



BITES

OLYMPUS NACHOS 14

pita chips loaded with gyro meat, tzatziki sauce, diced tomatoes, green and red onions, diced cucumber, kalamata olives, feta cheese

MOROCCAN MUSSELS 18

fresh tomatoes in a white coconut cream sauce served with crostini bread

BAKED HUMMUS 15

oven-baked hummus, topped with fresh melted mozzarella served with toasted pita bread

TRIAD 15

baba ghanoush, tzatziki, hummus served with warm pita bread

GAZPACHO 12 GF V

cucumber puree with greek yogurt and spices served chilled

SHRIMP COCKTAIL 16 GF

six (6) chilled shrimps, served with house cocktail sauce and grilled lemon wedge

HANDHELDS

served with choice of fries or side salad

GYRO TACOS 16

three (3) pita pockets filled with shaved lamb meat, cucumbers, tomatoes, red onions, feta cheese, topped with tzatziki sauce

ATHENA GRILLED CHEESE 13

fresh mozzarella, feta cheese, sun-dried tomatoes, kalamata olives, arugula, grilled sourdough bread

EPIC TACOS 16

three (3) tortillas with choice of salmon, shrimp, or snapper, topped with cabbage slaw, drizzled with signature sauce

APOLLO VEGGIE SANDWICH 13

spring mix, cucumbers, sliced tomatoes, roasted peppers, sliced red onion, hummus spread, feta cheese, served over toasted sourdough bread



SALADS

add grilled shrimp +7 | salmon +8

HOUSE SALAD 10 GF V

spring mix, red onions, cucumbers, tomatoes, croutons, house dressing

WATERMELON SALAD 12 GF V

fresh watermelon chunks, sliced red onions, feta cheese, balsamic vinaigrette

SIGNATURE HARVEST SALAD 12 GF V

mixed greens, arugula, red delicious apples, dried cranberries, cucumber, red onions, sliced almonds, feta cheese, ladolemono dressing

GREEK SALAD 16 GF V

romaine lettuce, cucumber, tomatoes, kalamata olives, sliced red onion, feta cheese, topped with gyro meat, creamy feta cheese dressing



MAIN DISHES

MOROCCAN CHICKEN 20

boneless chicken thighs braised with moroccan spices, garlic, onions, fresh lemon juice, topped with lemon zest. served with basmati rice and salad.

RED SNAPPER MKT

pan-seared snapper fillet, white wine butter sauce topped with chermoula sauce served with seasonal veggies, bulghur pilaf, and salad.

VEAL OSSOBUCO 29

braised veal shanks in red wine and slow cooked for 2 hours, served with creamy polenta and salad

LEBANESE KOFTA 23

grilled ground lamb, grilled chicken breast, or grilled beef, served with bulghur rice, basmati rice, and salad drizzled with epic sauce

POSEIDON SALMON 22

pan-seared salmon, sun-dried tomatoes beurre blanc sauce. served with cilantro basmati rice and salad

SPAGHETTI CACIO E PEPE 20

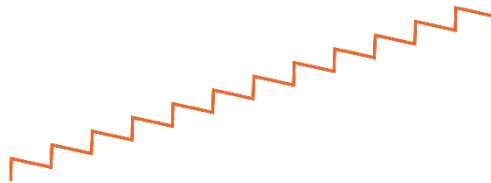
authentic italian pasta dish in a creamy sauce with pecorino romano and freshly ground black pepper

PAPPARDELLE BOLOGNESE 21

egg pappardelle in housemade ragu sauce served with salad

FUSILLI PESTO 21

fusilli shaped pasta in a pesto sauce served with salad



KIDS MENU

served with fries

CHICKEN TENDERS 10

GRILLED CHEESE 10

BEVERAGES

COCA-COLA 3

DIET COKE 3

SPRITE 3

SAN PELLEGRINO WATER 5

EVIAN WATER 5

DESSERT

add one (1) scoop of vanilla ice cream scoop +3

BAKLAVA 10

LIMONCELLO CAKE 8

CHOCOLATE CAKE 8



EXTRAS

BASMATI RICE 7

BULGHUR RICE 7

POLENTA 7

SEASONAL VEGETABLES 7

SIDE SALAD 7

 = some extra vibes

GF = gluten-free

V = vegetarian