

apolafsi

tavern - naxian tastes

OUR MENU

Our menu is the result of our year-long experience and the continuation of a family tradition, since we are the fifth generation that deals with food service.

SPECIAL DISHES

STARTERS

NAXOS SALAD WITH THREE TYPES OF LOCAL CHEESE
MIXED GREEN SALAD WITH HONEY SAUCE
SALAD OF TAMBOULES (GROATS)
ARTICHOKE WITH PEPPERS AND ONIONS
GRAVIERA SAGANAKI NAXOS CHEESE
MUSHROOMS WITH PEPPERS AND ONIONS
GRAVIERA OR FETA CHEESE WITH SESAME AND HONEY RAKI
TRADITIONALLY HOME MADE SPINACH PIE
ZUCCHINI STUFFED WITH EGG AND LEMON SAUCE
FLUTES STUFFED WITH SUN DRIED TOMATO AND FETA CHEESE
AUBERGINE STUFFED WITH LOCAL FETA

MAIN DISHES

VEAL WITH POTATOES (NAXOS SPECIALITY)
LAMB "KLEFTIKO" MADE IN BAKING PAPER
"ROSTO" PORK WITH GARLIC, SERVED WITH MATSATA (NAXOS SPECIALITY)
PORK FILLET WITH PUREE FROM LOCAL SWEET POTATOES
PORK IN THE POT WITH MUSHROOMS AND LOCAL GRAVIERA CHEESE
EGGPLANT "APOLAFSI" SPECIAL SERVED IN THE POT
EGGPLANT "APOLAFSI" WITH VEAL OR MINCED MEAT IN THE POT
FRESH SEA FOOD OF THE DAY (FISH, SHRIMPS, KALAMARI, LOBSTER)

COLD STARTERS

Home made tzatziki	Fava
Tarama salad	Houmouse
Cheese salad	Naxos feta cheese
Philadelphiia cheese	Home made soft cheese
Pepper spice cheese salad	Variety of starters
Eggplant salad	
Potato salad	
Wine leaves stuffed with rice	
Naxos olives	
Garlic dip(skordallia)	
Chicken salad	
Bit root salad	
Dacos with home made cheese	
Dacos with feta cheese	

HOT STARTERS

Feta cheese with sesame and honey raki	Tomato balls special
Baked feta	Zucchini balls special
Spinach pies	Houmouse balls
Cheese pies	Cheese balls
"Spetsofal"	Meat balls
"Bouglourdi"	Fried eggplant
Giant beans	Fried zucchini
Stuffed baked potato	Fried peppers
Baked potato	"Apolafsi" peppers
Potato a la creme	Fried flutes
Potato carbonara	Grilled mushrooms
Garlic bread	Mushrooms a la creme
Oregano bread	Traditional "strapatsada" special
Variety of starters	Saganaki with kefalotyri cheese



SALADS

Greek salad with feta cheese	Summer salad (curly lettuce, pita bread, Philadelphia sauce cheese)
Greek salad with home made soft cheese	Ariadne (lettuce, carrot, vinaigrette sauce, croutons)
Lettuce salad	Apolafsi salad (lettuce, tomato, cucumber, chicken, cheese, vinaigrette sauce)
Mixed salad (cabbage green and red, carrot, lettuce, cappers, balsamic cream, oil)	Octopus salad
Rocket salad (lettuce, rocket leaves, parmesan, olives, sun dried tomatoes, olive oil, balsamic cream)	Tuna fish salad
Cool salad (curly lettuce, rocket, artichoke, cherry tomatoes, home made soft cheese, lemon sauce)	Mountain Green salad
Spinach salad (artichoke, spinach, pepper, pepper sauce)	Beans salad
	Boiled vegetables

GREEK CUISINE

Veal in tomato sauce
Veal in lemon sauce
Roast meat with pasta in the pot
Veal onion stew
Rabbit onion stew
Chicken with okra
Meatballs special in tomato sauce
Mousaka
Pastitsio
Stuffed tomato
Green beans
Briam (baked vegetables)



SPECIAL GREEK CUISINE

Rooster in red wine sauce	Roast veal
Beer sauce pork	Chicken pie in the pot
"Pasifal" (veal with lemon sauce in the pot, with vegetables)	"Bekri meze" Drunkard's tidbits
Lamb cooked in baking paper	Eggplant Apolafsi speciality
Pork cooked in baking paper	

