# AMANZO'E

### Signature Spreads

Individually served or as a trio

Tzatziki (v, d) Garlic yogurt, cucumber, dill

Tarama (g) Cod roe, potato crisps

**Spicy Feta Cheese Cream** (v, g, d, n) Feta from Kalavrita, cucumber, chili jam, mixed nuts

#### **Starters**

Watermelon Gazpacho (vg, g) Pickled cucumber, cherry tomatoes, basil oil

Lobster Kakavia (d) Lobster tail, fennel, sun-dried tomatoes, garlic aioli

**Grilled Kaloudi** (v, g, d, n) Spicy tomato marmalade, pistachio crumble, kataifi

**Arancini Gemista** (v, g, d, n) "Gemista" rice, apple ketchup, Arseniko Naxou cheese

**Imam spicy aubergine** (vg, n) Smoked tomato, onions, herbs

Spicy Garlic Prawns (g) Kale, pickled mustard seeds, lemon

Octopus & Santorini Fava Fava beans, chickpeas, basil oil

Red Mullet Ceviche (d, n) Blood orange, hazelnuts, horseradish Salads

**Greek Salad** (v, g, d) Tomatoes, cucumber, peppers, pickled onions, olives, feta, carob rusks

**Spanakopita** (v, g, d) Baby spinach, Feta, phyllo pastry, leeks

**Greek Burrata** (v, g, d, n) Beetroot, walnut pesto, tarragon

**Quinoa Salad** (v, n) Spicy Royal quinoa, pine nuts, carrots, cumin

#### Pasta & Risotto

Wild greens Risotto (v, d, n) Goat cheese. roasted nuts, lemon

**Marmelonia** (g, d) Beef cheeks, artichokes, Ladotyri cheese from Mytilini

**Lobster Spaghetti** (g, d) Bisque, cherry tomatoes, basil

**Shellfish Giouvetsi** (g, d) Prawns, clams, scallops, guanciale, Kefalotiri cheese

## From the Charcoal Grill

All options served with sauce and side of your choice

## From the land

USDA Prime Black Angus Rib Eye – 300 gr (d)	
n the sea	
Sides	
auces	
Safran (g, d) Lemon émulsion (v) Herb garlic butter (v, d)	