

APOLLO

FIRST COURSE

FOR THE TABLE

PETROS SIGNATURE SPREADS:

MELITZANOSALATA VE GF Charred Eggplant, Tomato Jam

TARAMOSOLATA

Salt Cured Roe, Lemon, My Mother's Olive Oil

REVITHOSALATA VE GF

Chickpeas, Lemon, Forest Mushroom, Caramelized Onions, My Mother's Olive Oil

FETA FOURNO V

Baked Feta Wrapped In Phyllo Pastry, Thyme, Lavender Honey Drizzle

APPETIZERS

FAMILY STYLE

MY MOTHER'S OLIVES, FOCACCIA

KALE SALAD VE GF

figs, pomegranate, hemp pumpkin seed crumble, green olive, lemon vinaigrette

CALAMARI TIGANIA

Crispy Calamari, Zucchini, Petros Sauce

SHRIMP FETA SAGANAKI

Sauteed Shrimp, Feta Tomato Sauce, Kasseri Cheese

ENTREES

GRILLED HALLOUMI CHEESE STEAK V GF

Stewed Gigantes Beans, Wilted Greens, Drizzle Of My Mother's Olive Oil

GRILLED SEABREAM

With Charmila, Evoo, Horta

CHICKEN FOURNO

Half Roasted Boneless Chicken, White Wine, Herbs, Butter, Fresh Tomatoes, Petros Potatoes

PRIME BRIZZOLA RIBEYE

Petros Potatoes, Au Jus, Herb Oil

DESSERT

ASSORTMENT OF BITE SIZED DESSERT:

(dessert selection may vary according to availability)

BAKLAVA

Layered Phyllo Pastry, Chopped Nuts, Honey

EKMEK

Kafaifi, Custard Cream, Shredded Pastry

LOKOUMADES

Traditional Greek Doughnuts, Rose Water Syrup

09/25





ATHENA

FIRST COURSE

FOR THE TABLE

PETROS SIGNATURE SPREADS:

MELITZANOSALATA VE GF Charred Eggplant, Tomato Jam

TARAMOSOLATA

Salt Cured Roe, Lemon, My Mother's Olive Oil

REVITHOSALATA VE GF

Chickpeas, Lemon, Forest Mushroom, Caramelized Onions, My Mother's Olive Oil

FETA FOURNO

Baked Feta Wrapped In Phyllo Pastry, Thyme, Lavender Honey Drizzle

APPETIZERS

FAMILY STYLE

MY MOTHER'S OLIVES, FOCACCIA

MAROULOSALATA V

chopped romaine lettuce, fresh dill, cucumbe , green onion, vinaigrette, feta, olives

KALE SALAD VE GF

figs, pomegranate, hemp pumpkin seed crumble, green olive, lemon vinaigrette

CALAMARI TIGANIA

Crispy Calamari, Zucchini, Petros Sauce

ENTREES

GRILLED HALLOUMI CHEESE STEAK V GF

Stewed Gigantes Beans, Wilted Greens, Drizzle Of My Mother's Olive Oil

GRILLED BRANZINO

pickled vegetables, lemon, EVOO, Horta

CHICKEN FOURNO GF

Half Roasted Boneless Chicken, White Wine, Herbs, Butter, Fresh Tomatoes, Petros Potatoes

DESSERT

ASSORTMENT OF BITE SIZED DESSERT:

(dessert selection may vary according to availability)

BAKLAVA

Layered Phyllo Pastry, Chopped Nuts, Honey

EKMEK

Kafaifi, Custard Cream, Shredded Pastry

LOKOUMADES

Traditional Greek Doughnuts, Rose Water Syrup

09/25





ATLAS

FIRST COURSE

FOR THE TABLE

BEEF KEFTE

Canadian prime beef meat balls charred eggplant and chickpea stew

SAGANAKI V

Lightly pan fried viahotiri cheese, lemon, oregano, served with pita

APPETIZERS

FAMILY STYLE

MY MOTHER'S OLIVES, FOCACCIA

MYKONOS SALAD V

Horiatiki with a twist, tomatoes, baby cucumbers, pickled onions, goat feta, beet hummus

OCTOPODI SKARAS GF

grilled octopus, braised artichokes, blistered tomatoes, crispy potato coins

CALAMARI TIGANIA

crispy calamari, zucchini, Petros Sauce

KALE SALAD VE GF

figs, pomegranate, hemp pumpkin seed crumble, green olive, lemon vinaigrette

ENTREES

RISOTTO V GF

leek, wild mushrooms

GRILLED ORATA (SEA BREAM)

pickled Vegetables, EVOO, Horta, Petros Potatoes

CHICKEN FOURNO GF

half roasted boneless chicken, white wine, herbs, butter, fresh tomatoes, Petros potatoes

PAIDAKIA ARNISIA (GRILLED LAMB CHOPS)

grilled lamb chops, ladolemono, horta and petros potatoes

AMERICAN RED SNAPPER

with chimi churi

DESSERT

ASSORTMENT OF BITE SIZED DESSERT:

(dessert selection may vary according to availability)

BAKLAVA

Layered Phyllo Pastry, Chopped Nuts, Honey

EKMEK

Kafaifi, Custard Cream, Shredded Pastry

LOKOUMADES

Traditional Greek Doughnuts, Rose Water Syrup

09/25

