SALADS

Tomato salad (tomato, cucumber, onion, peppers, olives, herbs)

Greek salad 7.

(tomato, cucumber, onion, peppers, olives, herbs, feta P.D.O – Protected Designation of Origin)

Cabbage-lettuce salad (cabbage, lettuce)

Lettuce salad (lettuce, herbs, fresh herbs)

Cabbage salad (cabbage, carrot)

Vine beans (boiled vine beans with olive oil)

Beets

(boiled beets with olive oil)

APOLAYSH special salad (lettuce, cabbage, tomato, seasonal vegetables)

Chef's salad **1. 3. 7. 11.** (lettuce, tomato, hum, yellow cheese, mayonnaise, eggs, croutons)

BREAD

Portion of bread **1. 11.** (wheat bread)

Pita bread **1.** (roasted wheat pita bread)

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APPETIZER

Bouyurdi 7.

(grilled feta P.D.O, paste from cheese and peppers – tirokafteri, tomato, peppers, olive oil)

Saganaki 1. 7.

(greek olive-oil cheese – ladotyri, grilled and breaded with flour)

Potatoes

(fresh, fried potatoes)

Fried cheese balls – tyrokroketes 1. 7.

(fried cheese balls with with goat and sheep cheese

"Burekakia"/ piece 1. 3. 7.

(fied bourekakia with crust, yellow cheese, hum, breaded with egg and toast)

Zucchini 1.

(fried slices of zucchini breaded with flour and a little bit of alcohol)

Fried zucchini flowers 1. 7.

(fried zucchini flowers breaded with flour and a little bit of alcohol. Tomato, onion, parsley, feta, yellow cheese and olive oil filling)

Eggplants 1.

(fried slices of eggplants breaded with flour and a little bit of alcohol)

Potato balls 1. 3.

(fried potato balls with fresh onion, hartwort herb, dill, breaded with eggs and flour)

Tzatziki 7.

(paste with cucumber, garlic and olive oil)

Crab salad 1. 3. 4.

(imitation of surimi crab, mayonnaise, carrots and tomato sauce)

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Spicy paste with cream cheese and peppers – Tyrokafteri 7. (Feta P.D.O, olive-oil, peppers, red pepper flakes)

Fish roe salad 4. (fish eggs, potatoes, lemon and olive oil)

Eggplant salad (eggplant, garlic, peppers, vinegar, herbs)

Tuna salad 3. 4. (tuna, mayonnaise, potatoes, carrots, dill, fresh onion and tomato sauce)

Garlic paste 1. 11. (garlic, bread, vinegar and olive oil)

Feta 7. (cheese from goat and sheep milk P.D.O)

Greek olive-oil cheese – ladotyri 7. (from Mytilene P.D.O)
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MEAT

Chicken 500gr (grilled chicken leg, herbs, garlic, oregano and olive oil)

Chicken fillet (grilled chicken fillet, herbs, garlic, oregano and olive oil)

Patty 380gr **1. 3.** (grilled patty from beef and pork ground, egg, toast, herbs, garlic and alcohol)

Meat balls 1. 3.

(fried meat balls from beef and pork ground, egg, toast, potato, tomato, onion, herbs and alcohol)

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Pork gyros 10.

(grilled pork gyros with garlic, mustard and herbs)

"Tigania" Fried pork 10.

(fried pork chunks with onion, pepper, mustard, oregano and alcohol)

"Tigania" Fried chicken 10.

(fried chicken chunks with onion, pepper, mustard, oregano and alcohol)

Pork schnitzel 1. 3.

(fried pork schnitzel breaded with egg and toast)

Pork schnitzel a la crème 1. 3. 7.

(fried pork schnitzel breaded with egg and toast, along with sauce from whipping cream, butter, mushrooms and carrots)

Chicken schnitzel 1. 3.

(fried chicken schnitzel breaded with egg and toast)

Chicken schnitzel a la crème 1. 3. 7.

(fried chicken schnitzel breaded with egg and toast, along with sauce from whipping cream, butter, mushrooms and carrots)

Sausage (4 pcs)

(grilled sausages)

Mixed grill/ 2 people (mixed meat grill)

Mixed grill/ 4 people (mixed meat grill)

Pancetta

(grilled pancetta)

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Pork steak (grilled pork steak)

Beef steak (grilled beef steak)

Ewe (sheep) 500gr. (grilled ewe)

Lamb chops (grilled lamb chops)

Pork souvlaki (fried pork chunks in a stick with onion, peppers and oregano)

Chicken souvlaki (fried chicken chunks in a stick with onion, peppers and oregano)

SALTED FISH

Skipjack tuna 4. (salted skipjack tuna with oregano)

Chub mackerel 4. (salted chub mackerel with oregano)

Anchovies 4. (salted anchovies with oregano)

Mackerel 4. (salted mackerel with oregano)

Herring 4. (salted herring with oregano)

Marinated anchovy 4. (salted marinated anchovy)

