



APOLLONIA
MEDITERRANEAN GRILL

TASTE OF UTC

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

APPETIZER

CUCUMBER GAZPACHO

FRESH CUCUMBERS, TOMATOES, PEPPERS, CILANTRO, DILL, GREEK YOGURT AND MANOURI CHEESE

HORIATIKI SALAD

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

ENTREES

LAMB RAGU GNOCCHI

LAMB SHOULDER RAGU SLOWLY BRAISED, TOMATO SAUCE, GNOCCHI, GREEK YOGURT, PARMESAN.

WINE PAIRING: PICO MACCARIO, BARBERA D'ASTI RED, ITALY

CHICKEN FRANCESE

PAN SEARED CHICKEN BREAST IN LIGHT BATTER, ROSEMARY PARMESAN POTATOES

SAUTEED ESCAROLE, LEMON CAPER BUTTER SAUCE.

WINE PAIRING: LICIA ALBARINO, RIAS BAIXAS, SPAIN

BEEF SOUVLAKI SANDWICH

MARINATED & GRILLED BEEF TENDERLOIN TIPS, HUMMUS, TZATZIKI, TOMATOES, ARUGULA

PICKLED CABBAGE, ROASTED POTATOES.

WINE PAIRING: AXIA XINOMAVRO-SYRAH RED BLEND, GREECE OR MYTHOS BEER

PEAR & GORGONZOLA FLATBREAD

MOZZARELLA & GORGONZOLA CHEESE, FRESH PEAR, TRUFFLE OIL & ARUGULA

WINE PAIRING: SKOURAS VINEYARDS MOSCHOFILERO "WHITE VARIETAL", GREECE

DESSERT

PROFITEROLES

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

EKMEK KATAIFI

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