

APOLLO

POOL BAR & RESTAURANT

SALADS

Greek Salad Cherry tomatoes, cucumber, pickled red onion, barley rusks, "Souroto" Parian cheese and aged balsamic vinegar	16.00€
Caesar Salad Greek-style With Crispy cured ham, "Thessaloniki" bagel croutons and dressing with Tinos graviera cheese	14.00€
Couscous Salad With grilled vegetables, black raisins, endives and dressing with flower blossom honey and pomegranate vinegar	12.00€
Organic Lettuce Radish, fennel, yellow beetroot, asparagus, almond, cranberries and watermelon-mint sauce	12.00€

STARTERS

Spinach Pie Spring Roll Spinach, hartwort greens, chervil, mint and creamy Tinos myzithra cheese	12.00€
Crispy Tinos Graviera Crispy Tinos graviera cheese in panko, peach chutney with tomato and mint and roasted cashews	16.00€
Organic Chicken "Gyro" Yogurt with fresh herbs, pickled cucumber, tomato and onion in a crispy tortilla	14.00€
Veal Meatballs Potato cream with leek, oven-baked cherry tomatoes and "Metsovone" smoked cheese	18.00€
Club Sandwich with Sourdough bread, grilled chicken breast, tomato, iceberg lettuce, Parian Kefalotyri cheese, smoked pancetta and tomato marmalade mayo	16.00€
Greek Flatbread Tinos "Graviera" cheese, "Florina" pepper, sun-dried tomatoes, olives, feta and basil pesto	16.00€
Vegan Wrap Crispy beetroots and ginger falafel, grilled eggplant, avocado cream in a tortilla	12.00€

*Octopus Carpaccio "Aegina" pistachios, caper chutney and olive oil with lemon and fennel	19.00€
*Grilled Shrimp Jerusalem artichoke puree, fresh salad with asparagus, mango and grape molasses with truffle dressing	27.00€

PASTA

Traditional "Pastitsio" with Baked macaroni, greek veal mince and béchamel with Cretan "Graviera" cheese	18.00€
Vegan Gnocchi Carrot puree with Kozani saffron and sage, peas, cauliflower and crispy onion	16.00€
*Seafood Spaghetti with Mussels, clams, grilled shrimps, Florina pepper, cherry tomatoes and lime sauce	35.00€

MAIN

Organic Chicken Breast Roasted corn puree, wild rice, avocado with tomato and lime	19.00€
Greek Lamb Shank Smoked eggplant puree with tahini, finely chopped greek salad and yogurt sauce with fresh herbs	21.00€
Black Angus Burger Brioche, crispy Lefkada salami, basil pesto mayo, "Mastelo" Chios cheese and tomato	24.00€
Black Angus Striploin Buttery potato puree, caramelized shallots, broccolini and herbs pesto	36.00€
Fresh Grilled Sea Bass Celeriac puree, sautéed greens with fennel, and lime sauce with capers	32.00€
Fresh Cod with "Fava" from Schoinoussa, cherry tomatoes, baby potatoes, asparagus and olive caponata with fresh herbs	38.00€

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Our Chef uses olive oil for our salads and maize oil for our fried items.

*Refers to frozen items.

All taxes are included. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

The establishment is obliged to have printed forms available in a special location near the exit, for the registration of complaints.

Food on this menu may contain traces of nuts and gluten.

Please ask our associates for further clarifications.

We welcome inquiries from customers that wish to know whether any dishes contain ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

Responsible for the market control: Loukas Kalamovrakas