

## 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  
oysters
- 12] **SHRIMP TEMPURA** 13€  
6 pieces served with sweet  
chilly sauce

## 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 choriaticiko (mature)goat &  
sheep halloumi cheese, roasted  
pumpkin seeds & sunflower  
seeds, pomegranate, mango &  
tamarind dressing

## MAIN DISHES

price includes one side dish

- 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 boneless chicken  
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] **HUNGARY TAKIS BURGER** 300gr black 16€  
angus burger freshly made with aioli truffle  
sauce, caramelised onions, sauteed mushrooms  
& tomato in a Florida brioche bun accompanied  
with fried potatoes locally sourced

## DESSERTS

61] **VEGAN CHOCOLATE CAKE** you won't 6€  
believe it's vegan. rich dark chocolate 80%  
cacao with coconut milk

62] **BLUEBERRY LEMON TART** for those 6€  
who love lemon this is the perfect dessert.  
homemade tart & filling with fresh lemons &  
fresh blueberries

63] **IBIZA** salted caramel with caramelised 7€  
bananas, mascarpone & crumble. heavenly!

64] **TROPICAL PAVLOVA** chewy meringue 7€  
with our homemade mascarpone cream  
topped with tropical fruits mango, pineapple,  
pomegranate & fresh passion fruit

65] **PECAN PIE** homemade crust with caramel 6€  
ganache & caramelized pecans!!!

66] **EXOTIC FRUIT PLATTER** 15€

67] **CHEESE PLATTER SELECTION** 25€

68] **EXOTIC FRUIT & CHEESE PLATTER** 35€

## SUSHI

38] **MIXED SASHIMI SALAD** mixed 18€  
crunchy greens, wakame seaweed, wasabi,  
fresh ginger, salmon & tuna sashimi & our  
house balsamic sauce

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 9€  
shrimp tempura, avocado, tempura bits,  
sweet potato, mango & unagi sauce

42] **DRAGON ROLL** 8 pieces 10€  
shrimp tempura, avocado, spicy aioli,  
topped with salmon & orange tópico

43] **SALMON ROLL** 8 pieces 9€  
salmon & spicy mayo

44] **CATERPILLAR ROLL** 8 pieces 10€  
shrimp tempura, cucumber, aioli, topped  
with sliced avocado

45] **SPICY TUNA ROLL** 8 pieces fresh 9€  
tuna, spicy aioli, avocado, tempura bits

46] **PERUVIAN RAINBOW ROLL** 12€  
8 pieces salmon tartar, cucumber, mango,  
topped with fresh lavraki, fresh tuna &  
sliced avocado

47] **AMARILLO ROLL** 8 pieces shrimp 12€  
tempura, cucumber & avocado, topped with  
salmon drizzled with aioli, flame garnished  
with sesame seed & red radish

48] **FUNKY TUNA EEL ROLL** 8 pieces 12€  
eel fish, fresh mango & cucumber topped  
with fresh premium tuna, seaweeds &  
batter flakes dressing with sweet sauce,  
spicy amarillo, mango & unagi

49] **CALDERA ROLL** 8 pieces calamari 12€  
tempura, avocado topped with spicy aioli  
coated shrimp, tempura bits & unagi sauce

50] **TUNA UNI** 8 pieces avocado tuna 12€  
& cucumber, topped with unagi fish &  
asian red dressing with tobiko black, micro  
herbs & fresh coriander

51] **NIGIRI COMBO** 10 pieces 15€  
2 pieces fresh salmon, 2 pieces fresh  
lavraki, 2 pieces tuna, 2 pieces unagi &  
2 pieces ebi shrimp

52] **VEGAN COMBO** 16 pieces 12€  
8 pieces seaweed roll topped with sweet  
potato 8 pieces avocado & cucumber roll  
topped with sesame seed

53] **NEW STYLE SALMON OR** 15€  
**TUNA SASHIMI** 10 pieces with aji  
amarillo asian dressing

54] **SEARED SESAME TUNA** 15€  
in a sesame crust 100g peruvian style

55] **TATAKI** 100g of **SALMON** fillet 16€  
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 chuka  
ika (pickled squid)

56] **TATAKI** 100g of **TUNA** fillet seared 16€  
briefly over a very hot flame, thinly sliced &  
marinated in ponzu sauce, seasoned with  
sesame, togarashi & chives. served on a  
mixed green sesame salad with wakame

57] fresh **GEISHA SASHIMI MIX** 15€  
10 pieces 5 pieces of freshly filleted tuna  
sashimi & 5 pieces of freshly filleted  
salmon sashimi

58] **MANGO PANGO** 8 pieces 12€  
shrimp tempura coated with coconut flakes,  
fresh salmon, Fresh mango...lightly spiced  
creamy amarillo sauce... a tropical heaven  
in your mouth!

59] **CEVICHE ROLL** our signature ceviche 12€  
in a roll with lavraki, fresh mango, fresh  
cucumber, topped with mix lime juice, radish,  
avocado, mango, sesame, coriander leaves  
& ginger. gluten free sesame soy wrapper.  
gluten free is optional

60] **WHITE TRUFFLE ROLL** 12€  
jumbo shrimp, pak choy, parmesan mixed  
with white miso truffle & yuzu juice.  
gluten free sesame soy wrapper.  
gluten free is optional