

# MAINS *meat*

We care about the quality of our meats

	PITA	PLATE
<b>Chicken Gyros</b> <small>A,G,M,O</small>	<b>8.5</b>	<b>16.5</b>
Chicken gyros grilled on the rotisserie with fresh tomatoes, onions, fresh mixed salad, french fries, homemade tzatziki and corn pita bread		
<b>Pork Gyros</b> <small>A,G,O</small>	<b>8.5</b>	<b>16.5</b>
Pork gyros grilled on the rotisserie with fresh tomatoes, onions, fresh mixed salad, french fries, homemade tzatziki and corn pita bread		
<b>Chicken Souvlaki</b> <small>A,G,M,O</small>	<b>8.5</b>	<b>16.5</b>
Grilled chicken skewers with fresh tomatoes, onions, fresh mixed salad, french fries, homemade Greek yogurt-basil dip and corn pita bread		
<b>Pork Souvlaki</b> <small>A,G,O</small>	<b>8.5</b>	<b>16.5</b>
Grilled pork skewers with fresh tomatoes, onions, fresh mixed salad, french fries, homemade Greek yogurt-basil dip and corn pita bread		
<b>Lamb Souvlaki</b> <small>A,G,O</small>	<b>10</b>	<b>19.5</b>
Grilled lamb skewers (made from grass-fed and free-range New Zealand lamb) with fresh tomatoes, onions, fresh mixed salad, french fries, homemade Greek yogurt-basil dip and corn pita bread		
<b>Greek Meatballs</b> <small>A,G,G,O</small>	<b>8.5</b>	<b>16.5</b>
Grilled homemade meatballs with fresh tomatoes, onions, fresh mixed salad, french fries, creamy feta and red pepper dip and corn pita bread		
<b>Calamari</b> <small>A,G,O,R</small>	<b>8.5</b>	<b>16.5</b>
Fried calamar with fresh tomatoes, onions, fresh mixed salad, french fries, homemade creamy aioli dip and corn pita bread		

# MAINS *no meat*

<b>Veggie Grilled Halloumi</b> <small>A,G,VG</small>	<b>8.5</b>	<b>16.5</b>
Grilled halloumi cheese with fresh tomatoes, onions, fresh mixed salad, french fries, homemade Greek yogurt-basil dip and corn pita bread		
<b>Veggie Greek Falafel</b> <small>A,G,G,VG</small>	<b>8</b>	<b>15.5</b>
Greek-style falafel with Greek coleslaw, fresh mixed salad, french fries, homemade green tahini dip and corn pita bread		
<b>Vegan Gyros</b> <small>A,F,V</small>	<b>8</b>	<b>15.5</b>
Vegan gyros made of soya strips, paprika and mushrooms with Greek coleslaw, fresh mixed salad, french fries, homemade vegan tzatziki and corn pita bread		
<b>Vegan Cauliflower</b> <small>A,N,V</small>	<b>8</b>	<b>15.5</b>
Grilled cauliflower with sun-dried tomatoes, caramelized onions, Greek coleslaw, fresh mixed salad, french fries, homemade green tahini dip and corn pita bread		
<b>Vegan Moussaka</b> <small>A,F,O,V</small>		<b>16</b>
Layers of eggplant, potatoes, vegan soya meat sauce and vegetables, topped with creamy vegan béchamel and crumbled vegan cheese. Served with fresh garden salad		

# LOW-CARB BOWLS

<b>Gyros Power Bowl (Chicken or Pork)</b> <small>A,G,M,O</small>	<b>12</b>
Gyros with fresh Greek salad, Kalamata olives, dolmades, marinated Greek giant baked beans topped with tzatziki and feta cheese	
<b>Vegan Protein Bowl</b> <small>A,F,L,M,V</small>	<b>11.5</b>
Vegan soya gyros, grilled cauliflower with sun-dried tomatoes, caramelized onions, traditional Greek coleslaw, fresh garden salad with lemon-mustard vinaigrette and marinated chickpeas topped with vegan tzatziki	
<b>Veggie Grilled Halloumi Bowl</b> <small>A,G,VG</small>	<b>12</b>
Grilled Halloumi with traditional Greek coleslaw, fresh garden salad, Kalamata olives, dolmades and marinated chickpeas topped with homemade Greek yogurt-basil sauce	

