

## EARLY BITES

- 1] **AMMOS OMELETTE** 8€  
arugula, feta & oven baked  
cherry tomato omelette
- 2] **ENA PSUMI & ENA HALLOUMI** 7€  
4 pieces of grilled  
fresh goat halloumi, oven baked  
cherry tomatoes, olives, fresh mint  
accompanied by toasted bread  
with olive oil & oregano
- 3] **CYPRriot BREAKFAST IN A BUN** 9€  
our Cypriot breakfast on  
brioche bun, truffle mayonnaise  
sauce, lettuce, tomato, cypriot  
sausage, fresh goat halloumi &  
fried egg. served with  
a cool green salad
- 4] **ACAI BOWL** 12€  
acai, banana, non dairy milk,  
granola, season fruits & seeds
- 5] **AMMOS SHAKSHUKA** 13€  
a delicious breakfast with  
oriental aroma, village sausage,  
freshly grated tomato, red pepper,  
eggs, feta & parsley. served with  
sourdough toasted bread
- WE ARE SERVING EARLY BITES  
TILL 13:00

**ammos**  
MAKENZY BEACH

## APPETIZERS

- 6] **8PODI** 14€  
char-grilled  
sliced octopus, ground  
black pepper, lemon zest,  
peppercorns & virgin olive oil
- 7] **MUSSELS NERO** 16€  
1kilo  
of black mussels sautéed in  
olive oil, fresh garlic, herbs,  
peppercorns & creamy sauce
- 8] **SALMON TIRADITO** 16€  
raw salmon with passion fruit  
sauce, jalapeno peppers &  
kumquat
- 9] **AGUACHILE SHRIMP** 15€  
with cucumber, orange slices,  
fresh lime fresh mint, shallots,  
chilly pepper & black sesame
- 10] **SEABASS CEVICHE** 15€  
150gr of fresh seabass with  
cherry tomato, celery, fresh  
coriander, fresh mango,  
aji amarillo pepper,  
red onion, radish in a citrus  
fresh lime sauce
- 11] **OYSTER** 3€  
1 piece  
fresh, raw, live atlantic  
ocean oysters
- 12] **SHRIMP TEMPURA** 13€  
6 pieces

## SALADS

- 13] **MIDDLE EASTERN SALAD** 12€  
cherry tomatoes,  
cucumber, sweet green peppers,  
chilly, freshmint, arabic pitta  
chips with a middle eastern  
dressing
- 14] **BUFFALO MOZZARELLA** 14€  
125gr fresh mozzarella di buffalo  
campana with cherry tomatoes,  
cretan rusks, basil olive oil  
dressing
- 15] **SUMMER TRUFFLE** 16€  
baby  
spinach, tatsoi, bull's blood,  
dried miso, yuzu truffle oil  
dressing, parmesan flakes & 3  
jumbo shrimps
- 16] **SUNNY ISLAND** 15€  
cyprus  
fresh arugula, radish, shallots,  
150gr choriatico (mature)goat &  
sheep halloumi cheese, roasted  
pumpkin seeds & sunflower  
seeds, pomegranate, mango &  
tamarind dressing

## MAIN DISHES

- 17] **WHOLE FISH** 50€  
fresh catch of the  
day baked in the oven with fresh herbs  
& vegetables. served whole on the table  
approx. 900gr to 1kg, for two or more.  
people choose 2 side dishes.
- 18] **FLAME SALMON** 19€  
300gr fresh grilled  
salmon marinated in orange-miso glazed  
with a flame, a delicious taste!
- 19] **TANGO STEAK** 26€  
300gr argentinian  
ribeye steak. served with our homemade  
bbq sauce
- 20] **SKIRT STEAK CHURRASCO** 26€  
350gr  
of tender & juicy skirt steak cooked  
in high heat in our charcoal oven  
served with chimichurri!
- 21] **LAMB CHOPS** 26€  
3 double french cuts,  
marinated with olive oil & fresh herbs.  
served with chili – lime sauce
- 22] **POLLO ASADO** 18€  
half chicken  
boneless marinated in an argentinian style.  
served with chimichurri sauce
- 23] **FRITTI CALAMARI** 18€  
with fried  
potatoes locally sourced.  
served with chili – lime sauce
- SAUCES choose one more
- 24] **CHIMICHURRI**
- 25] **HOMEMADE BBQ SAUCE** with carob syrup
- 26] **CHILI – LIME SAUCE**

## PASTA

- 27] **MAMAMIA** 13€  
penne with cherry  
tomatoes, basil,  
anari cheese & garlic
- 28] **TORTELLINI DELLA NONNA!** 15€  
fresh spinach ricotta, creamy butter  
sauce, cherry tomatoes & arugula
- 29] **LA BOMBA** 26€  
spaghetti with  
our delicious homemade shrimp  
bisque sauce. served with a giant  
shrimp 250gr
- 30] **POLLO PASTA** 16€  
spaghetti with  
tender char-grilled chicken breast  
strips marinated in homemade pesto  
paste, topped with a rich creamy  
white wine sauce

