

WARM PITA BREAD	650
OLIVES	700
SPLIT PEA DIP RADISH CAPERS	1400
TARAMASALATA MULLET ROE DIP	1400
SAGANAKI CHEESE HONEY OREGANO	2300
MOUSSAKA	2300
DOLMADES VINE LEEF RICE LEMON (4PIECES)	1580
(ADDITIONAL PIECES)	400
WILD WEED AND CHEESE PIE	2100
FRIED CALAMARI ZUCCHINI	1900
KEFTEDES VEAL MINT TOMATO (3PIECES)	1850
(ADDITIONAL PIECES)	500
GRILLED OCTOPUS FENNEL SALAD	2800
SPANAKORIZO SPINACH RICE LEMON	2000
KRITHARAKI PASTA BRAISED OXTAIL TOMATO SKORDALIA	2800

#### DISHES COOKED OVER WOOD AND CHARCOAL

SNAPPER BROCCOLI CAPERS MINT	3200
GREEK STYLE BBQ CHICKEN	3400
OVEN BAKED LAMB SHOULDER LEMON GREEK YOGHURT	3950
GRILLED PORK RADICCHIO	3500
DRY AGED PORK ROSEMARY	3800
CHARCOAL GRILLED BEEF "HIDA-WAGYU"	6200
CHARCOAL GRILLED BEEF "KANPO-WAGYU"	6200

#### SIDE DISH

VILLAGE SALAD CUCUMBER TOMATO RADISH CREAMY FETA OLIVES	1980
ICEBERG LETTUCE SHEEPS MILK CHEESE	1200
BRAISED KALE CHILI LEMON	1800
FRIED EGGPLANT PICKLED ONION YOGHURT	1900
BRAISED GREEN BEANS TOMATO	1800
ROAST CHAT POTATOES GARLIC HERBS	950

#### THE FULL GREEK

WHOLE TABLE ONLY	(per person) 6500
WITH OUZO	(per person) 7000

OLIVES  
TARAMASALATA MULLET ROE DIP  
WARM PITA BREAD  
VILLAGE SALAD CUCUMBER TOMATO  
RADISH CREAMY FETA OLIVES  
SAGANAKI CHEESE HONEY OREGANO

#### CHOICE MAIN DISH 1-item (per 2-3persons)

OVEN BAKED LAMB SHOULDER LEMON GREEK YOGHURT  
CHARCOAL GRILLED BEEF "HIDA-WAGYU"  
+1700 (per person)  
CHARCOAL GRILLED BEEF "KANPO-WAGYU"  
+1700 (per person)  
ROAST CHAT POTATOES GARLIC HERBS  
AVGOLEMONO PIE  
COFFEE

#### DESSERT

WALNUTS FILO PASTRY COFFEE CREAM	2000
AVGOLEMONO PIE	1900
WHITE CHOCOLATE POACHED RHUBARB HONEYCOMB	1900
CITRUS GRANITA OUZO PINEAPPLE COCONUT SORBET	1800
LOUKOUMADES (GREEK DOUGHNUTS) VERMOUTH CREAM PISTACHIO	1900
PAVLOVA BERRY MERINGUE GREEK YOGHURT	1800



THE APOLLO GINZA

HISTORICALLY GREEK FOOD HAS BEEN MADE TO SHARE  
THIS TRADITION CONTINUES AT THE APOLLO

PLEASE ADVISE YOUR WAITER OF ANY DIETARY  
REQUIREMENTS

THE APOLLO

TAX INCLUDED  
10% SERVICE CHARGE ADDED (FROM 17:00)

**DESSERT**

WALNUTS FILO PASTRY COFFEE CREAM	2000
AVGOLEMONO PIE	1900
WHITE CHOCOLATE POACHED RHUBARB HONEYCOMB	1900
CITRUS GRANITA OUZO PINEAPPLE COCONUT SORBET	1800
LOUKOUMADES (GREEK DOUGHNUTS) VERMOUTH CREAM PISTACHIO	1900
PAVLOVA BERRY MERINGUE GREEK YOGHURT	1800

**COFFEE & TEA**

COFFEE	660
CAFFÉ LATTE	770
ESPRESSO	550
EARL GREY	770
DARJEELING	770
TROPICAL FRUIT TEA	770
CITRUS HERB TEA	770
FRESH MINT TEA	770
MOUNTAIN TEA (GREEK HERB TEA)	770

**COCKTAILS**

ESPRESSO MARTINI	1300
PEARSEPHONE	1300
KETEL ONE VODKA ST GERMAIN ELDERFLOWER PEAR CORIANDER	

**BY THE GLASS SWEET**

NV DE BORTOLI BOTRYTIS SEMILLON RIVERINA NSW AUSTRALIA	1760
2014 KOYAMA WINES TUSSOCK TERRACE VINEYARD NOBLE RIESLING WAIPARA VALLEY NEW ZEALAND	3520
2005 GAIA WINES VINSANTO BY GAIA ASSYRTIKO SANTORINI GREECE	3080
2008 VINSANTO ASSYRTIKO ATHIRI AIDANI SANTORINI GREECE	3850

**DIGESTIVE**

SKINOS MASTIHA	1430
METAXA 7 STAR	1100
METAXA GRAND FINE	1430
HENNESY V.S.O.P.	1980
COURVOISIER ROUGE	1100
CAMUS X.O.	2750
CHATEAU DU BREUIL CALVADOS	1320
LIMONCELLO	990
SIBONA GRAPPA DI MOSCATO	1100
SIBONA GRAPPA PORT WOOD FINISH	1540