FILLET CHICKEN - VEAL - PORK

Special (mushrooms, mustard, cream)	Four kinds of cheese (cream, four kinds of cheese)
A la crème (mushrooms, cream)	Apolafsi (onion, bacon, mushrooms, tomato sauce, cream)
Gardener's (onion, pepper, sauce, feta cheese)	
Carry (cream, carry)	
Blue cheese (blue cheese, cream)	

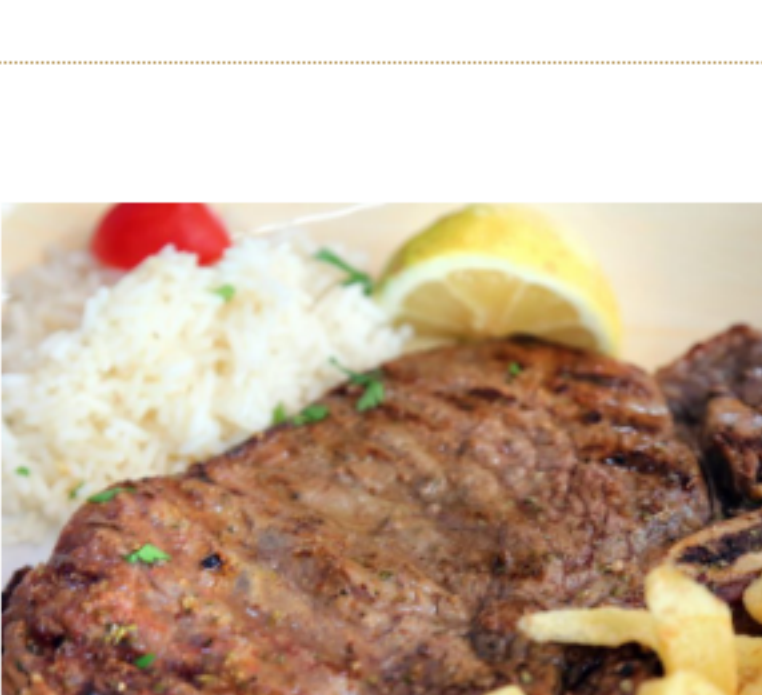
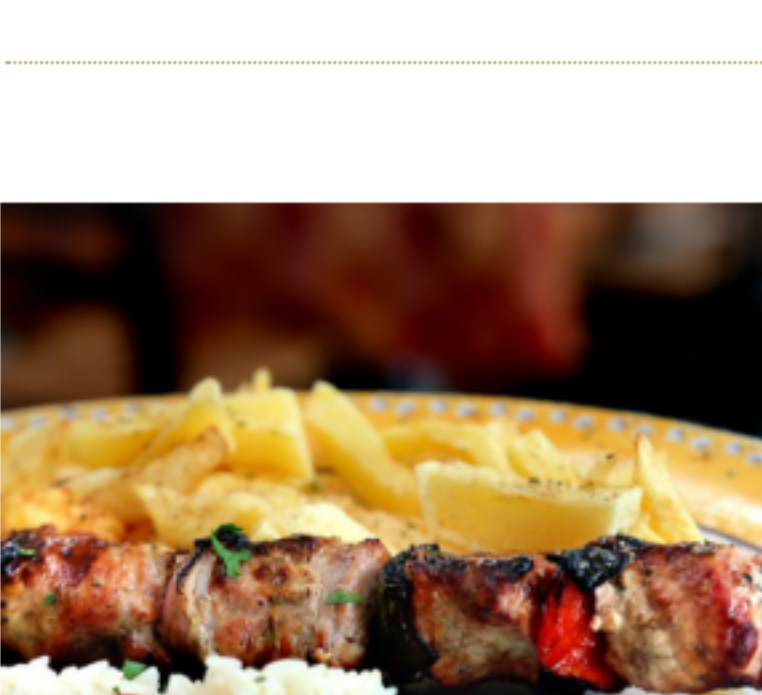
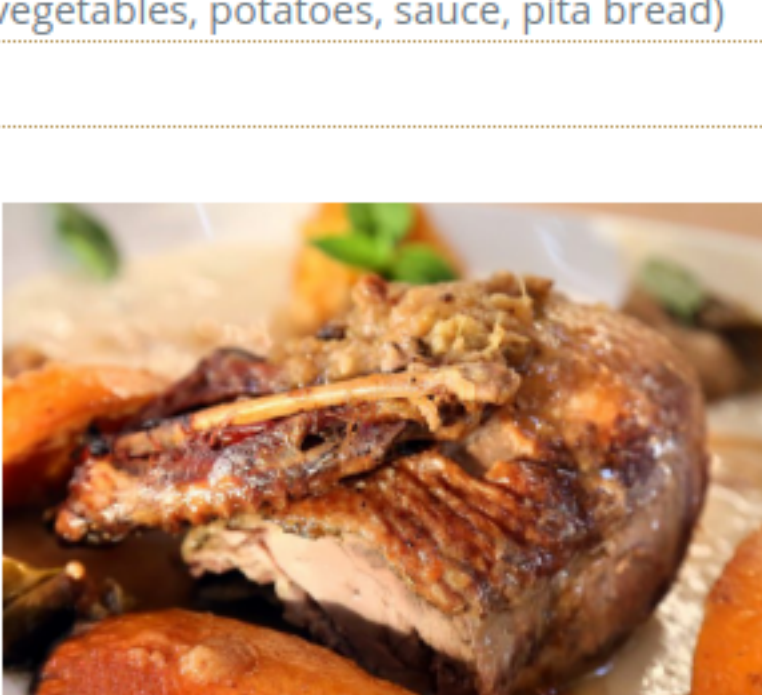
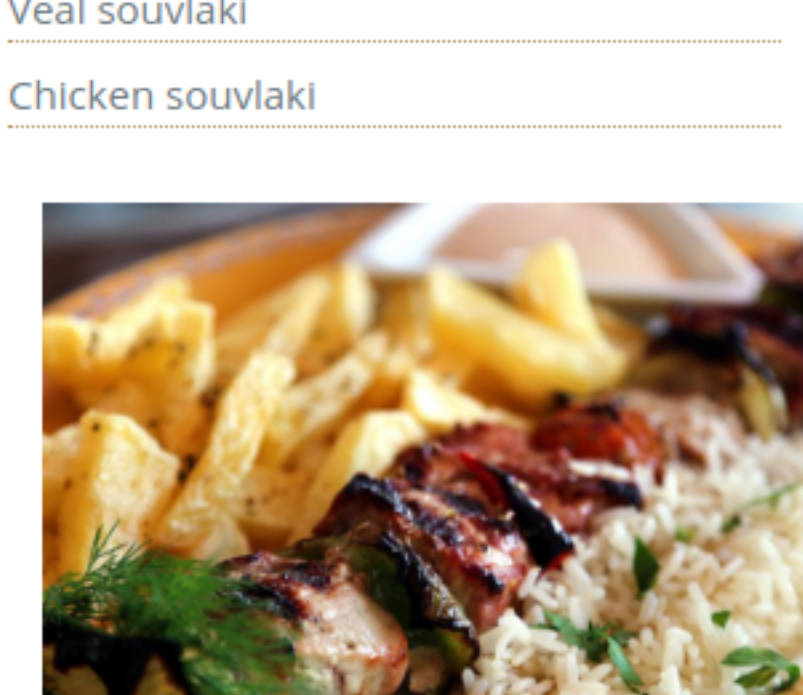


