

Ammos Restaurant

There's nothing quite like this unique al fresco experience with its dramatic views of Sani Hill. Ammos enjoys a stunning beachfront location with menus to match. Let your imagination run wild as this chic Mediterranean destination treats your senses to a culinary journey of discovery, from Italy to Lebanon and from Spain back to Greece.

Starters

Bouillabaisse soup with mussels and shrimps ^{GF}	19.00€
Grilled octopus with cucumber burgul salad and red wine vinegar dressing	23.00€
Grilled shrimps with piri piri sauce	25.00€
Potato gnocchi with parmesan cream and fresh Truffle	23.00€

Salads

Tuna salad with grilled tuna marinated with sumac, lentils, chick peas, quinoa, fresh herbs, caramelized onions and tomato confit ^N	22.00€
Greek salad, tomatoes, cucumber, green capsicum, onions, Feta cheese, olives and extra virgin olive oil ^{GF/VG*}	15.50€
Mesclun salad with bocconcini, citrus, crispy sesame tuile and lavender mandarin dressing	15.50€

Main Courses

Seared tuna with smoked potatoes, tonka beans mayonnaise, grilled red capsicums and Jamon crumbs	30.50€
Sea bass fillet with finocchio salad and citrus sauce ^{GF}	29.00€
Scallops risotto with peas and pork bacon	28.00€
Summer seafood spaghetti with shrimps, mussels and chorizo	30.00€
Grilled saffron chicken with lemon, chili, potato salad & yoghurt sauce ^{GF}	24.00€
Rib eye with potato puree, grilled Portobello mushrooms and lemon mustard sauce ^{GF}	39.00€
Catch of the day	95.00€ / Kg

Side Dishes / 7.00€

Grilled vegetables *VG/GF*

Mixed green salad *VG/GF*

Mashed potatoes *V/GF*

Desserts

Milk chocolate cream with Kahlua cake, coffee foam and chocolate crumble 12.50€

Lemon meringue pie 12.00€

Fresh seasonal fruits platter 12.50€

Ice cream by scoop 3.50€

An Exclusive Menu for Young Food Explorers

Annabel Karmel, the leading global food expert in baby and children's food, is now pioneering the way youngsters refuel whilst on vacation. Our new world-class baby and children's menu at Sani Resort, specially designed by Annabel Karmel, introduces a world of flavor and fun. With lots of super-tasty, balanced meals to choose from - including vegetarian and vegan options - even the pickiest eaters will transform into young food explorers! Bring your family together over the table this holiday and enjoy Annabel's Exclusive Menu across the resort's restaurants.

Toddlers Menu Served blended

Chicken with rice or vegetables *GF*

Beef with rice or vegetables *GF*

Cod with steamed vegetables *GF*

All the above courses can also be served blended

Penne with tomato sauce *VG* or butter

Potato, zucchini and carrot puree *VG*

Apple, pear and banana puree *VG*

Kids menu

Mediterranean tomato & vegetable soup *GF/VG* 7.00€

Colorful quinoa salad *GF/VG* 8.00€

Penne with tomato sauce & salmon 12.00€

Chicken with mozzarella, cherry tomatoes & basil *GF** 10.00€

Meatballs with French fries 10.50€

Penne with tomato sauce *VG* or butter 9.00€

Crispy baked cod with oven baked sweet potato 12.00€

Desserts

Fruity Dip with white chocolate mousse 5.00€

Banana & Strawberry ice cream with fresh banana and strawberries 5.00€

Yoghurt with fresh fruits & honey 5.00€

Dine Around Menu

Salads & Starters

Broccoli, carrot and buckwheat with anchovies dressing ^{VG/V*}

Suggested wine: Nico Lazaridi Rose (Grenache)

Mesclun salad with grilled zucchini, pine nuts, tomato cherry, mint & honey dressing ^{V/GF/N}

Suggested wine: Ekdosis Proti (Sauvignon Blanc / Gewürztraminer)

Mini mackerel pies with peas lemon cream

Suggested wine: Techni Allypias (Sauvignon Blanc / Gewürztraminer)

Aubergine Parmigiana with tomato sauce & basil ^{VG/V*/GF}

Suggested wine: Allegria, semi-sparkling, semi-sweet (Moschato)

Main Courses

Mushroom garlic penne ^{VG/V*}

Suggested wine: Nemea Papaioannou (Agiorgitiko)

Chicken schnitzel with French fries and lemon mayo dip

Suggested wine: Palaiomylos (Chardonnay)

Pork chop with roasted vegetables and garlic sauce ^{GF}

Suggested wine: Apoktima (Syrah)

Grilled Salmon with broccoli and honey mustard sauce ^{GF}

Suggested wine: Queen of Hearts (Sauvignon / Assyrtiko)

Beef Ossobuco with potato puree

Suggested wine: Queen of Hearts (Sauvignon / Assyrtiko)

Desserts

Suggested dessert wine: Samos Vin Doux (Muscat) 50ml

Yoghurt mousse with white chocolate & honeycomb ^{GF}

Nutella dumplings with Vanilla ice cream

2 scoops of Ice cream selection

Wine & Food Pairing

*Enhance your dinner experience with our three-wine course
recommendation
with a price of 18.00 €*

Kids Dine Around Menu

Starters

Mediterranean tomato & vegetable soup *GF/VG*

Colorful quinoa salad *GF/VG*

Giant cous cous salad with rainbow veggies and chicken

Main Courses

Penne with tomato sauce & salmon

Chicken with mozzarella, cherry tomatoes & basil *GF**

Meatballs with French fries

Penne with tomato sauce *VG* or butter

Crispy baked cod with oven baked sweet potato

Desserts

Fruity Dip with white chocolate mousse

Banana & Strawberry ice cream with fresh banana and strawberries

Yoghurt with fresh fruits & honey

Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts.

The following dishes are suitable for: *V*Vegetarians, *VG*Vegans, *GF*Gluten Intolerance, ***Optional Choice | *N*Contain nuts

The Food & Beverage department will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergen from the dishes that we serve. However, all the departments prepare all its food in centralized kitchens, allergen-based meals are prepared in the same area as allergen-free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.

All prices are inclusive VAT and municipality tax. Customer is not obliged to pay if the notice of payment has not been received (receipt - invoice)