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Sardines 4.
(salted sardines)
SEAFOOD
Grilled octopus 14.
(grilled octopus)
Octopus with vinegar 14.
(cooked octopus with vinegar, laurel, herbs and olive-oil)
Sauid 1. 14.
(fresh fried squid breaded with flour or grilled squid)
Cuttlefish 1. 14.
(fried cuttlefish breaded with flour or grilled cuttlefish)
Shrimps 1. 2.
(fired shrimps breaded with flour or grilled shrimps)
Grilled Gampari Shrimps 2. 7.
(grilled gampari shrimps marinated with butter, garlic, parsley and lemon)
"Saganaki" shrimps 2. 7.
(shrimps and feta, grilled with tomato sauce, onion, peppers, garlic and parsley)
"Saganaki" mussels 7. 14.
(mussels and feta, grilled with tomato sauce, onion, peppers, garlic and parsley)
Steamed mussels 14.
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(steamed mussels cooked with garlic, parsley, lemon. It contains alcohol)

(fried octopus meatballs with onion, tomato, potato, egg, toast, herbs and alcohol)

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Octopus meatballs 1. 3. 11. 14.

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LEGUMES

Broad beans

(boiled broad beans with fresh or dry onion and olive-oil)

White beans

(boiled white beans with fresh or dry onion and olive-oil)

Split pea

(legumes puree with fresh or dry onion and olive-oil)

COOKED MEALS (IN A POT OR IN THE OVEN)

Juvette (yuchetsi): 1. 3.

(beef meat cooked with onion and olive-oil, served with rice)

Fisherman's spaghetti 1. 2. 3. 7. 14.

(boiled pasta with gampari shrimps, mussels, basil, butter, tomato sauce, onion, peppers, garlic and parsley)

Moussaka 1. 3. 7.

(ground beef, eggplants, potatoes, onion, tomato sauce, laurel, bechamel sauce, cheese and olive-oil. Cooked in the oven)

Eggplants Imam bayildi 1.

(grilled and fried eggplants with tomato sauce which contains onion, peppers, garlic, parsley and tomato)

Stuffed vegetables – Gemista

(tomatoes and peppers staffed with rice, parsley, tomato, onion, oregano and olive-oil. Cooked in the oven)

"Soutzoukakia" meatballs 1. 3.

(fried pork and beef meatballs with egg, garlic, parsley, toast. Served with sauce which contains tomato, laurel, herbs and olive-oil)

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Stuffed eggplants – Papoutsakia 1. 3. 7. (ground beef, eggplant, onion, tomato sauce, laurel, bechamel sauce, cheese and olive-oil. Cooked in the oven)

Pastitsio 1. 3. 7.

(ground beef, pasta, tomato sauce, onion, laurel, bachamel sauce, cheese and olive-oil. Cooked in the oven)

Staffed wine leaves – Dolmadakia 3. (cooked wine leaves staffed with ground beef, rice, tomato and olive-oil)

Staffed wine leaves without meat – Dolmadakia Yialanci (cooked wine leaves staffed with rice, lettuce, onion, dill and tomato)

Seafood risotto 2. 14.

(rice cooked with shrimps, gampari shrimps, mussels, peppers, onion and tomato)

Mushroom pie 1. 3. 7.

(wheat pie with mushrooms, yogurt and yellow cheese. Cooked in the oven)

Veggie patties 1. 6. 7. (frozen veggie patties)

Spaghetti with minced meat 1. 3. 7.

(boiled pasta with ground beef, butter, tomato sauce, onion, pepper, garlic, laurel and olive-oil)

Spaghetti with cheese 1. 3. 7. (boiled pasta with yellow cheese)

Spaghetti with sauce **1. 3.** (boiled pasta with tomato sauce)

Stew – Stifado

(ground beef cooked with onions, potatoes, tomato sauce and olive-oil)

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FISH

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Anchovy 1. 4.
(fried anchovy breaded with flour)
Grilled sardines 4.
(grilled sardines)
Sardines 1. 4.
(fried sardines breaded with flour)
Smelt 1. 4.
(fried smelt breaded with flour)
Grilled red mullets 4.
(grilled red mullets)
Red mullets (barbounia) 1. 4.
(fried read mullets breaded with flour)
Type of red mullets grilled (koutsomoures) 4.
Type of red mullets (koutsomoures) 1. 4.
(fried type of red mullets breaded with flour)
Swordfish 4.
(grilled)
Bream 400gr. 4.
(grilled)
Bass fish 400gr. 4.
(grilled)
Cod fish 4.
(grilled)
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Cod fish **1. 4.** (fried slices of cod breaded with flour)

Cod croquette **1. 4.** (fried cod breaded with flour and alcohol)

DESSERTS

Chocolate cream cake 1. 3. 7. 8. (wheat flour, egg, sugar, milk, chocolate, nuts)

Baklava 1. 7. 8. (crust, butter, nuts, sugar)

Ice cream (please check out our ice crean catalog for the allergens) (chocolate, vanilla, strawberry, banana, cookies)

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