GRILLED ON COALS

Pork steak	Shish kebab
Peppered pork steak	Viaourliou
Veal steak	Grilled beef burger
Peppered veal steak	Beef burger stuffed with cheese and tomato
Lamb chops	Mix grill
Chicken chops	Gyros portion
Chicken fillet	Chicken portion (chicken fillet, vegetables, potatoes, sauce, pita bread)
Veal fillet	Pork portion (pork fillet, vegetables, potatoes, sauce, pita bread)
Pork fillet	Sausage portion (sausage, vegetables, potatoes, sauce, pita bread)
Traditionally made sausage	Mixed portion (chicken fillet, pork, vegetables, potatoes, sauce, pita bread)
Traditionally made sausage stuffed with cheese	
Pork souvlaki	
Veal souvlaki	
Chicken souvlaki	

SEAFOOD

Grilled shrimps
Saganaki shrimps
Fried kalamari (squid)
Stuffed kalamari (squid)
Grilled kalamari (squid)
Sword fish fillet
Grilled octopus
Octopus Apolafsi
Octopus cooked in wine
Small fish (fried)
Fresh fish of the day
Sardine with tomato grilled on coals



SPAGHETTI - TAGLIATELE - TORTELLINI

Bolognese (mixed meat in tomato sauce)
Napoli (tomato sauce)
Spicy (ham, bacon, onion, hot pepper, tomato sauce)
Carbonara (ham, bacon, cream)
Poutaneska (tomato sauce, olives, garlic, caper)
Diet (tomato, green peppers, olives, garlic)
Apolafsi (ham, bacon, mushrooms, onions, green peppers, sauce, cream)
Shrimps spaghetti
Lobster spaghetti (only by prior order)