# MAINS *meat*

Our pita breads are made of corn, therefore are low in gluten

<b>Aplo Mix Grill Plate</b> <small>A,G,G,M,O</small>	<b>21</b>
Gyros (chicken or pork), one grilled skewer (chicken or pork) and two grilled homemade meatballs with fresh tomatoes, onions, fresh mixed salad, french fries, homemade tzatziki, spicy feta red pepper dip and corn pita bread	
<b>Greek Smashburger</b> <small>A,G,G,O</small>	<b>9.5</b>
Our homemade crusty double-patty Smashburger with our original Aplo cheese sauce, grilled onions, fresh tomatoes, fresh mixed salad, pickled cucumber, our special burger sauce and brioche bun	
	<b>/with fries 13.5</b>
<b>XL Greek Cheesesteak Sandwich</b> <small>A,G,O</small>	<b>10.5</b>
Grilled balsamic-glazed beef steak strips with mushrooms, peppers, onions, our original Aplo cheese sauce and some crumbled Feta in a large ciabatta bread	
	<b>/with fries 14.5</b>
<b>Gyros Club Sandwich</b> <small>A,G,M,O</small>	<b>10.5</b>
Chicken gyros sandwich between two corn pitas with grilled bacon, tomatoes, onions, fresh mixed salad, melted cheese and honey-mustard sauce	
	<b>/with fries 14.5</b>
<b>Greek Moussaka</b> <small>A,G,G,O</small>	<b>16.5</b>
Layers of eggplant, potatoes and minced meat in tomato sauce, topped with creamy béchamel sauce and crumbled feta cheese. Served with fresh garden salad	

# TO SHARE *no meat*

<b>Greek Fries with Feta and Tzatziki</b> <small>G,O,VG</small>	<b>7</b>
Greek-style fries with oregano, crumbled feta cheese and tzatziki dip <b>(also vegan)</b>	
<b>Fries with Spicy Cheese Sauce and Jalapenos</b> <small>G,O,VG</small>	<b>6.5</b>
Crispy fries topped with our original Aplo cheese sauce, spicy chili flakes and jalapenos	
<b>Traditional Cheese &amp; Spinach Pies</b> <small>A,G,G,VG</small>	<b>6.5</b>
Greek-style feta cheese and spinach pies, freshly baked with homemade Greek yogurt-basil dip	
<b>Tzatziki &amp; Greek Olives</b> <small>A,G,VG</small>	<b>7</b>
Served with corn pita bread <b>(also vegan)</b>	
<b>Roasted Eggplant Garlic Spread &amp; Feta Cheese</b> <small>A,G,H,VG</small>	<b>7</b>
Served with corn pita bread	
<b>Homemade Zucchini Fritters</b> <small>A,G,G,VG</small>	<b>7.5</b>
Served with fresh garden salad and tzatziki dip	
<b>Spicy Feta Red Pepper Spread &amp; Greek Peperoni</b> <small>A,G,VG</small>	<b>7.5</b>
Served with corn pita bread	
<b>Feta Saganaki</b> <small>A,G,N,VG</small>	<b>8</b>
Feta cheese wrapped in filo pastry with honey and sesame seeds. Served with fresh garden salad	
<b>Halloumi Fries</b> <small>A,G,VG</small>	<b>7.5</b>
Fried halloumi sticks with tomato slices, onions and homemade Greek yogurt-basil dip	
<b>Greek Dolmades</b> <small>E,G,VG</small>	<b>6</b>
Stuffed grape leaves with rice, herbs and spices. Served with homemade Greek yogurt-basil dip and some crumbled feta cheese	
<b>Greek Meze Platter</b> <small>A,G,H,VG</small>	<b>12.8</b>
A combination of all ours spreads (Tzatziki - Creamy Roasted Eggplant - Spicy Feta) with greek dolmades and corn pita bread	
<i>meat</i>	
<b>Grilled Lemon Oregano Chicken</b> <small>A,G,M,O</small>	<b>12.5</b>
A sharing platter with chicken, mushrooms, peppers and onion grilled with a lemon-oregano-olive oil marinade. Served with a creamy feta and red pepper dip and corn pita bread	
<b>Seafood Meze</b> <small>A,B,G,O,R</small>	<b>13.5</b>
A sharing platter with calamari, shrimps, mushrooms, peppers and onion grilled with a balsamic-olive oil marinade. Served with a homemade creamy aioli dip and corn pita bread	
<b>Loukaniko (Greek Farmer Sausage)</b> <small>A,G,M,O</small>	<b>8.5</b>
A traditional Greek sausage grilled with lemon-olive oil marinade. Served with a creamy roasted eggplant garlic dip and some Greek coleslaw and corn pita bread	

# SALADS

Our packaging is eco-conscious. We do not fancy plastic.

<b>Real Greek Salad with Feta</b> <small>G,VG</small>	<b>10.5</b>
Fresh tomatoes, cucumber, onions, bell peppers, Greek olives, pepperoni, feta cheese with extra virgin olive oil and white wine vinegar	
	<b>/as side 6.5</b>
<b>Garden Salad with Grilled Halloumi</b> <small>G,H,VG,M</small>	<b>10.5</b>
Fresh mixed salad, cucumber, bell peppers, cherry tomatoes, rocket, carrots, radishes, sunflower seeds with balsamic-mustard-olive oil dressing and grilled halloumi cheese	
	<b>/as side 6.5</b>
<b>Coleslaw with Spinach &amp; Feta Chicken Meatballs</b> <small>G,L,VG,M</small>	<b>12.5</b>
Greek coleslaw with white and red cabbage, carrots, celery, parsley, pumpkin seeds with lemon-mustard-honey vinaigrette and grilled spinach & feta chicken meatballs	
	<b>/as side 8.5</b>
<b>Corn pita bread</b>	<b>1.4</b>
<b>Tzatziki</b>	<b>2</b>
<b>Grilled halloumi cheese</b>	<b>5.2</b>
<b>Pork souvlaki</b>	<b>5.2</b>
<b>Chicken souvlaki</b>	<b>5.2</b>
<b>Pork gyros</b>	<b>5.2</b>
<b>Chicken gyros</b>	<b>5.2</b>
<b>Vegan gyros</b>	<b>4.8</b>
<b>Grilled meatballs</b>	<b>5.2</b>
<b>Lamb souvlaki</b>	<b>6.8</b>

