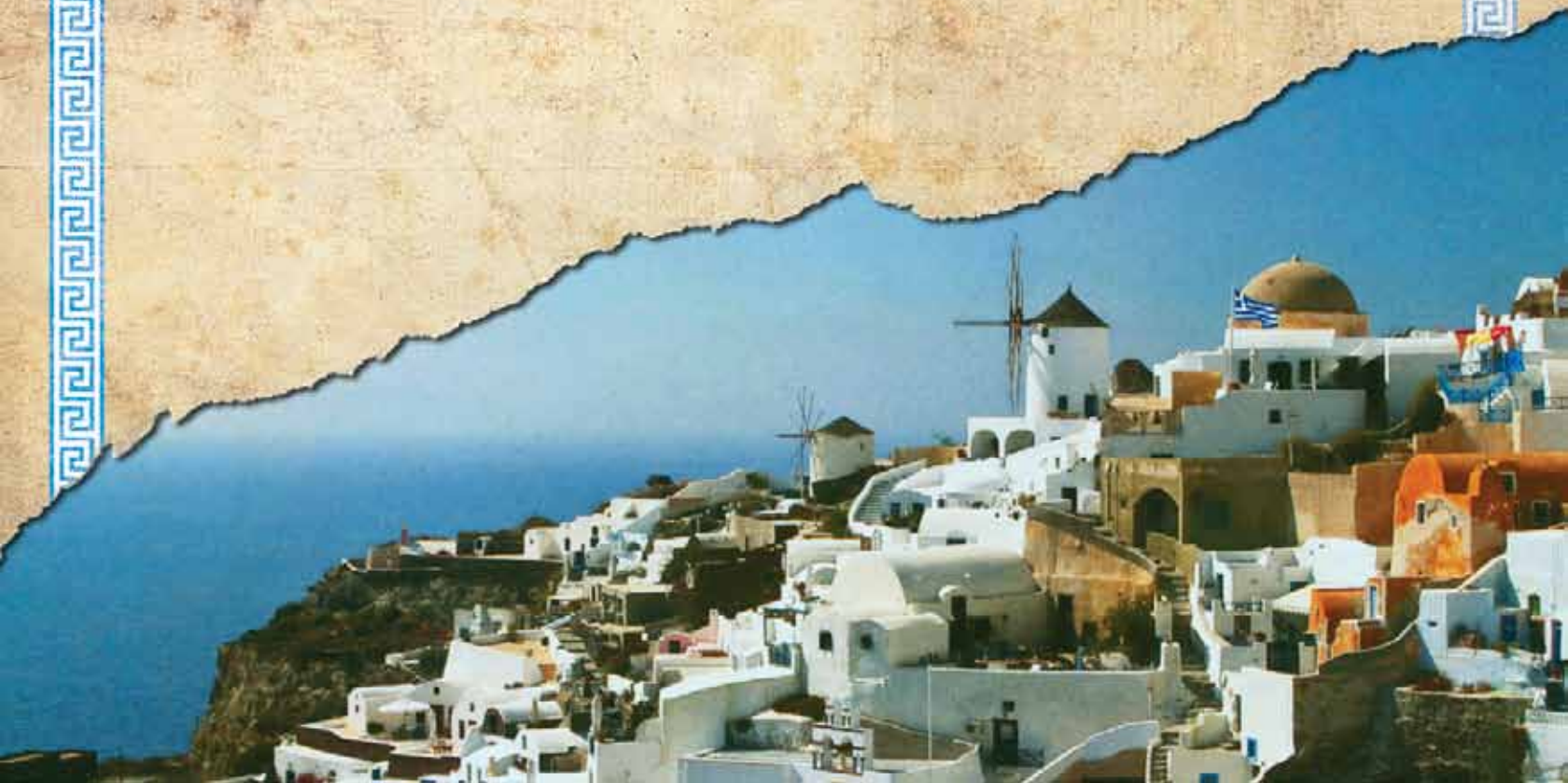


AMMOS

Authentic **GREEK** Cuisine



*Ammos foods are prepared with extra virgin olive oil and NO trans fat oils are used

MEZEDES - APPETIZERS

TZATZIKI - Tangy yogurt, garlic and cucumber dip served with pita wedges. 6.50

TARAMOSALATA - Robust lemony fish roe dip, served with pita wedges. 6.50

MELITZANOSALATA - Luscious grilled eggplant made with extra virgin olive oil served with pita wedges. 6.50

SCORDALIA - Creamy garlic and potato dip, served with pita wedges. 6.50

HUMMUS DIP - Garbanzo, tahini and garlic dip served with pita wedges. 6.50

TRIPLE COMBO - Your choice of any three of the above dips, served with pita wedges. 14.95

