# KALOS ORISATE!

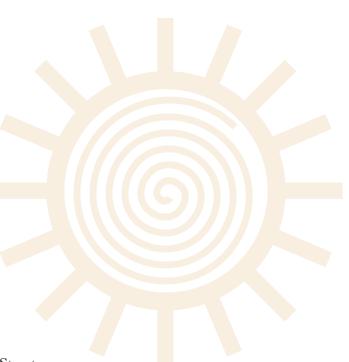
Welcome to the Apollo Café, your destination for experiencing authentic Greek recipes handed down through generations. Enjoy traditional Greek favorites like Pastítsio, Avgolémono soup or vegetarian Spanakórizo. Order a fast chicken Souvláki sandwich or a rotisserie Gýro sandwich to eat in or carry out.

Located on Historic Brady Street in an area once heavily populated by Greeks and Italians, the Apollo Café is in familiar surroundings. The cafe's atmosphere evokes the richness of mythical Greece through a dynamic interpretation of the classical god, Apollo. During spring and summer, dine outdoors in the Passegio or in Greek, the "Pezothrómio" area reminiscent of downtown Athens. Welcome once again to the Apollo Café, which offers genuine Greek fare and culture to experience and enjoy.









1310 East Brady Street Milwaukee, Wisconsin 53202 414.272.CAFE (272.2233) Fax 414.272.2344

www.ApolloCafe.com

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Greek Apps and Side	S
Saganáki	10
Flamed kefalotíri cheese and Metaxá brandy	9
Tirópita Triangles Féta cheese in fílo dough	9
Spanakórizo	8
Spinach and rice Patátes Paraskeví	8
Oven potatoes with lemon	O
Greek Fries Fried potatoes with oregano & féta cheese	6
French Fries Fried potatoes	5
Cheese Fries	6
Fried potatoes with cheese	0
Hummus Served with 2 pieces of pita bread	9
Onion Rings Mozzarella Sticks	6 7
Served with homemade tomato sauce	
Soups	
Quarts also available	
Avgolémono	5
Egg, lemon-rice soup	
Greek Soup of the Day (Seasonal)	6
Salads	
Maroúli (small/large) Romaine lettuce, pepper, cucumber, onions, féta cheese and olives	10/14
Horiátiki Greek country salad with cucumber, tomato, onion, féta cheese and olives	12
Mediterranean Salad Greek Maroúli salad with grilled chicken	17
Friday Fish Special	16
Fried Cod or Baked Cod with wine based Mediterranear Sauce. Comes with your choice of mashed potatoes or French fries along with coleslaw vinaigrette	1
All sandwiches include a side of homemade Tzatziki sauce	

Any changes or additions will be charged accordingly.

#### Sandwiches / Plates\*

Saliuwiches / Plates*	
Gýros Seasoned lamb and beef on "gýros" rotisserie in pita	10/14*
Chicken Souvláki (Shish~kabob) Grilled and seasoned chunks of skinless, boneless	10/14*
chicken in pita Beef Souvláki (Shish~kabob) Grilled and seasoned chunks of beef in pita	11/15*
Tuna Souvláki (Shish~kabob)	12/16
Grilled chunks of tuna in pita Paris Pita (veggie)  Kalamáta alima anguad mith pamaina lattura	10/14
Kalamáta olive spread with romaine lettuce, onions, peppers, tomato and féta cheese in pita	
Fish Sandwich Breaded Iceland cod fillet on bun	10/14
Apollo Burger Seasoned ground beef burger with féta cheese, onion	10/14
lettuce and tomato on bun	
Falafel Sandwich Served in a pita with cucumber sauce, lettuce, tomato & onion	10/14
1/3 lb Jumbo Burger USDA choice ground beef on bun (add cheese 50¢)	10/14
Double Burger USDA choice ground beef on bun (add cheese 50¢)	12/16
Zeus Burger White cheddar grilled pepperoncinis, onion ring and garlic dill sauce	11/15 l
* Plates include your choice of french fries or rice pilaf	

Dates include your choice of french fries or rice pilaf Substitute Greek salad for \$3 extra.

#### **Apollo's Veggie Sampler**

Hummus, Falafel, Veg Dolmathes, Feta, Olives & Peppers served with Pita Bread \$17

### Sides/Extras

Feta	4.00
Olives	3.00
Spanakópita	5.00
Pastistio	5.00
Rice Pilaf	7.00
Extra Meat	5.00
Dolmathes	3.00
Falafel (each)	2.00
Hummus	4.00
Nacho Cheese	2.00
Cucumber Sauce	.50
Salad Oil	.50
Zeus Sauce	.75

#### **Authentic Greek Favorites**

Pastítsio	15*	
Layers of macaroni and seasoned ground		
beef baked in Greek white sauce		
Moussaká	16*	
Layers of eggplant, potatoes and seasoned		
ground beef in Greek white sauce		
1/2 Athenian Chicken	15*	
1/2 broiled chicken with Greek		
herbs and lemon seasoning		
Combination Plate	18*	
Pastítsio, Spanakópita, Dolmáthes		
and Gýro meat		
Dolmáthes (veggie/meat)	16/17*	
Grape leaves wrapped with seasoned		
rice or add ground beef		
Spanakópita	16*	
Mixture of spinach and féta cheese in fílo dough		
Lamb Shank	20	
Braised lamb with rice pilaf		
Veggie Plate	16	
Veggie Dolmathes, Spanakópita		
and Greek Salad		
Stuffed Pepper	16	
Stuffed with seasoned rice & ground beef		
Above entrées include potatoes or Spanakórizo and		
pita bread.		
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## **Desserts**

Baklavá - Walnuts with spiced honey in filo	6
Rizógalo (Rice Pudding)	6
Flan - Lemon zest flavored light egg custard	6

## **Beverages**

Soda	2
Coffee	2
Greek Coffee	3
Bottled Water	2
Beer Domestic/Imported	6/7
Wine Greek/Domestic	9/8

#### **Mint Lemonade**

Made with Fresh Mint From Mom's Garden! \$5.00

<sup>\*\*</sup> Add 50¢ for cheese per slice