# EXTRAS

# HOUSE SPECIAL

<b>Big Onassis Sandwich</b>	<b>10.5</b>
Pork or chicken gyros with added grilled haloumi cheese, fresh tomatoes, onions, fresh mixed salad, and homemade tzatziki in a large ciabatta bread.	
	<b>/with fries 14.5</b>



# apló

# COCTAILS

<b>Aperol Spritz</b>	<b>8</b>
Aperol, Prosecco, soda water, orange slice	
<b>Campari Soda</b>	<b>7.5</b>
Campari, soda water, orange slice	
<b>Ouzo Lemonade</b>	<b>8.5</b>
Ouzo, lemon juice, honey, soda water	
<b>Gin &amp; Tonic</b>	<b>8.5</b>
<small>ALLERGENS: A-Cereals containing gluten B-Crustaceans C-Eggs D-Fish E-Peanuts F-Soybeans G-Milk H-Nuts I-Celery M-Mustard N-Sesame seeds O-Sulfur dioxide and sulfites P-Lupine R-Molluscs V-Vegan VG-Vegetarian 1-with colouring 2-with preservatives 3-with anti-oxidiser 4-with caffeine 5-with sweetener 6-Phenylalanine</small>	

# DESSERTS

Our dishes are homemade with lots of love.

<b>Baklava</b> <small>A,G,E,H</small>	<b>6</b>
Greek baklava is a delicious, sweet puff pastry with walnuts, almonds and pistachios	
<b>Kadaifi</b> <small>A,G,E,H</small>	<b>6</b>
Greek kadaifi is made from fine dough threads with a filling of walnuts and syrup	
<b>Greek Orange Cake</b> <small>A,G,E,H</small>	<b>6</b>
Grandma's traditional orange cake	

# BEVERAGES

<b>Homemade lemonade with Greek honey</b>	<b>400 ml</b>	<b>5.5</b>
<b>Greek mountain tea Olympus</b> (cold brewed - no added sugar) <i>Lemon - Peach - Mint</i>	<b>500 ml</b>	<b>5.5</b>
<b>Hot Greek mountain tea</b>	<b>400 ml</b>	<b>5</b>
<b>Zagori natural still mineral water</b>	<b>500 ml</b>	<b>4</b>
The Zagori water is the result of the natural absorption of minerals from the geological formations of the Zagorochoria region		

<b>Souroti natural sparkling water</b>	
The natural sparkling mineral water Souroti flows from the heart of the earth near Thessaloniki and is one of the most enriched mineral waters worldwide. What makes this water so special is that it is highly digestive and rich in minerals and trace elements (such as calcium, magnesium, potassium, iron) which are essential for good health	
	<b>250 ml 2.5</b>
	<b>750 ml 6</b>

<b>EPSA Lemonade/Orangeade/Lemon Soda</b>	<b>250 ml</b>	<b>3</b>
The artisanal EPSA lemonade/orange/gazoz is one of the most popular drinks in Greece. Made from local fruits and natural local spring water		

<b>Coca-Cola/Sprite/Fanta</b>	<b>330 ml</b>	<b>3</b>
<b>Vio Apfelschorle</b>	<b>330 ml</b>	<b>3.5</b>
<b>Fuze Tea (Peach - Lemon)</b>	<b>400 ml</b>	<b>4.5</b>
<b>Café Crema</b>		<b>3</b>
<b>Espresso</b>		<b>2.5</b>

# Beer/Wine/Retsina/Ouzo

<b>Mythos Beer</b>	<b>330 ml</b>	<b>4</b>
A pale lager beer with a pleasant and refreshing taste made for the summer on a Greek beach		
<b>Greek Craft White Wine</b>		
<b>Glass</b>		<b>5.5</b>
<b>Carafe 0.5L</b>		<b>12</b>
<b>Carafe 1L</b>		<b>22</b>
<b>Greek Craft Red Wine</b>		
<b>Glass</b>		<b>5.5</b>
<b>Carafe 0.5L</b>		<b>12</b>
<b>Carafe 1L</b>		<b>22</b>
<b>Retsina Kechribari</b>	<b>500 ml</b>	<b>12</b>
A dry white wine that is mixed with pine resin using a very old tradition that creates a balanced pine resin aroma and flavour		
<b>Ouzo Plomari</b>	<b>200 ml</b>	<b>12</b>
Ouzo Plomari gets its unmistakable aroma from the unique seeds, herbs and anise from the island of Lesbos, which is considered to be the home of ouzo		
<b>Ouzo in Glass</b>	<b>4 cl</b>	<b>4.5</b>
Served in the authentic way with some ice and water.		