



# APOLLO MENU



OSCIETRA CAVIAR 30G  
served with bomboloni,  
sour cream & ricotta

BREAD BASKET (VG)  
Greek extra virgin olive oil,  
25yr aged balsamic

SMOKED TARAMA  
bottarga and olives

BURRATA (V)  
aubergine, sun-dried tomato,  
roasted red pepper

FRIED SQUID  
black garlic aioli

GRILLED OCTOPUS  
Greek fava purée, onion stifado,  
wild oregano dressing

TUNA TARTARE  
citrus dressing, avocado,  
crispy spiced phyllo

SALMON TARTARE BITES  
baby gem cups, citrus mayo

KEFTEDES  
Greek-style meatballs,  
tomato relish, smoked yoghurt



## THE APOLLO FEAST



LOBSTER PACCHERI PASTA  
black truffle, creamy bisque sauce

SALT CRUST SEA BASS  
citrus dressing

SLOW COOKED BEEF  
makaroni, graviera sauce, truffle

WOOD-FIRED LAMB  
thyme sauce, lamb jus, wild oregano

### SIDES

TOMATO SALAD (VG)  
basil vinrgrette

GREEK FRIED POTATOES (V)  
Parmesan, truffle mayo



### DESSERT

BACCHANALIA TIRAMISU (V)  
mascarpone cream, coffee  
namelaka, savoiardi biscuit

ICECREAM & SORBET  
SELECTION

MEDUSA  
Wild strawberries, basil,  
verbena, pebbles

(V) vegetarian (VG) vegan  
Please scan QR code to find out allergen and nutrition information