PIZZA

Margarita (tomato, cheese)
Greek style (cheese, tomato, feta, olives, peppers, onion, mushrooms)
Village style (ham, bacon, sausage, peppers, cheese)
Tuna (tuna fish, onion, capers, tomato)
Pineapple (tomato, cheese, pineapple)
Special Apolafsi
Of your choice

SOFT DRINKS

Fresh orange juice	Orangade without carbon
Coke	Iced tea (peach or lemon)
Coke light	Soda
Coke zero	Sparkling Water 500ml
Sprite	Sparkling Water 250ml
Lemonade	Mineral table water
Apple juice	
Orangeade carbonated	

BEERS

Alfa 500ml
Amstel 500ml
Heineken 500ml
Kaizer 500ml
Mythos 500ml
Fishcher 500ml
Alfa draft 500ml
Alfa draft 250ml

WHITE WINES

Portara 750ml	Amethystos 750ml
Portara 375ml	Protistio 750ml
Selection Chomatas 750ml	Anthirly 750ml
Hatzimihali 750ml	Samaropetra 750ml
Moschofillero Boutari 750ml	Home made local wine 500ml
Moschofillero Tsantali 750ml	

ROSE WINES

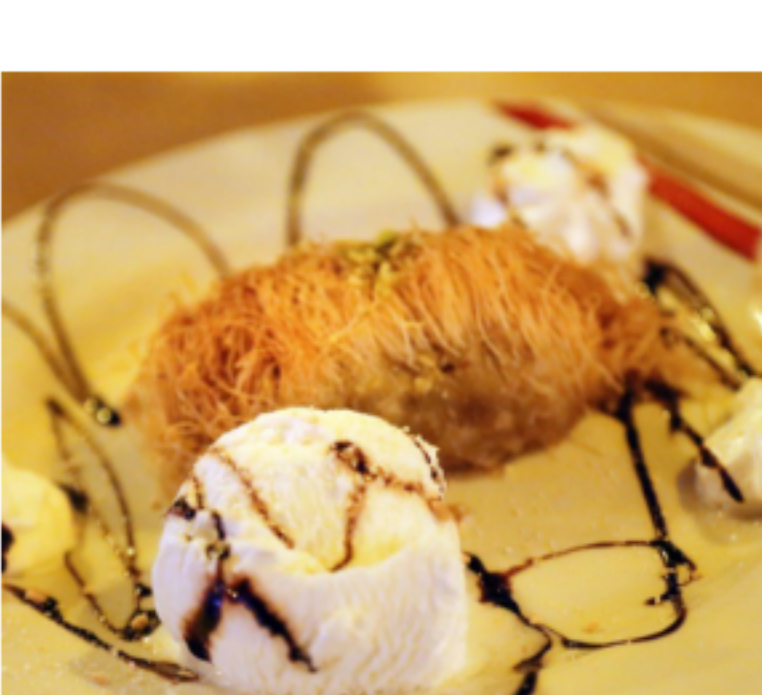
Naxian land 750ml	Agliorgitiko 14-18h 750ml
Macedonian 750ml	Akakies 750ml
Hatzimihali 750ml	Home made local wine 500ml
Amethystos 750ml	
Lazaridi 750ml	
Grenas 750ml	

RED WINES

Selection Chomatas 750ml	Syrah 750ml
Portara 750ml	Dionysiou Chora 750ml
Portara 375ml	Fresh Hatzimihali 750ml
Hatzimichali 750ml	Moschomavro Tsantali 750ml
Amethystos 750ml	Home made local wine 500ml
Rapsani 750ml	

DESSERTS

Traditional Greek pastry sweet	Fruit salad
Home made mosaic	Sweet of the day
Yogurt with fruit	
Yogurt with honey and fruit	
Yogurt with honey and nuts	
Naxos spoon sweets	



COFFEE - TEA - MILK SHAKES

Espresso	Double Greek
Double espresso	Filter
Cappuccino	Nescafe
Freddo Espresso	Nescafe frappe
Freddo Cappuccino	Tea
Freddocino	Milk Shakes(Vanilla, Chocolate, Banana, Strawberry, Mixed, Yoghurt Drink)
Latte	
Greek coffee	

DRINKS

Raki
Ouzo
Citron
Metaxa
Whiskey
Vodka
Gin
Ouzo small bottle 200ml(Plomari, Mini, Naxos)