



**APOLLONIA**  
MEDITERRANEAN GRILL

# TASTE OF UTC DINNER

3 COURSE PRIX-FIXE DINNER MENU \$36. APRIL 15TH - 30TH.

## APPETIZER

### SOUP OF THE DAY

PLEASE ASK SELECTION OF SOUP

### CUCUMBER GAZPACHO

CUCUMBERS, TOMATOES, PEPPERS, CILANTRO, DILL, GREEK YOGURT & MANOURI CHEESE.

### HORIATIKI SALAD

TRADITIONAL GREEK VILLAGE SALAD, TOMATOES  
CUCUMBERS, ONION, KALAMATA OLIVES, FETA CHEESE, HOUSE MADE VINAIGRETTE

## ENTREES

### ROASTED LAMB LOIN

HERB & PANKO CRUSTED LAMB LOIN, SERVED WITH PARSNIP PUREE  
ROASTED POTATOES, PEAS & HEIRLOOM TOMATOES, RED WINE DEMI SAUCE.

### SPINACH ARTICHOKE SALMON

FRESH GRILLED NORWEGIAN SALMON, CRUMBLLED GOAT CHEESE, TOPPED WITH SAUTEED ARTICHOKE  
BABY SPINACH, TOMATOES IN WHITE WINE LEMON BUTTER SAUCE, OVER ISRAELI COUSCOUS.

### CHICKEN MAVRODAPHNE

PAN SEARED CHICKEN, GOAT CHEESE, MUSHROOM BLEND, POTATO PUREE  
MAVRODAPHNE RED WINE SAUCE, CARROTS & ASPARAGUS.

### SHORT RIB PAPPARDELLE

TENDER BRAISED SHORT RIB WITH RED WINE, HERBS AND VEGETABLES  
SERVED WITH PAPPARDELLE PASTA, CRUMBLLED FETA, SAUCE REDUCTION.

## DESSERT

### PROFITEROLE

CHAUX PASTRY, CHANTILLY CRÈME, VANILLA ICE CREAM, CHOCOLATE GANACHE SAUCE, HAZELNUTS.

### EKMEK KATAIFI

BAKED PISTACHIO KATAIFI, LAYERED VANILLA CUSTARD, CINNAMON, CHANTILLY CREAM, PISTACHIO CRUMBLES.