DOLMADES - (6) Stuffed grape leaves with fresh herbs and rice. 7.95

FETA - Sprinkled with oregano and olive oil. 8.45

ELIES - Marinated Kalamata olives. 6.25

SAGANAKI - A wedge of Greek cheese pan fried and flamed with brandy. 8.95

SPANAKOPITA - Crispy savory phyllo pastry filled with spinach, onions, feta and aromatic herbs. 7.95

KEFTEDES - Greek Meatballs in tomato Sauce. 9.95

TYROPITA - A delicious mix of feta and ricotta cheese wrapped in phyllo. 7.95

PATATES LEMONATES - Oven roasted potatoes with lemon and olive oil. 4.95

KOLOKITHAKIA TIGANITA - Fried Zucchini served with scordalia. 6.95

PATATES TIGANITES - Greek fries, lightly seasoned with oregano and feta cheese. 5.95

CALAMARI TIGANITO - Lightly battered and flash fried, served with marinara sauce. 8.95

LOUKANIKO - Greek Sausage flavored with orange and cinnamon. 8.45

GARITHES SAGANAKI - (5) Jumbo sautéed shrimp with feta and tomato sauce. 9.95

OCTAPODI - Octopus poached and marinated, served cold with diced onions. 9.45

MINI SAMPLER - The best flavors of Greece: Spanakopita, Tyropita, Dolmades, KefteDES, Tzatziki sauce and pita wedges. 17.45

18% gratuity for parties of 5 or more



SOUPA AND SALATA

SOUP OF THE DAY – cup 4.45 bowl 5.45



HORIATIKI – Fresh tomatoes, cucumbers, green peppers, onions, olives, oregano, and feta, tossed in our housemade vinaigrette. 10.45

GREEK SALAD – Lettuce, tomatoes, cucumbers, green peppers and onions tossed in a vinaigrette, topped with feta cheese and olives. 9.45
– Small Greek Salad. 5.95

* Add Chicken or Gyro Meat to any salad for 3.00

GYRO – Soft pita stuffed with slow roasted gyro meat. Served with lettuce, tomato, onions and Tzatziki sauce. 9.45

CHICKEN PITA – Soft pita stuffed with chicken, lettuce, tomatoes, onions and Tzatziki sauce. 9.45

GREEK BURGER – Seasoned Burger served inside pita bread with lettuce, tomatoes, onion and Tzatziki sauce. 9.45

GYRO PLATTER – Gyro Meat over a bed of French Fries. Served with pita wedges, Tzatziki, and a Greek salad 12.45

CHICKEN PLATTER – Grilled chicken over a bed of french fries, served with pita wedges, Tzatziki, and a small greek salad. 13.45

18% gratuity for parties of 5 or more.

SANDWICHES

SERVED WITH FRENCH FRIES.

TRADITIONAL GREEK SANDWICH – Slices of feta cheese, tomatoes, olives sprinkled with olive oil and oregano on multigrain bread. 9.45

VEGGIE PITA – lettuce, tomatoes, onions, zucchini, feta, and Tzatsiki sauce wrapped in a pita. 9.45



Comfort Foods

SPITIKO FAYITO

SIDES: GREEN BEANS, RICE, FRENCH FRIES OR OVEN
ROASTED POTATOES

ADD A SMALL GREEK SALAD FOR 3.95



MOUSAKA – Layers of sautéed eggplant, zucchini, potatoes and meat sauce topped with béchamel sauce and baked until golden. Choice of 2 sides 16.95

VEGETABLE MOUSAKA – Layers of sautéed eggplant, potatoes, zucchini, and peppers topped with bechamel sauce and baked until golden. Choice of 2 sides 16.95

PASTITSIO – Layers of macaroni and meat sauce topped with béchamel sauce and baked until golden. Choice of 2 sides 16.95

PAIDAKIA – Lamb chops, marinated and char-broiled. Choice of 2 sides Market Price

MAHI – Char-broiled with light seasonings. Choice of 2 sides 15.95

KIDS MEALS

10 and under 5.45

- ~ Pasta with Marinara Sauce
- ~ Chicken Tenders and French fries
- ~ Hamburger and French fries

MEDITERANEAN STYLE MAHI –

Topped with sautéed garlic, onions, green peppers, and tomato. Choice of 2 sides 17.96

SOLOMOS STA KARVOUNA – Char-

Broiled Salmon seasoned with lemon and herbs. Choice of 2 sides 18.95

CHICKEN OREGANATO – Half a

chicken baked with Greek spices and lemon juice. Choice of 2 sides 13.95

BIFTEKI – Ground beef mixed with

herbs, broiled and topped with our own spicy tomato-onion-pepper relish. Choice of 2 sides 15.95

MAKARONATHA – Pasta with our

homemade aromatic meat sauce. 13.95

GARIDES AND HTENIA WITH SALTSA –

Shrimp and scallops in a creamy flavored tomato sauce, served over pasta. 21.95



COMBINATION PLATTERS



GREEK COMBO – Spanakopita, Mousaka and Pastitsio. 20.95

MEAT LOVERS PLATTER – Beef Kabob, Chicken Kabob, Keftedes, Tzatziki sauce, Gyro meat, loukaniko, and pita bread. 27.95

