



APOLLO TAVERNA



A celebration of Eastern Mediterranean flavors inspired by the rich culinary heritage of the region and the traditions of Greece and Cyprus. Our menu highlights fresh seafood, locally sourced ingredients, and authentic recipes crafted with simplicity and respect for tradition.




FOOD MENU

# APOLLO TAVERNA

## SALADS

- Greek Salad** [SD D G]  19.00  
A Mediterranean classic with vine-ripened tomatoes, Cypriot olives, and wholegrain barley rusks, accented by radish and caper leaves, finished with PDO feta from Epirus and extra virgin olive oil from Kostis Patilla Estate, Cyprus.  
*Vegan option available*
- Octopus Salad** [MK G] 28.00  
Tender Aegean octopus from the Cyclades, paired with beluga lentils, baby rocket, and Cypriot olives, finished with a bright citrus vinaigrette.
- Baby Rocket Salad** [D M C SD] 18.00  
Peppery baby rocket leaves with semi-dried tomatoes, aged Graviera Naxou, toasted pine nuts, and a fragrant lemon-oregano dressing.
- Beetroot Salad** [D E S P G SD] 19.00  
Earthy beetroot with baby leaves, pastellaki from Anogyra village, anari cheese croquettes, broccoli, orange segments, and a delicate carob-citrus dressing.  
*Vegan option available*
- Superfood Salad** [N G]  18.00  
A nourishing mix of barley, quinoa, broccoli, pomegranate, baby rocket, and sweet potato, finished with pumpkin seeds and maple-citrus dressing.

## DIPS (to share | 2-4 people)

- Taramosalata** [F Y G] 10.00  
A creamy blend of Greek bottarga from Messolonghi, lightly whipped and served with a touch of extra virgin olive oil.
- Tahini** [S]  10.00  
Smoky sesame tahini served with smoked paprika pita and black sesame oil.
- Tzatziki** [D] 10.00  
Classic Greek yogurt dip with pickled cucumber and aromatic dill oil.
- Tirokafteri** [D] 10.00  
Spicy whipped cheese enhanced with chili oil and green peppers from Chalkidiki.

*Booked on half board terms are entitled to up to 2 dips per person.*

## MARINATED & SALTED

- Marinated Greek Gavros | 100gr** [F] 22.00  
Fresh Kalloni Bay anchovies, served with cherry tomatoes, basil, and Cypriot olives.
- Smoked Eel | 100gr** [F SD] 23.00  
Delicately smoked eel from Arta, accompanied by chickpeas and Florina pepper chutney.
- Smoked Trout | 100gr** [F S P N SD] 19.00  
Trout from Kakopetria Village, served with Santorini fava and crispy capers.
- Red Shrimp Koilados Tartare | 250gr** [F] 36.00  
Fresh red prawns from the Argolic Gulf, lightly cured with salt flakes, citrus juices, and fresh chives.



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## APETTIZERS

<b>Dakos [D S G]</b> Traditional Cretan carob rusks topped with xynomyzithra cheese, grated tomatoes, Cypriot green olives, oregano, and drizzled with extra virgin olive oil.	16.00
<b>Athenian [E F M C SD]</b> Poached white fish, gently flaked, combined with seasonal root vegetables, capers, and Greek bottarga from Messolonghi.	22.00
<b>Sesame Feta [D E S G]</b> Golden-fried feta crusted with sesame seeds, finished with Cypriot honey from Mahera Mountain.	18.00
<b>Halloumi [D G]</b> Warm Prastitiko halloumi served with Florina pepper chutney and baby rocket.	19.00
<b>Grilled Octopus [F MK Y G]</b> Tender Aegean octopus with taramosalata, roasted new potatoes, candied lemon, and red onion confit.	38.00
<b>Crispy Calamari [E MK M G]</b> Lightly fried calamari with watermelon radish, cucumber, and lemon-coriander sauce.	29.00
<b>Garlic Prawns [CR]</b> Sautéed black tiger prawns with garlic, red chili, parsley, and extra virgin olive oil from Kostis Patilla Estate, Cyprus.	27.00

## SOUP

<b>Fish Soup [F CR MK C]</b> A rich and comforting broth made with the fresh catch of the day.	18.00
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## CASSEROLES | 'MAGEIREFTA'