## SIDE DISHES

- 31] **BAKED SWEET POTATO** 4€  
with bell peppers, corn & onion  
topped with yogurt sauce
- 32] **CAULIFLOWER** 4€  
puree
- 33] **SWEET POTATO** 4€  
puree
- 34] **FRIED POTATOES** 3€  
locally sourced
- 35] **SEASONAL VEGETABLES** 3€

all prices include taxes

GLUTEN | SESAME | NUTS | CRUSTACEAN | EGGS | FISH | MUSTARD | MILK | CELERY | PEANUTS | SOYA | SELFISH | LUPINS | SULPHIDE | VEGAN

price includes one side dish

## BURGER

- 36] **LAS VEGAN FALAFEL WRAP** 13€  
falafel burger in vegan wrap, guacamole tahini, arugula & pickled cucumbers. served with fried potatoes locally sourced
- 37] **HUNGRY TAKIS BURGER** 300gr black 16€  
angus burger freshly made with aioli truffle sauce, caramelised onions, sautéed mushrooms & tomato in a Florida brioche bun accompanied with fried potatoes locally sourced

all prices include taxes

## DESSERTS

- 57] **VEGAN CHOCOLATE CAKE** you won't believe it's 6€  
vegan. rich dark chocolate 80% cacao with coconut milk
- 58] **BLUEBERRY LEMON TART** for those who love lemon 6€  
this is the perfect dessert. homemade tart & filling with fresh lemons & fresh blueberries
- 59] **IBIZA** salted caramel with caramelised bananas, mascarpone & crumble. heavenly! 7€
- 60] **PAVLOVA** chewy meringue with our homemade mascarpone cream, berries & fresh passion fruit 7€
- 61] **PECAN PIE** homemade crust with caramel ganache & caramelized pecans!!! 6€
- 62] **EXOTIC FRUIT PLATTER** 15€
- 63] **CHEESE PLATTER SELECTION** 25€
- 64] **EXOTIC FRUIT & CHEESE PLATTER** 35€

**amos**  
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## SUSHI

- 38] **MIXED SASHIMI SALAD** mixed crunchy greens, wakame seaweed, wasabi, fresh ginger, salmon & tuna sashimi & our house balsamic sauce 17€
- 39] **SAMURAI** 24 pieces 28€  
8 pieces of **AMMOS ROLL** shrimp tempura, avocado, tempura bits, sweet potato, mango & unagi sauce  
8 pieces of **DRAGON ROLL** shrimp tempura, avocado, spicy aioli, topped with salmon & orange tópico  
8 pieces of simple **SALMON ROLL** salmon & spicy mayo
- 40] **HALF SAMURAI** 12 pieces 14€  
4 pieces of **DRAGON ROLL** shrimp tempura, avocado, spicy aioli, topped with salmon & orange tópico  
4 pieces of **CATERPILLAR ROLL** shrimp tempura, cucumber, aioli, topped with sliced avocado  
4 pieces of **SPICY TUNA ROLL** fresh tuna, spicy aioli, avocado & tempura bits
- 41] **AMMOS ROLL** 8 pieces shrimp tempura, avocado, tempura bits, sweet potato, mango & unagi sauce 9€
- 42] **DRAGON ROLL** 8 pieces shrimp tempura, avocado, spicy aioli, topped with salmon & orange tópico 10€
- 43] **SALMON ROLL** 8 pieces salmon & spicy mayo 9€
- 44] **CATERPILLAR ROLL** 8 pieces shrimp tempura, cucumber, aioli, topped with sliced avocado 10€
- 45] **SPICY TUNA ROLL** 8 pieces fresh tuna, spicy aioli, avocado, tempura bits 9€
- 46] **PERUVIAN RAINBOW ROLL** 8 pieces salmon tartar, cucumber, mango, topped with fresh lavraki, fresh tuna & sliced avocado 12€
- 47] **AMARILLO ROLL** 8 pieces shrimp tempura, cucumber & avocado, topped with salmon drizzled with aioli, flame garnished with sesame seed & red radish 12€

- 48] **CALDERA ROLL** 8 pieces calamari tempura, avocado topped with spicy aioli coated shrimp, tempura bits & unagi sauce 12€
- 49] **TUNA UNI** 8 pieces avocado tuna & cucumber, topped with unagi fish & asian red dressing with tobiko black, micro herbs & fresh coriander 12€
- 50] **NIGIRI COMBO** 6 pieces fresh salmon, fresh lavraki, tuna 14€
- 51] **VEGAN COMBO** 16 pieces 12€  
8 pieces seaweed roll topped with sweet potato  
8 pieces avocado & cucumber roll topped with sesame seed
- 52] **NEW STYLE SALMON** 10 pieces OR **TUNA SASHIMI** with aji amarillo creamy dressing 15€
- 53] **SEARED SESAME TUNA** in a sesame crust 100g peruvian style 15€
- 54] **TATAKI** 100g of **SALMON OR TUNA** fillet seared briefly over a very hot flame, thinly sliced & marinated in ponzu sauce, seasoned with sesame, togarashi & chives. served on a mixed green salad with wakame 15€
- 55] fresh **GEISHA SASHIMI MIX** 10 pieces 5 pieces of freshly filleted tuna sashimi & 5 pieces of freshly filleted salmon sashimi 15€
- 56] **MANGO PANGO** 8 pieces shrimp tempura coated with coconut flakes, fresh salmon, fresh mango... lightly spiced creamy amarillo sauce... a tropical heaven in your mouth! 12€

**SUSHI AVAILABLE MONDAY TO SUNDAY**  
12:30-4:30 & 7:30-11:30

GLUTEN | SESAME | NUTS | CRUSTACEAN | EGGS | FISH | MUSTARD | MILK | CELERY | PEANUTS | SOYA | SELFISH | LUPINS | SULPHIDE | VEGAN