VEGETARIAN PLATTER – Veggie Mousaka, Spanakopita, Tyropita, dolmades, Tzatziki sauce, and pita bread. 21.95

SEAFOOD PLATTER – Char-Broiled Salmon and Mahi, Shrimp and Scallop Kabobs and Calamari. 34.95

SIGNATURE PLATES

SERVED WITH A CHOICE OF 2 SIDES: GREEN BEANS, RICE, FRENCH FRIES OR OVEN ROASTED POTATOES
ADD A SMALL GREEK SALAD FOR 3.95

ATHENIAN KABOB –

Your choice of one marinated meat char-broiled and topped with our own tomato-onion-pepper relish.

Chicken – 15.95

Beef – 17.95

Lamb – Market Price

SOLOMOS EXOTIKO – Filet of fresh salmon rolled up in phyllo topped with Ouzo sauce. 20.95

18% gratuity for parties of 5 or more.

AMERICAN CORNER

SIDES: GREEN BEANS, RICE, FRENCH FRIES OR OVEN ROASTED POTATOES

NY STRIP – 12 oz cooked on grill served with choice of two sides. 22.95

FRIED SHRIMP DINNER – 8 jumbo fried shrimp served with choice of two sides. 17.95

CHEESEBURGER PLATTER – served with french fries. 8.45

CHICKEN TENDERS PLATTER – 4 tenders served with french fries. 8.45

CHEESE PIZZA – 12" thin crust. 9.95
add pepperoni. 1.00

GREEK PIZZA – 12" thin crust topped with feta cheese, kalamata olives, garlic, green peppers, tomatoes and mozzarella 14.95

BEVERAGES

Greek Coffee 2.75
Coffee 2.25
Frappe (Greek Frappuccino) 3.95
Tea 1.95
Soft Drinks 2.25 
Milk 2.25
Chocolate Milk 2.45
Juices (Orange, Apple, Cranberry, Pineapple) 2.25
Bottle Water 1.75
Virgin Frozen Strawberry Daiquiri, Piña Colada 4.75

DESSERTS ~ Ask your server about our daily desserts

ALCOHOLIC BEVERAGES

Frozen Strawberry Daiquiri, Piña Colada or Margarita 8.00
Long Island Iced Tea 9.45
Mixed Drinks 5.00
Mixed Drinks (two Liquors) 7.00
Domestic Beer (Budweiser, Budlight, coors light, miller light, Sam Adams Michelob Ultra) 4.00
Imported Beer (Heineken, Corona, Alfa, and Mythos) 4.50
Ouzo 6.95
Glass of House Wine (Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Grigio) 6.45
Glass of Mavrodafne (Sweet Dessert Wine) 7.45

WINE BY THE BOTTLE

WHITE

- 1. SOKOS RETSINA. ATTICA**
Savatiano and Roditis mix with resin. 21.00
- 2. DOUROS EPILITHOS CHARDONNAY 2005**
Dry with flavors of vanilla and oak.
Recommended with Solomos Exotiko. 26.00
- 3. SOKOS MEDITERRANEAN WHITE**
Roditis grape with fruity flavors. 21.00
- 4. DRYOS KEFALAI**
(part Chardonnay and part Asyrtiko)
Charming wine with soft yellow hue and refreshing hint of peach. 32.00
- 5. SOKOS EPILINIOS WHITE**
Asyrtiko, Savatiano, Roditis. 25.00
- 6. DOUROS MANTINEA MOSGHO LERO**
A Charming wine with a soft yellow hue and a refreshing hint of peach. 21.00
- 7. SOKOS SAVANTIANO**
A noble dry wine with smooth aroma and full fruity flavor. 22.00

RED

- 8. MEDITERRANEAN RED**
Red wine with a fruity flavor. 21.00
- 9. EPILINIOS NEMEA RED 2004**
Soft oak aroma and fruity flavor. 27.00
- 10. DOUROS CABERNET SAUVIGNON**
Deep red color, a rich balanced bouquet of fruits, barrel and body. 27.00
- 11. EPILINIOS CABERNET SYRAH**
Plum and cherry flavors, smooth on the palate with a lasting finish. 30.00
- 12. DRYOS AGIORGITIKO CABERNET**
Soft oak aroma with discreet blackberry and raspberry aromas. 35.00
- 13. DRYOS MERLOT SYRAH 2004**
Attractive baked red berry fruit and cherry flavors. 41.00
- 14. EPILINIOS MERLOT 2003**
Full body, attractive baked red berry fruit gentle tannins and a long finish. 37.00
- 15. MAVRODAFNE**
Sweet red wine 29.00

18% gratuity for parties of 5 or more.

