

## appetisers

<b>mixed seafood hors d'oeuvres</b>	5.90	<b>king prawns</b> ...grilled with olive oil and lemon.	7.90
<b>honeydew melon</b>	3.95	<b>kalamari</b> ...deep fried squid rings in batter.	5.10
<b>halloumi</b> (grilled)...greek goat's milk cheese.	5.10	<b>whitebait</b> ...deep fried in light flour.	5.10
<b>spanakopitta</b> ...spinach and fetta cheese, wrapped in filo pastry.	5.10	<b>prawn cocktail</b>	4.95
<b>saganaki</b> ...fetta coated in flour and breadcrumbs and deep fried.	5.50	<b>avocado vinaigrette</b>	4.95
<b>kioftedakia</b> ...spicy meatballs.	5.10	<b>avocado with prawns</b>	5.10
<b>kolokithokioftedes</b> ...deep fried courgette balls with spices.	4.90	<b>avocado with crab</b>	5.20
<b>fetta</b> ...a very appetising greek cheese, made of pure sheep milk, dressed with dried mint and olive oil.	4.10	<b>dolmades</b> ...stuffed vine leaves with mince meat, rice and spices... vegetarian also available.	5.10
<b>taramosalata</b> ...the most popular greek appetiser...smoked cod roe, blended with lemon juice, salad oil and kissed with garlic.	4.10	<b>lounza</b> ...sliced pork fillet, smoked and marinated in wine, charcoal grilled.	5.10
<b>houmous</b> ...chick peas prepared with tahini, lemon juice, salad oil and kissed with garlic.	4.10	<b>loucanika</b> ...spicy greek sausages, marinated in red wine.	5.20
<b>tzatziki</b> ...diced cucumber in thick greek yoghurt with garlic and seasoning.	4.10	<b>bastourma</b> ...another spicy sausage, flavoured with chilli and a touch of garlic.	5.20
<b>mixed starters</b> ...a small selection of fetta, taramosalata, tzatziki and houmous, for those who cant decide on just the one!	5.10	<b>soup of the day</b>	4.10
<b>smoked salmon</b>	5.20	<b>pitta or bread</b>	0.80

## greek specialities

<b>kleftiko</b> ...a traditional 'bandits' meal...tender cut of lamb, marinated in wine and roasted in bay leaves, oregano and mediterranean herbs ...served with roast potatoes and a vegetable.	13.90	<b>kioftedes</b> ...meatballs with herbs, deep fried, served with fried potatoes and salad.	11.50
<b>mousaka</b> ...finely chopped lean lamb, piquantly seasoned and enclosed between layers of sliced aubergines, marrows and potatoes, then crowned in a cream dome of bechamel, sprinkled with shredded cheese and baked in the oven, served with a Greek salad.	11.50	<b>chicken pillaf</b> ...chicken and mixed vegetables, tossed with savoury rice.	11.50
<b>dolmades</b> ...finely chopped lamb, seasoned and mixed with rice, rolled in tender vine leaves and casseroled...served with potatoes.	13.50	<b>chicken a la creme</b> ...boneless breast of chicken, simmered with mushrooms, onions and fresh cream.	12.90
<b>youvetsi</b> ...lean pieces of of lamb gently simmered in wine with onion and tomato, mixed with pasta rice and sprinkled with halloumi cheese,	13.50	<b>fasolaki</b> ...green beans casseroled with tender cuts of lamb and served with potatoes.	14.50

## fish

all fish is served with fried potatoes.

<b>trout</b> ...gently simmered in butter with parsley, onions, bayleaves and white wine.	12.50	<b>sea bass</b> ...grilled.	16.50
<b>scampi</b> ...deep fried.	11.50	<b>seabream</b> ...grilled.	15.50
<b>dozer sole</b> ...grilled.	19.50	<b>red salmon steak</b> ...cooked in a lemon sauce.	15.50
<b>kalamari</b> ...deep fried squid rings in batter.	12.00	<b>red mullet</b> ...grilled.	price according to season
<b>tuna steak</b>	21.20	<b>king prawns</b>	price according to season

## meze special...minimum 2 persons

**mezedes**...a selection of greek specialities served in three courses consisting of starters served with hot pitta bread, followed by a fish platter and a selection of grilled meats accompanied with a greek fetta salad.

mon-thurs 19.50, sat 22.00

## on the charcoal

### souvlaki (kebabs)

all kebabs are freshly cooked on the charcoal and served with salad and rice.

<b>pork kebab</b> ...skewered pieces of pork	10.50
<b>lamb kebab</b> ...skewered pieces of succulent lamb.	11.90
<b>shashlik</b> ...seasoned pieces of lamb, skewered amongst various vegetables.	11.90
<b>sheftalia</b> ...finely chopped pork, mixed with onions and spices, wrapped and grilled...could be described as a seasoned croquette.	10.90
<b>chicken kebab</b> ...boneless cubes of seasoned chicken, skewered amongst various vegetables.	10.50
<b>special mixed kebab</b> ...a mini platter for one with a skewer of lamb kebab, lamb cutlet, a sheftalia, a greek sausage and a slice of lounza all charcoal grilled.	12.00

### charcoal grilled meat

all meat dishes are served with fried potatoes and grilled tomato.

<b>lamb cutlets</b> (best end)	price according to season
<b>t-bone steak</b>	price according to season
<b>sirloin steak</b>	price according to season
<b>fillet steak</b>	price according to season
<b>breast of chicken</b> ...boneless, marinated and plainly grilled.	12.40

All prices are subject to a 10% service charge.

# apollonia

restaurant & taverna

## vegetarian dishes

<b>vegetable pilaff</b> ...mixed vegetables tossed in rice and spices and simmered with white wine.	9.50	<b>chef's vegetarian platter</b> ...a variety of vegetarian specialities selected by our chef.	10.80
<b>mousaka</b> ...layers of sliced aubergines, marrows and potatoes, crowned in a cream dome of bechamel, sprinkled with shredded cheese and baked in the oven.	9.50	<b>melitzana</b> ...roasted aubergines filled with savoury vegetables and garlic ...served with rice and roast potatoes.	10.20
<b>dolmades</b> ...seasoned rice, rolled in tender vine leaves and casseroled... served with potatoes.	9.80	<b>kioftedes</b> ...grated vegetables mixed with spices, rolled into balls and deep fried.	9.50

## main course salads

<b>fetta salad</b>	7.80	<b>chicken salad</b>	8.90
<b>prawn salad</b>	8.70	<b>apollonia salad</b> ...with tuna, anchovies, eggs & capers	9.90
<b>smoked salmon salad</b>	9.50	<b>lounza salad</b>	8.90
<b>avocado salad</b>	8.50	<b>chicken salad</b>	8.90

## sides

<b>roasted potatoes</b>	2.50
<b>fried potatoes</b>	2.50
<b>casseroled rice</b>	2.50
<b>courgettes</b> ...sliced & lightly fried in butter	2.50
<b>garden peas</b> ...with butter	2.50
<b>grilled mushrooms</b> ...on the charcoal	2.50
<b>fresh asparagus</b> ...when in season	2.50
<b>grilled tomatoes</b>	2.50
<b>green beans</b>	2.50
<b>aubergines</b> ...cooked with herbs & onions in a fresh tomato sauce	2.50
<b>small greek salad</b>	3.80