

APOLLO

POOL BAR & RESTAURANT

SALADS

Greek Salad Cherry tomatoes, cucumber, pickled red onion, barley rusks, "Souroto" Parian cheese and aged balsamic vinegar	16.00€
Caesar Salad Greek-style With Crispy cured ham, "Thessaloniki" bagel croutons and dressing with Tinos graviera cheese	14.00€
Couscous Salad With grilled vegetables, black raisins, endives and dressing with flower blossom honey and pomegranate vinegar	12.00€
Organic Lettuce Radish, fennel, yellow beetroot, asparagus, almond, cranberries and watermelon-mint sauce	12.00€

STARTERS

Spinach Pie Spring Roll Spinach, hartwort greens, chervil, mint and creamy Tinos myzithra cheese	12.00€
Crispy Tinos Graviera Crispy Tinos graviera cheese in panko, peach chutney with tomato and mint and roasted cashews	16.00€
Organic Chicken "Gyro" Yogurt with fresh herbs, pickled cucumber, tomato and onion in a crispy tortilla	14.00€
Veal Meatballs Potato cream with leek, oven-baked cherry tomatoes and "Metsovone" smoked cheese	18.00€
Club Sandwich with Sourdough bread, grilled chicken breast, tomato, iceberg lettuce, Parian Kefalotyri cheese, smoked pancetta and tomato marmalade mayo	16.00€
Greek Flatbread Tinos "Graviera" cheese, "Florina" pepper, sun-dried tomatoes, olives, feta and basil pesto	16.00€
Vegan Wrap Crispy beetroots and ginger falafel, grilled eggplant, avocado cream in a tortilla	12.00€
*Octopus Carpaccio "Aegina" pistachios, caper chutney and olive oil with lemon and fennel	19.00€
*Grilled Shrimps Jerusalem artichoke puree, fresh salad with asparagus, mango and grape molasses with truffle dressing	27.00€

PASTA

Traditional "Pastitsio"	18.00€
with Baked macaroni, greek veal mince and béchamel with Cretan "Graviera" cheese	
Vegan Gnocchi	16.00€
Carrot puree with Kozani saffron and sage, peas, cauliflower and crispy onion	
*Seafood Spaghetti	35.00€
with Mussels, clams, grilled shrimps, Florina pepper, cherry tomatoes and lime sauce	

MAINS

Organic Chicken Breast	19.00€
Roasted corn puree, wild rice, avocado with tomato and lime	
Greek Lamb Shank	21.00€
Smoked eggplant puree with tahini, finely chopped greek salad and yogurt sauce with fresh herbs	
Black Angus Burger	24.00€
Brioche, crispy Lefkada salami, basil pesto mayo, "Mastelo" Chios cheese and tomato	
Black Angus Striploin	36.00€
Buttery potato puree, caramelized shallots, broccolini and herbs pesto	
Fresh Grilled Sea Bass	32.00€
Celeriac puree, sautéed greens with fennel, and lime sauce with capers	
Fresh Cod	38.00€
with "Fava" from Schoinoussa, cherry tomatoes, baby potatoes, asparagus and olive caponata with fresh herbs	

DESSERTS

Traditional Orange Pie	10.00€
with phyllo dough, Anglaise cream and mastiha ice cream	
Chocolate Bar	12.00€
with caramelized pecans, salted caramel namelaka and Madagascar vanilla ice cream	
Caramelized Tsoureki	14.00€
with Aegina pistachio cream, fresh Framboise and Madagascar vanilla ice cream	

ICE CREAM BALL

Vanilla/Chocolate	4.00€
Mocha/Mastiha/Mango Sorbet/Pistachio	5.00€
Pavlova/Red Velvet	6.00€

MINERAL/SPARKLING WATER

Perrier Water	0.33lt	5€
Zagori Mineral Water	0.50lt	3€
Zagori Mineral Water	1lt	5€
S. Pellegrino Sparkling Water	0.75lt	6€
Evian	0.75lt	7€

