

apollonia

Presents
San Diego Restaurant Week
\$20 Three-Course Menu

First Course (Choice of)

Mediterranean salad *Vt*

Spring greens, tossed with white Balsamic & pear vinaigrette, sun-dried tomatoes, roasted walnuts and Gorgonzola cheese. Served with warm Pita bread.

Hummos *Vg*

Garbanzo beans, fresh garlic, lemon juice and sesame sauce.
Garnished with paprika, cumin and a drizzle of EVOO.
Served with warm Pita Bread *Vt*.

Feta Bruschetta *Vt*

Imported sheep's milk Feta cheese, tomatoes, fresh basil, mint and garlic with Balsamic and EVOO. Baked on sourdough.

Second Course (Choice of)

Riganato *GF*

Half chicken, marinated with lemon juice, olive oil and oregano. Roasted and served with braised vegetables "Greek Ratatouille", lemon potatoes and garlic Aioli sauce.
Suggested wine pairing Lazaridis Amethystos White \$7.75 a glass

Gyros Plate

Seasoned blend of beef and lamb, broiled on the rotisserie, served with Pita bread, tomato and onion, Briami, rice Pilaf and Tzatziki sauce.
Suggested wine pairing Avalon Cabernet Sauvignon \$7 a glass

Spinach Pastitsio *Vt*

A baked casserole of spinach, Penne and Pesto. Topped with Bechamel and Vlahotyri cheese. Served with Briami.
Suggested wine pairing Hess Select Chardonnay \$7 a glass

Third Course (Choice of)

Galacto-Boureko

Rolls of Filo pastry filled with Farina custard and fresh orange zest. Topped with light rose-water syrup. Served hot.

Rizzogalo *GF*

Vanilla flavored rice pudding garnished with raisins and cinnamon.

Vt : Vegetarian • Vg : Vegan • GF : Gluten Free