<b>Prawn Orzo [D CR G C]</b> Velvety orzo pasta slow-cooked in seafood bisque with sautéed king prawns, fresh herbs, and a hint of lemon zest.	32.00
<b>Black Mussels from Chalkidiki   500gr [MK C SD]</b> Steamed with your choice of white wine, garlic, chili, and herbs or tomato, garlic, and basil.	28.00
<b>Shrimp Saganaki [CR G D C S]</b> Flambéed with Ouzo Plomari and simmered in tomato sauce with barrel-aged feta from Epirus and toasted artisanal sourdough.	35.00
<b>Lobster Linguini [SD CR D C E]</b> Whole Aegean lobster tail cooked in shellfish bisque reduction, tossed with linguine, garlic, chili, fresh herbs, and a hint of lemon zest. <i>Not included in Half Board or Full Board entitlements. *</i>	96.00



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## FRESH FISH

<b>Sardines Fillets   150gr [F]</b> Grilled with tomato confit, lemon, and extra virgin olive oil from Kostis Patilla Estate, Cyprus.	26.00
<b>Swordfish Steak   250gr [F M SD]</b> Grilled with tomato confit, Cypriot olives, fresh herbs, and lemon dressing.	29.00
<b>Tuna Steak   250gr [SD F M]</b> Grilled with a bright lemon-mustard dressing.	34.00
<b>Calamari   350gr [E F MK M]</b> Grilled with a light lemon-coriander sauce.	28.00
<b>Cuttlefish   350gr [MK M S]</b> Grilled with lemon mustard dressing.	32.00

## STRAIGHT FROM THE SEA

**Fresh Fish from our Display**  
Subject to availability

*Supplement for Guests on half and full board will apply for fish weighted above 250g.*

## GARNISHES

<b>Grilled Tomatoes</b> Char-grilled tomatoes with extra virgin olive oil from Kostis Patilla Estate, Cyprus, lemon zest, and olive powder.	9.00
<b>'Stamnagathi' Wild Greens</b> Hand-picked Cretan greens with extra virgin olive oil and fresh lemon zest.	12.00
<b>Grilled Vegetables [SD]</b> Fire-roasted aubergines, courgettes, and bell peppers with garlic-thyme oil.	10.00
<b>Grilled Oyster and Portobello Mushrooms [M]</b> Char-grilled mushrooms finished with a citrus-herb marinade.	12.00
<b>Hand-Cut Potato Fries</b> Triple-cooked to a golden crisp, seasoned with sea salt and oregano.	9.00
<b>Baby Potatoes</b> Roasted in extra virgin olive oil from Kostis Patilla Estate with rosemary and confit garlic.	9.00



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## MEAT

<b>Sieftalia</b> [D G SD] Traditional Cypriot minced meat sausages, grilled with mushrooms, pita, tzatziki, and Florina pepper sauce.	22.00
<b>Lamb Rack   400gr</b> [D S M C SD] Grilled lamb with marinated artichokes, baby carrots, potato purée, and aromatic herb sauce.	59.00
<i>Not included in Half Board or Full Board entitlements. *</i>	
<b>Chicken Souvlaki</b> [D G SD] Marinated grilled chicken skewers served with Greek pita, grilled tomato, crispy onion rings, tzatziki, fries, and fresh lemon.	29.00
<b>Beef Cheeks</b> [D G M C SD] Tender slow-braised beef cheeks over silky potato purée with asparagus, glazed carrots, and thyme-scented mustard jus.	38.00
<b>Moussaka</b> [D C G SD] Classic baked Moussaka. Please allow 30 minutes preparation.	29.00





Thank you for being part of our story  
We look forward to welcoming you again



Included with Half Board and Full Board terms - one starter,  
one main course and one dessert per person.

All prices include V.A.T. All prices are in Euro.  
Please inform a staff member if you have any food allergies or intolerances.

\*Guests booked on Half Board or Full Board are entitled to a food credit  
that will be applied with any remaining balance charged accordingly.

Fish [F], Gluten [G], Soy [Y], Dairy [D], Sesame [S], Nuts [N], Eggs [E], Mustard [M],  
Mollusks [MK], Sulfur Dioxide [SD], Crustacean [CR], Peanuts [P], Celery [C], Lupin [L], Vegetarian , Vegan 



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