



AMARONDA

RESORT & SPA

ERETRIA - EVIA

• À la carte Menu •

Ammos Restaurant

by Chef Gikas Xenakis

Bread and spread

Smoked taramosalata

Beetroots, chive oil

9€

Hummus

Pine nuts, coriander, red bell pepper

8€

Tzatziki

Pickled cucumber, extra virgin olive oil, fennel

7€

Raw

See bass ceviche

apricot, chili pepper, coriander, crispy sweet potato

19€

Beef tartare

Graviera emulsion, summer truffle, hazelnuts, pickled beetroot

17€

Fish of the day carpaccio

Trikalinos bottarga, radish, grapes, lime.

21€

Appetizers

Grilled octopus

Tarama cream (fish egg roe cream), Florina pepper, greens, basil oil

17€

Eggplant pie

Crispy phyllo, graviera cheese cream, hazelnut, roasted cherry tomatoes

14€

Crispy shrimps

Saganaki sauce, ouzo, aged feta cheese

18€

Roasted squid

Cream of fava beans, citrus fruits, fried capers, greens

17€

Bostani

Mixed cherry tomatoes

Capers, cucumber, purslane, marjoram, Kostarelos feta cheese

12€

Zucchini raw salad with basil

Pesto with Naxos graviera cheese, red grapes, and roasted pine nuts

14€

Wild greens on the grill

Almond sauce, onion, zucchini, fennel

12€

Pasta and rice

Curcubines of Karystos (local pasta)

Shrimp, squid, zucchini and ouzo

21€

Orzo with wild mushrooms from Evia

Aged graviera cheese, thyme

18€

Tomato risotto

Roasted cherry tomatoes, spearmint, feta cream

15€

Main courses

Slow cooked chickpeas with porcini mushrooms

Peppers, chervil, mushroom broth

17€

Seafood soutzoukakia

Eggplant cream, cumin, fresh
tomato sauce

22€

Grilled sea bass

Zucchini puree, black-eyed
beans, lemongrass sauce

25€

Slow cooked lamb from Karystos

Chickpeas cream, charred spring
onions, Domokos creamy cheese
and cumin sauce

23€

Beef fillet

Smoked mushrooms from mount
Dirfys, sweet potato cream and
Evia summer truffle sauce

30€

Braised pork

Cream of carrots, charred greens,
grape molasses sauce

22€

Desserts

Yoghurt- mastic

Strawberries, lemon verbena, almond crisp, strawberry sorbet

10€

Milk pie

With mountain tea from mount Setta, peaches, peanut crumble, orange sorbet with basil

10€

Bitter chocolate mousse

Marinated cherries, almond cream, wild cherry ice cream

12€

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- Complaint form is available
 - Tax included: municipality tax 0,5%, Food VAT 13%, Hot Beverages VAT 13%, Alcoholic and non alcoholic beverages VAT 24%
 - Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice).
 - Kindly inform your order - taker of any allergy or special dietary requirements we should be aware of, when preparing your order.