

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

Velouté Soup (v, d)

Leek, potato, fresh thyme

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

V = vegetarian

Vg = vegan

G = contains gluten

N = contains nut

D = contains dairy

Please ask your waiter for detailed allergen information

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)

USDA Prime Black Angus Tomahawk (d)

Lamb Cutlets (d)
With garlic and rosemary

From the sea

Whole Fish of the Day, freshly caught
Grilled or in salt-crust

Grilled Calamari

Jumbo Prawns (2 pieces) (d)

Sides

Horta bitter greens (vg)
Extra virgin olive oil, lemon

Sauteed Seasonal Vegetables (vg, d)

Mixed leaves salad (v)

Crispy potato rocks, spices and Mediterranean herbs (vg)

Sauces

Red wine jus (g, d)
Béarnaise (v, d)
Chimichurri (vg)

Safran (g, d)
Lemon émulsion (v)
Herb garlic butter (v, d)

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