SOFT DRINKS/ REFRESHMENTS

Pepsi Cola/Max	0.25lt	5€
7-Up	0.25lt	5€
HBH	0.25lt	5€
Red Bull	0.25lt	5€
Ginger Beer Three Cents	0.20lt	6€
Pink Grapefruit Soda Three Cents	0.20lt	6€
Ginger Ale Fever Tree	0.20lt	6€
Soda Water Three Cents	0.20lt	6€
Dry Tonic Water Three Cents	0.20lt	6€
Aegean Tonic Three Cents	0.20lt	6€
Ice Tea Lemon Pergamot/Peach		6€

COFFEE & TEA

Greek Coffee Single/Double	5€/6€
Filter Coffee	5€
Espresso Single/Double	5€/6€
Cappuccino Single/Double	6€/7€
Freddo Espresso	6€
Freddo Cappuccino	7€
Frappé Iced Coffee	5€
Chocolate Hot/Cold	5€

TEA SELECTION

English Breakfast	5€
Earl Grey	5€
Chamomile	5€
Verbena	5€
Peppermint	5€
Green Angel Bio	5€

JUICES & SMOOTHIES

Fresh Orange Juice	8€
Fresh Seasonal Mixed Fruits Juice	10€
Chilled Juices	6€
Orange/Peach/Apple/Pineapple/Cranberry	
Morning Boost Smoothie	12€
Avocado, Honey Syrup, Cucumber Juice, Almond Milk, Coconut	
Tropical Breeze Smoothie	12€
Pineapple, Banana, Yoghurt, Coconut, Chia Seeds	
Summer Blast	12€
Melon, Strawberry, Mint, Apple, Cranberry	

BEERS

Nissos Pilsner	0.33lt	7€
Stella Artois Lager	0.33lt	7€
Mamos Draught Beer	0.4lt	6€
Corona	0.33lt	8€
Fix Anef, Low Alcohol	0.33lt	6€
Lola IPA	0.33lt	9€

APOLLO SIGNATURE COCKTAILS

Nothin' but the Vibes	16€
Rum, Espresso, Mandarin, Lemon Verbena, Ginger, Tonka	
His Highness Negroni	28€
Cognac, Aged Aperitif, Aged Vermouth, Palo Santo, Grapes	
As Dirty as it Gets	17€
Gin2, Dry Vermouth, Bitters, Pickled Onions	
LLL - Looks Like Love	16€
Aperitif2, Vanilla, Passion Fruit, Bubbles	
Nothing to Hide	15€
Sherry, Falernum, Orgeat, Guava, Citrus Fruits	
The Elephant in the Room	17€
Vodka, Somethin' Smoky, Melon, Citrus, Ginger, Bubbles	
Nebula	14€
Tsipouro, Raspberry, Afterdinner Secret Ingredient, Bubbles	

NO AND LOW

No Negroni	10€
No gin, No Vermouth, No Bitter	
Low Negroni	12€
Gin, No Vermouth, No Bitter 0	
No G&T	10€
No Gin, Tonic Water, Lavender	
No Sour	10€
No Gin, Egg White, Lemon	

CLASSIC COCKTAILS

Mojito	15€
Rum, Lime Juice, Mint, Sugar, Soda	
Daiquiri	15€
Rum, Lime Juice, Sugar	
Margarita	15€
Tequila, Lime Juice, Orange Liqueur	
Porn Star Martini	15€
Vodka, Passion Fruit Liqueur, Passion Fruit, Vanilla Syrup, Lime Juice	
Cosmopolitan	15€
Vodka, Orange Liqueur, Cranberry Juice, Lime Juice	
Pina Colada	15€
Rum, Coconut, Pineapple, Milk	
Negroni	15€
Gin, Sweet Red Vermouth, Campari	
Paloma	15€
Tequila, Lime Juice, Pink Grapefruit Soda	
Old Fashioned	15€
Whiskey Bourbon, Sugar, Bitters	
Dry Martini	15€
Gin, Vermouth	

SPRITZ SELECTION

Aperol Spritz	12€
Aperol, Soda, Prosecco	
Campari Spritz	12€
Campari, Soda, Prosecco	
Hugo Spritz	12€
Elderflower Liqueur, Lime Juice, Mint, Prosecco	
Odera Spritz	12€
Bergamot Liqueur, Mango, Elderflower, Prosecco	

*Ask us for any other cocktail preferences.

