



**APOLLONIA**  
MEDITERRANEAN GRILL

# TASTE OF UTC LUNCH

3 COURSE PRIX-FIXE MENU \$24. LUNCH MENUS MONDAY TO FRIDAY FROM 11:30AM - 4:00PM

## APPETIZER

### SOUP OF THE DAY

PLEASE ASK SELECTION OF SOUP

### CUCUMBER GAZPACHO

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

### SPANAKOPITA SALAD

BABY ARUGULA & SPINACH, MIXED WITH VINAIGRETTE, FETA CHEESE  
FRESH DILL, PINE NUTS, STACKED WITH CRISPY PHYLLO.

## ENTREES

### BEEF SOUVLAKI SANDWICH

MARINATED & GRILLED BEEF TENDERLOIN TIPS, HUMMUS, TZATZIKI, TOMATOES, ARUGULA  
PICKLED CABBAGE, ROASTED POTATOES.

### CHICKEN MAVRODAPHNE

PAN SEARED CHICKEN BREAST, GOAT CHEESE, TOPPED WITH SAUTEED MUSHROOMS IN MAVRODAPHNE RED WINE SAUCE  
SERVED OVER POTATO PUREE WITH ROASTED CARROTS & ASPARAGUS.

### FLOUNDER FRANCESE

PAN SEARED LIGHTLY BATTERED FLOUNDER, SERVED WITH WHITE WINE LEMON BUTTER SAUCE.  
BROCCOLI AND ROASTED POTATOES.

## 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.