

## 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 café'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.



APOLLO  
C A F E



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[www.ApolloCafe.com](http://www.ApolloCafe.com)

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## Greek Apps and Sides

Saganáki	10
Flamed kefalotíri cheese and Metaxá brandy	
Tirópita Triangles	9
Féta cheese in filo dough	
Spanakórizo	8
Spinach and rice	
Patátes Paraskeví	8
Oven potatoes with lemon	
Greek Fries	6
Fried potatoes with oregano & féta cheese	
French Fries	5
Fried potatoes	
Cheese Fries	6
Fried potatoes with cheese	
Hummus	9
Served with 2 pieces of pita bread	
Onion Rings	6
Mozzarella Sticks	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)	10/14
Romaine lettuce, pepper, cucumber, onions, féta cheese and olives	
Horiátiki	12
Greek country salad with cucumber, tomato, onion, féta cheese and olives	
Mediterranean Salad	17
Greek Maroúli salad with grilled chicken	

## Friday Fish Special

16  
Fried Cod or Baked Cod with wine based Mediterranean Sauce. Comes with your choice of mashed potatoes or French fries along with coleslaw vinaigrette

All sandwiches include a side of homemade Tzatziki sauce

*Any changes or additions will be charged accordingly.*

## Sandwiches / Plates\*

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

### Apollo's Veggie Sampler

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

## Sides/Extras

Pita	\$1.50
Feta	4.00
Olives	3.00
Spanakópita	5.00
Pastitsio	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, Dolmathes and Gýro meat	
Dolmathes (veggie/meat)	16/17*
Grape leaves wrapped with seasoned rice or add ground beef	
Spanakópita	16*
Mixture of spinach and féta cheese in filo 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.	

## 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