WINE BY THE GLASS

120ml

CHAMPAGNE

Deutz - Deutz Brut N.V. 20.00€
Chardonnay, Pinot Noir, Pinot Meunier

SPARKLING WINES

Seiradi Vin Mousseux P.F.C., Paros 10.00€
Monemvasia, Mandilaria

Zardetto - Prosecco Extra Dry Rose, Piemonte 12.00€
Glera, Pinot Nero

Moscato D'Asti Campofero, Asti Cuveo Italy 10.00€
Moscato Bianco

WHITE WINES

Seiradi P.F.C., Paros 8.00€
Monemvasia

Hetero Wines-i Sexy, Crete 8.00€
Vilana, Thrapsathiri

Delas Frères Viognier, Rhone France 8.00€
Viognier

Two Rivers Black Cottage, New Zealand 10.00€
Sauvignon Blanc

Hatzidakis Aidani, Santorini 12.00€
Aidani

ROSÉ WINES

Seiradi P.F.C., Paros 8.00€
Monemvasia, Mandilaria

Oenops Apla, Drama 10.00€
Xinomavro, Limniona, Mavroudi

Domaine Ott By Ott, Provence France 12.00€
Cinsault, Grenache, Syrah

RED WINES

Seiradi P.F.C. Red, Paros 8.00€
Mandilaria

Palivou Estate Agiorgitiko, Nemea Pelopponese 10.00€
Agiorgitiko

Joseph Drouhin Rully, Burgundy France 12.00€
Pinot Noir

DESSERT WINES

75ml

Ramos Pinto Ruby Port, Douro Valley Portugal 8.00€
Tinta Barroca, Touriga Franca

Tokaji Ashu 5 Puttonyos, Hungary 16.00€
Furmint

Santorini Vinsanto, Santorini 10.00€
Assyrtiko, Athiri, Aidani, Kastano

Pilliteri Estate Carretto Ice wine, Niagara Peninsula Canada 10.00€
Vidal

CHAMPAGNES

750ml

WHITE

Deutz - Deutz Brut N.V. Chardonnay, Pinot Noir, Pinot Meunier	140€
Taitinger Brut Reserve Chardonnay, Pinot Noir, Pinot Meunier	160€
Dom Perignon Chardonnay, Pinot Noir	480€
Louis Roederer Cristal Brut Chardonnay, Pinot Noir	780€

ROSÉ

Deutz - Deutz Brut N.V. Rose Chardonnay, Pinot Noir, Pinot Meunier	190€
Laurent Perrier Rose Chardonnay, Pinot Noir	290€
Dom Perignon Rose Chardonnay, Pinot Noir	950€

SPARKLING WINES

Karanika Cuvee Speciale, Amyntaio Xinomavro	50€
Seiradi Vin Mousseux P.F.C. Monemvasia, Mandilaria	48€
Zardetto - Prosecco Extra Dry Rose, Piemonte Glera, Pinot Nero	40€
Moscato D'Asti Campofero, Asti Cuveo Italy Moscato Bianco	40€

WHITE WINES

750ml

GREEK ISLANDS

Seiradi P.F.C., Paros Monemvasia	45.00€
Seiradi Cuvee Topos, Paros Monemvasia	55.00€
Volacus, Tinos Malagouzia	50.00€
Sarris Robola, Kefallonia Robola	40.00€
Hetero Wines-i Sexy, Crete Vilana, Thrapsathiri	40.00€
Silosa Triantafylli Estate, Karystos Evoia Savvatiano	40.00€
Manousakis Nostos Muscat of Spinis, Crete Spinis Muscat	45.00€
Venetsanos, Santorini Assyrtiko	70.00€
Hatzidakis Aidani, Santorini Aidani	70.00€
Artemis Karamolegos Mystirio, Santorini Assyrtiko	80.00€
Mikra Thira Terrasea, Santorini Assyrtiko	120.00€

CYPRUS

Makarounas Boutique Winery Spourtiko, Cyprus Spourtiko	45.00€
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CENTRAL GREECE, THESALLY & MACEDONIA

