

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

Seafood Minestrone with mussels, shrimps and seasonal vegetables DF EF GF	19.00€
Potato gnocchi with parmesan cream and fresh Truffle	23.00€
Sea food platter with oysters, prawns, king crab, lobster, mignonette sauce, spicy sauce, yuzu ponzu dressing DF	75.00€ -for 2-
Beef tartare with ponzu, sea urchin, caviar and rice puffs DF EF	28.00€
Grilled octopus with caponata, eggplant puree and chervil oil DF EF GF N	23.00€
Salmon mi cuit topped with herb crust, horseradish cream, cucumber, salmon caviar and seaweed salt EF GF	22.00€
Baked Scallops with wasabi chimichurri DF EF GF	25.00€
Grilled Shrimps with piri piri sauce EF GF V	24.00€

Salads

Tuna salad with grilled tuna marinated with sumac, baby lettuce, lentils, chick peas, quinoa, fresh herbs, caramelized onions and tomato confit DF EF GF N	22.00€
Greek salad, tomatoes, cucumber, green capsicum, onions, Feta cheese, olives and extra virgin olive oil EF GF V	15.50€
Burrata with beetroot, rucola, fried quinoa, cherry tomatoes, Kalamata olives powder and basil oil EF GF V N	18.00€

Main Courses

Seared tuna with confit potatoes, Tonka beans mayonnaise, grilled red capsicums and Jamon crumbs DF	30.50€
Sea bass baked in salt crust DF GF	85.00€ -for 2-
Carbonara with squid ink tagliolini, sea urchin, bottarga and caviar	30.00€
Half baby chicken with vegetables and mustard sauce EF GF	24.00€
Beef tenderloin au poivre with potato puree and Madeira sauce GF EF	36.00€
Mediterranean cod with artichokes quadroni, sauce americaine, baby spinach salad and grilled scallion	31.00€
Seafood saganaki with orzo, prawns, king crab, mussels, and fried padron peppers, served in clay pot GF	54.00€ -for 2-
Seafood saganaki with Lobster and fried padron peppers, served in clay pot	79.00€ -for 2-
Catch of the day DF EF GF	95.00€/Kg

Side Dishes

Grilled vegetables DF EF GF V	7.00€
Mixed green salad DF EF GF V	7.00€
Mashed potatoes EF GF V	7.00€

Desserts

Dark chocolate and orange ganache, orange parfait and cocoa nib tuile **N** 12.50€

Lemon meringue pie 12.00€

Fresh seasonal fruits platter **DF EF GF V** 12.50€

Ice cream 3.50€
-per scoop-



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

Chicken with rice or vegetables GF DF EF

Beef with rice or vegetables GF DF EF

Cod with steamed vegetables GF DF EF

Penne with tomato sauce DF EF V or butter EF V

Potato, zucchini and carrot puree GF V DF EF

Apple, pear and banana puree GF V DF EF

**All the above courses can also be served blended*

Kids menu

Mediterranean tomato & vegetable soup GF V DF EF 8.00€

Colorful quinoa salad GF V DF EF N 8.00€

Giant cous cous salad V DF EF N 8.00€

Chicken, halloumi and vegetables kebabs GF EF 10.00€

Meatballs with French fries 10.50€

Penne with tomato sauce DF EF V or butter EF V 9.00€

Cod fillet with tomato salsa EF 12.00€

Desserts

Hunny bunny pancakes with banana and maple syrup V 5.00€

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

Yoghurt with fresh fruits & honey EF V GF 5.00€

Dine Around Menu

Wine & Food Pairing: Enhance your dinner experience with our three-wine course recommendation with a price of 18.00€

Salads & Starters

Broccoli, carrot and buckwheat with anchovies dressing **GF DF**
Suggested wine: Nico Lazaridi Rose (Grenache)

Mesclun salad with grilled zucchini, pine nuts, tomato cherry, mint & honey dressing **DF EF GF V N**
Suggested wine: Ekdosis Proti (Sauvignon Blanc | Gewürztraminer)

Mini mackerel pies with peas lemon cream **N**
Suggested wine: Techni Allypias (Sauvignon Blanc | Gewürztraminer)

Aubergine Parmigiana with tomato sauce & basil **EF GF V N**
Suggested wine: Nemea (Agiorgitiko)

Main Courses

Mushroom garlic penne **EF V**
Suggested wine: Petrines Plagies (Chardonnay / Malagousia)

Chicken schnitzel with French fries and lemon mayo dip
Suggested wine: Techni Alypias Rose (Syrah | Merlot | Sangiovese)

Pork chop with roasted vegetables and garlic sauce **DF GF**
Suggested wine: Apoktima (Syrah)

Grilled Salmon with honey mustard sauce, broccoli and quinoa **DF EF GF**
Suggested wine: Feggites Rose (Grenache Rouge | Cabernet Sauvignon)

Traditional Greek meatballs cooked in tomato sauce with potato puree
Suggested wine: King of Hearts (Cabernet Sauvignon | Merlot)

Desserts

Yoghurt mousse with white chocolate & honeycomb **GF V**

Nutella dumplings with Vanilla ice cream **V N**

2 scoops of Ice cream selection **V**

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

In case the customer is allergic to any product, he is asked politely to contact the Manager in charge of the restaurant or the Chef. Please advise us of any allergies or dietary requirements. All our dishes may contain traces of nuts.

V Vegetarian option, **GF** Gluten free option, **EF** Egg Free, **DF** Dairy Free, **N** Contains Nuts

We will make every effort to comply with the dietary requirements of our guests and wherever possible exclude requested food items, ingredients and allergens from our dishes. However, all food is prepared in centralized kitchens and 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 reactions that may occur.