



APOLLO MENU



£200

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

STROZZAPRETI ALLA GENOVESE

6h slow cooked beef, graviera sauce, truffle

WOOD-FIRED LAMB

thyme sauce, lamb jus, wild oregano

SIDES

TOMATO SALAD (VG)

basil vinaigrette, lemon salt

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