Ktima Mitravela White on Grey, Nemea Pelopponese Moschofilero	40.00€
Oenops Vidiano, Drama Vidiano	45.00€

Thema Pavlidis, Drama Sauvignon Blanc	45.00€
Viognier Cuvee Larsinos Skouras, Nemea Pelopponese Viognier	45.00€
Nikos Lazaridis Magiko Vouno, Drama Sauvignon Blanc	50.00€
Gerovassiliou Estate, Epanomi Macedonia Chardonnay	50.00€
Alpha Estate Malagouzia, Florina Macedonia Malagouzia	50.00€
Neratzi Asprouda of Serres, Serres Asprouda	70.00€
Ovilos Vivlia Chora, Paggeo Macedonia Assyrtiko, Semillon	90.00€
INTERNATIONAL WINES	
Delas Frères Viognier, Rhone France Viognier	40.00€
Pinot Grigio Santa Margherita, Alto Adige Italy	45.00€
Two Rivers Black Cottage, New Zealand Sauvignon Blanc	45.00€
Drouhin Vaudon Chablis, Bourgogne Chablis Chardonnay	90.00€
Pascal Jolivet Sancerre Blanc, Loire France Sauvignon Blanc	90.00€
Capannelle Chardonnay, Toscana Italy Chardonnay	130.00€
J.J. Prum, Bernkasteler Badstube Kabinett, Mosel Germany 1 Riesling	20.00€
MAGNUM WHITE WINES	
Ovilos Vivlia Chora, Paggeo Macedonia Assyrtiko, Semillon	170.00€
Alpha Estate Malagouzia, Florina Macedonia Malagouzia	90.00€

ROSE WINES

750ml

GREECE

Seiradi P.F.C., Paros Monemvasia, Mandilaria	45.00€
Volacus Rozaki, Tinos Rozaki	55.00€
Oenops Apla, Drama Xinomavro, Limniona, Mavroudi	45.00€
Euphoria Markou Vineyards, Attica Syrah, Agiorgitiko, Assyrtiko	45.00€
Delear Semeli, Nemea Syrah, Grenache Rouge	45.00€
Altana Vaptistis Winery, Tinos Mavrothiriko	55.00€
Silphium La Tour Melas, Greece Grenache Noir, Monemvasia, Fokiano	110.00€

INTERNATIONAL WINES

Petale De Rose Chateau La Tour De L'Eveque, Provence France Cabernet Sauvignon, Cinsault, Grenache Blanc, Mourvedre, Rolle, Semillon, Syrah, Ugni Blanc	65.00€
Domaine Ott By Ott, Provence France Cinsault, Grenache, Syrah	75.00€
Domaine Ott Chateau Romassan Bandol, Provence France Mourvedre, Cinsault, Grenache	120.00€
MAGNUM ROSE WINES	
Domaine Ott By Ott, Provence France Cinsault, Grenache, Syrah	130.00€
Silphium La Tour Melas, Greece Grenache Noir, Monemvasia, Fokiano	190.00€

RED WINES

750ml

GREECE

Seiradi P.F.C. Red, Paros Mandilaria	40.00€
Seiradi Red Cuvee Topos, Paros Mandilaria	55.00€
Oenops Limniona, Drama Limniona	55.00€
Vivlia Chora Estate, Paggeo Macedonia Cabernet Sauvignon, Merlot	55.00€
Palivou Estate Agiorgitiko, Nemea Pelopponese Agiorgitiko	55.00€
Xinomavro Karyda, Naousa Xinomavro	60.00€
Hetero Wines Anarch Cuvee Takumi, Fthiotida Cabernet Sauvignon, Xinomavro	70.00€
T-Oinos Clos Stegasta, Tinos Pinot Noir, Mavrotragano	220.00€
INTERNATIONAL	
Sottimano Basarin, Piemonte Italy Nebbiolo	90.00€
Le Macchiole Bolgheri, Toscana Italy Merlot, Cab Franc, Cab Sauvignon, Syrah	90.00€
Joseph Drouhin Rully, Burgundy France Pinot Noir	100.00€
G D'Estournel, Bordeaux France Merlot	100.00€
Artadi Vinas de Gain Tinto, Rioja Laguardia Spain Tempranillo	100.00€
MAGNUM RED WINES	
Vivlia Chora Estate, Paggeo Macedonia Cabernet Sauvignon, Merlot	1500ml 100.00€

