

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

DISHES COOKED OVER WOOD AND CHARCOAL

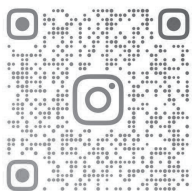
SNAPPER BROCCOLI CAPERS MINT	3200
GREEK STYLE BBQ CHICKEN	3400
OVEN BAKED LAMB SHOULDER LEMON GREEK YOGHURT	3950
GRILLED PORK RADICCHIO	3500
DRY AGED PORK ROSEMARY	3800
CHARCOAL GRILLED BEEF "HIDA-WAGYU"	6200
CHARCOAL GRILLED BEEF "KANPO-WAGYU"	6200

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

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



THEAPOLLOGINZA

THE APOLLO

TAX INCLUDED

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

PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS

THE APOLLO

WHOLE TABLE ONLY (per person) 3800

SPLIT PEA DIP RADISH CAPERS

WARM PITA BREAD

VILLAGE SALAD CUCUMBER TOMATO
RADISH CREAMY FETA OLIVES

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

GRILLED PORK RADICCHIO

GREEK STYLE BBQ CHICKEN

SNAPPER BROCCOLI CAPERS MINT

OVEN BAKED LAMB SHOULDER LEMON
GREEK YOGHURT
+600 (per person)

CHARCOAL GRILLED BEEF "HIDA-WAGYU"
+1500 (per person)

CHARCOAL GRILLED BEEF "KANPO-WAGYU"
+1500 (per person)

CHOICE SIDE DISH 1-item (per 2-3persons)

BRAISED KALE CHILI LEMON

BRAISED GREEN BEANS TOMATO

ROAST CHAT POTATOES GARLIC HERBS

CHOICE DESSERT 1-item (per 2-3persons)

AVGOLEMONO PIE

WHITE CHOCOLATE POACHED RHUBARB
HONEYCOMB

WALNUTS FILO PASTRY COFFEE CREAM
+200 (per person)

COFFEE (HOT/ICED)

CAFFÉ LATTE (HOT/ICED) +200

EARL GREY (HOT/ICED) +200

CITRUS HERB TEA (HOT) +200

GREEK MOUNTAIN TEA (HOT) +200

LEMON GRASS LEMON VERBENA HERB TEA (ICED) +200

THE FULL GREEK

WHOLE TABLE ONLY (per person) 6000

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"
+1500 (per person)

CHARCOAL GRILLED BEEF "KANPO-WAGYU"
+1500 (per person)

CHOICE SIDE DISH 1-item (per 2-3persons)

BRAISED KALE CHILI LEMON

BRAISED GREEN BEANS TOMATO

ROAST CHAT POTATOES GARLIC HERBS

CHOICE DESSERT 1-item (per 2-3persons)

AVGOLEMONO PIE

WHITE CHOCOLATE POACHED RHUBARB
HONEYCOMB

WALNUTS FILO PASTRY COFFEE CREAM
+200 (per person)

COFFEE (HOT/ICED)

CAFFÉ LATTE (HOT/ICED) +200

EARL GREY (HOT/ICED) +200

CITRUS HERB TEA (HOT) +200

GREEK MOUNTAIN TEA (HOT) +200

LEMON GRASS LEMON VERBENA HERB TEA (ICED) +200

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

PLEASE ADVISE YOUR WAITER OF ANY DIETARY
REQUIREMENTS

WEEKDAY LUNCH

WHOLE TABLE ONLY (per person) 2400

SPLIT PEA DIP RADISH CAPERS

WARM PITA BREAD

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

GREEK STYLE BBQ CHICKEN

SNAPPER BROCCOLI CAPERS MINT
+300 (per person)OVEN BAKED LAMB SHOULDER LEMON
GREEK YOGHURT
+600 (per person)**SIDE DISH 1-item (per 2-3persons)**

ROAST CHAT POTATOES GARLIC HERBS

ADDITIONAL DESSERT (per 2-3persons)AVGOLEMONO PIE
+550 (per person)

COFFEE (HOT/ICED)
 CAFFÉ LATTE (HOT/ICED) +200
 EARL GREY (HOT/ICED) +200
 CITRUS HERB TEA (HOT) +200
 GREEK MOUNTAIN TEA (HOT) +200
 LEMON GRASS LEMON VERBENA HERB TEA (ICED) +200

WEEKDAY GREEK PASTA LUNCH

WHOLE TABLE ONLY (per person) 2400

VILLAGE SALAD CUCUMBER TOMATO
RADISH CREAMY FETA OLIVES

WARM PITA BREAD

GREEK PASTA 1-item (per 2-3persons)KRITHARAKI PASTA BRAISED OXTAIL TOMATO
SKORDALIA**ADDITIONAL DESSERT (per 2-3persons)**AVGOLEMONO PIE
+550 (per person)

COFFEE (HOT/ICED)
 CAFFÉ LATTE (HOT/ICED) +200
 EARL GREY (HOT/ICED) +200
 CITRUS HERB TEA (HOT) +200
 GREEK MOUNTAIN TEA (HOT) +200
 LEMON GRASS LEMON VERBENA HERB TEA (ICED) +200

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

PLEASE ADVISE YOUR WAITER OF ANY DIETARY
 REQUIREMENTS

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 (ICED/HOT)	660
CAFFÉ LATTE (ICED/HOT)	770
ESPRESSO	550
EARL GREY (ICED/HOT)	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 ARGYROS 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