



SALADS, COLD STARTERS & DIPS

Greek 18

The classic salad with wholegrain rusks, radish, caper leaves topped with feta cheese

Vegan option available

(Milk,Gluten,Sulphur)

Apollo Tasting Platter 28

A welcome sharing platter of local bites for 2

Dolmadakia, revithokeftedes, feta cheese, melitzanosalata, hummus, tahini, mixed olives, assorted vegetables, marinated gavros, pitta bread

((Milk,Sesame,Sulphur,Gluten,Fish)

Ancient Grain Superfood Salad 17

Quinoa, pearl barley, chickpeas, sweet potato, broccolini, radicchio, iceberg, corn, pomegranate, peas, parsley, pumpkin seeds, chia seeds, sunflower seeds and maple lemon dressing

(Nuts,Gluten,Sesame,Mustard)

Pissouri 19

Baby rocket leaves and cucumber topped with grilled halloumi and aubergines, red onions, tomatoes, and a balsamic-mint vinaigrette

(Milk,Mustard,Sulphur)

Smoked Cheese and Figs 22

Grilled Smoked Greek cheese with green mixed leaves, dry figs, pomegranate, quinoa, cucumber, radish, pastellaki and honey mustard dressing

Vegan option available

(Milk,Sulphur,Sesame,Mustard,Peanut,Nuts)

Selection of Dips: 6 per each dip or selection of 5 dips 28

Taramosalata (Eggs,Gluten,Fish)

Tachini (Sesame)

Hummus (Sesame,Sulphur,Nuts)

Tzatziki (Milk,Sulphur)

Tirokafteri (Milk,Sulphur)

Vegetarian Vegan

 COLUMBIA BEACH RESORT

APOLLO

Prices are in euro and include service charge and all applicable taxes.

HOT STARTERS

- FOR SHARE -

Homemade Halloumi Ravioli 21

Served with tomato sauce, olives Kalamata and grated graviera cheese

(Milk,Gluten,Sulphur,Celery)

Asparagus 'Metsovone' 28

Sautéed asparagus, Metsovone smoked cheese, flavoured quinoa with mushrooms & semi-dried tomato vinaigrette

Fried Calamari 29

Crispy deep-fried calamari served with fennel, avocado and citrus coriander sauce

(Mustard,Sulphur,Eggs,Gluten,Molluscs)

Warm Halloumi and Olive 21

Slow cooked halloumi served with olive marmalade, crispy fylo and tomato-mint salsa

(Milk,Sulphur,Gluten)

Sesame Feta with Honey 23

Fried Feta covered with crispy golden-brown sesame and topped with honey

(Milk,Eggs,Sesame, Gluten)

Grilled Octopus 27

With squid fava, smoked eggplant puree, red onion, caper berries and lemon

(Molluscs,Gluten,Milk,Sulphur)

Garlic Prawns 27

Sautéed prawns with garlic, red chili and parsley

(Shellfish)

Sieftalia 20

One of Cyprus most traditional dishes! Grilled minced meat sausages served with zucchini fritters, tzatziki and tomato confit

(Milk,Sulphur,Gluten)

Mushroom & Aubergine Cous-Cous 22

Cous-cous pasta with portobello mushrooms, aubergines, halloumi, cherry tomato confit, basil and tomato sauce

Vegan option available

(Milk,Eggs,Celery,Sulphur,Gluten)

Chickpea Croquettes 20

Served on grilled eggplant, cherry tomatoes confit, tahini dressing

(Sesame,Sulphur,Gluten)

Kotosoupa 15

Chicken soup with chunks of chicken breast, trahanas and halloumi

(2,10,9,12)

Soup of the Day 12

Please ask your waiter for the daily fresh soup

🌿 Vegetarian 🌱 Vegan

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MAIN COURSES

Lamb Yiouvetsi 42

Slow cooked lamb shank with orzo cooked in tomato sauce, graviera, pine nuts, olive powder and feta crumble

(Eggs,Gluten,Celery,Sulphur,Nuts,Milk)

Beef and Mushroom 34

Slow cooked beef cheeks served with wheat barley risotto, mushroom trifolata and natural beef jus

(Milk,Gluten,Sulphur,Celery)

Chicken Souvlaki 29

Grilled marinated chicken souvlaki with grilled vegetables, lightly smoked eggplant dip and crushed baby potatoes