SPIRITS

50ml

RUM

Havana Club Anejo 3 Anos	12.00€
Bacardi Carta Blanca	12.00€
Cachaca Leblon	12.00€
Havana 7*	14.00€
Sailor Jerry Spiced Rum	14.00€
Chairmans Spiced	14.00€
Plantation OFTD	16.00€
Appleton Estate 12* Rare Casks	18.00€
Brugal 1888 Gran Reserva	22.00€
Diplomatico Reserva Exclusiva	18.00€
Zacapa 23* 2	22.00€
Zacapa XO	35.00€

TEQUILA & MEZCAL

BLANCO	
El Jimador Blanco	12.00€
Patron Silver	18.00€
Don Julio Blanco	18.00€
Fortaleza Blanco	25.00€
Clase Azul Plata	40.00€
REPOSADO	
El Jimador Reposado	12.00€
Don Julio Reposado	18.00€
Clase Azul Reposado	55.00€
ANEJO	
Don Julio 1942	55.00€
MEZCAL	
Verde Momento Mezcal	15.00€

VODKA

Finlandia	12.00€
Absolut	12.00€
Ketel One	14.00€
Tito's	14.00€
Belvedere	18.00€
Grey Goose	18.00€
Ciroc	18.00€
Crystal Head	20.00€
Beluga	20.00€

GIN

Beefeater	12.00€
Tanqueray	12.00€
Tanqueray 10*	14.00€
Mataroa	14.00€
Hendricks	14.00€
Monkey 47	15.00€
Gin Mare	15.00€
G'vine Floraison	15.00€
Etsu Original	15.00€
The Botanist	15.00€

WHISKY

SCOTCH BLENDED

Johnie Black Blended Scotch	15.00€
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MALT WHISKY

Lagavullin 16*	26.00€
Ardberg 10 Single Malt	22.00€
Macallan 12*	24.00€
Kilchoman Mahir Bay	20.00€

BOURBON, TENNESSEE & RYE

Bulleit Bourbon	14.00€
Jack Daniel's Single Barrel	20.00€
Bulleit Rye	15.00€

IRISH WHISKEY

Jameson Black Barrel Irish Single Malt	15.00€
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BLENDED JAPANESE

Nikka from the barrel Blended Japanese	20.00€
Hibiki Japanese Harmony	

COGNAC & BRANDY

Hennessy V.S.	15.00€
Pisco Barsol	12.00€
Metaxa Private Reserve	25.00€

LIQUEURS

Bailey's	12.00€
Limoncello Luxardo	12.00€
Skinos Mastiha	12.00€
Kahlua	12.00€
Sambuca Molinary	12.00€
Amaretto Disaronno	12.00€
Drambuie	14.00€

BITTERS

Amaro Averna	12.00€
Fernet Branca	12.00€
Jagermeister	12.00€

APERITIFS

Noilly Prat	12.00€
Martini Bianco	12.00€
Carpano Antica Formula	18.00€
Campari	12.00€
Aperol	12.00€
Punt E Mes	12.00€
Cocchi Americano Rosa	12.00€
Cocchi Americano Bianco	12.00€
Cocchi Barolo Chinato	12.00€

GREEK DISTILLED SPIRITS

Ouzo Varvagianni Blue	9.00€
Opurist Tsipouro	18.00€

GRAPPA

Sassicaia Jacopo Poli	25.00€
Valdani di Moscato Berta	18.00€

Our Chef uses olive oil for our salads and maize oil for our fried items.

*Refers to frozen items.

Consumption of alcoholic beverages by persons under 17 years old is not permitted.

All taxes are included. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

The establishment is obliged to have printed forms available in a special location near the exit, for the registration of complaints.

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications. We welcome inquiries from customers that wish to know whether any dishes contain ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

Responsible for the market control: Loukas Kalamovrakas

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