(Milk,Gluten,Nuts,Mustard,Sulphur)

Lamb Rack 58

Grilled lamb rack, served with roast baby rosemary potatoes infused with garlic, baby carrots, asparagus, and coriander yogurt chutney

(Milk,Sulphur,Mustard)

Iberico Pork Chops 48

Iberico pork chops with hand cut potato chips infused with truffle oil, graviera Naxou, broccoli and baby carrots

(Milk,Mustard,Sulphur)

Seabass Fillet 36

Sea bass fillet served with tomato couscous, semi dried tomatoes, broccoli, pine nuts and olive tapenade

(Fish,Milk,Nuts,Eggs,Gluten,Sulphur,Celery)

Trout Fillet 42

Baked local sourced trout from Troodos served with beetroot barley, buttered glazed beetroots and caper lemon sauce

(Fish,Milk,Sulphur,Gluten)

Beetroot and Barley 26

Risotto Style barley with beetroot, topped with crunchy chickpeas croquettes and herb oil

(Gluten,Sulphur,Sesame)

Moussaka 29

Traditional Moussaka, cooked in order- please allow us 25 minutes preparation

(Milk,Gluten,Eggs,Celery,Sulphur)

Ribeye Steak 320gr* 62

Supplement for guests on half & full board
USDA rib eye grilled to your liking and served with grilled vegetables and pepper sauce on the side

(Milk,Sulphur,Mustard)

*Supplement for Guests on half board and full board €25 per person

 Vegan

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TRADITIONAL MIX MEZE FOR 2

Enjoy this authentic family style dinner and indulge in a selection of salad, dips, hot and cold starters, a grilled selection of meat and end your dinner with a selection of homemade desserts

90 for 2 person

CATCH OF THE DAY

Fresh and flavorful, you can't go wrong with our
Catch of the Day:

A whole grilled fish served with steamed vegetables

Supplement for Guests on half and full board might apply depending
on the fish weight

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DESSERTS

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Anarokrema Millefeuille 14

Drizzled with honey and walnuts

(Nuts,Milk,Eggs,Gluten)

Portokalopita 14

Orange pie served with bourbon vanilla gelato

(Milk,Mustard,Eggs,Gluten)

Chocolate Lava Cake 14

Served with vanilla gelato

(Milk,Nuts,Eggs,Gluten)

Apple Crumble 14

Served with yoghurt gelato

(Milk,Nuts,Eggs,Gluten)

Strawberry Tart 14

Served with fruity di Bosco sauce and raspberry sorbet

(Gluten,Nuts)

Seasonal Fruit Selection 14

Sliced fresh seasonal fruit platter

GELATO SUNDAES

Tutti Frutti 14

Lemon, raspberry and mango sorbet with chunks of meringue and honey

(Nuts,Eggs,Gluten)

Nutty & Naughty 14

Cremino, chocolate, and salty caramel gelato, served with chocolates cubes of brownies and roasted hazelnuts

(Milk,Nuts,Eggs,Gluten)

Strawberry Bond 14

Yoghurt and strawberry gelato with sliced fresh strawberries, granola flakes, whipped cream and strawberry sauce

(Milk,Nuts,Eggs,Gluten)

Speculoos Overload 14

Oreo cookies and pistachio gelato, chocolate gelato, speculoos, marshmallows, caramel syrup and oreo crumble

(Milk,Peanut,Soya,Eggs,Nuts,Gluten)

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GELATO & SORBET

4 per scoop

Vanilla (Milk, Gluten) / Chocolate (Milk, Gluten, Soya) / Strawberry (Gluten) / Yoghurt (Milk, Gluten) /
Salty Caramel (Milk, Gluten) / Oreo (Milk, Gluten, Soya, Sesame, Nuts, Eggs) /
| Cremino (Milk, Gluten, Soya, Nuts) / Ferrero (Peanuts, Soya, Milk, Nuts) / Pistachio (Gluten, Milk, Nuts) /
Rum & Raisin (Milk, Cereals, Soya, Sesame, Nuts, Eggs, Peanuts) /
Lemon Sorbet (Gluten) / Raspberry Sorbet (Gluten) / Mango Sorbet (Gluten)

Guests booked on Half Board or Full Board terms are entitled to one starter, one main course and one dessert.

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