



ROYAL
APOLLONIA

Limassol

Green Monday

23 February 2026

Soup Station

Velouté Louvana Soup

Bread station

Tahinopitta, Tahinopitta with Carob, Lagana, Lagana with olives
Lagana with Carob Syrup, Variety of Sourdough Breads, Koulouri with Halvas

Displays & Salads

Traditional Tahini Halvas

Potato Salad, Onion and Capers

Artichokes, Sun-Dried Tomatoes, Rocket Leaves and Black Olives

Tomato, Red Onions, Capers and Fresh Mint Salad

Beetroot Salad

Tabbouleh Salad

Cauliflower with Tahini Sauce

Traditional Greek Salad

Prawns with Lemon Vinaigrette Dressing

Marinated Black Mussels

Fresh Artichokes and Kohlrabi

Salad Bar & Dips

Make your Own Salad, Variety of Dips

Main Dishes

Frying Station

Crispy Atherina • Fried Baby Calamari

Fried Baby Shrimps • Chickpeas Patties (Revithokeftedes)

Vegetables Tempura • Red mullet • Fried Pulles with Coriander

Grill Station

Grilled Shrimps Lemon Olive Oil Dressing • Grilled Octopus, Fava Purée

Grilled Cuttlefish With Olive and Lemon Dressing • Grill Calamari • Grill Mushrooms

Stews And Oven Bake Station

Octopus with Short Pasta, Tomato and Dill Sauce

Oven Baked Giant Beans in Tomato Sauce • Cuttlefish with Spinach

Kolokasi in Tomato Sauce • Green Beans in Tomato Sauce

Okra Stifado • Octopus with Onion in Red Wine

Mussels Pilaf • Wild Greens and Leek Pie

Jacket Potatoes • Steam Black Mussels with Dill and Garlic

Patates Antinaxtes • Seasonal Steam Vegetables • Spanakorizo

Sweet

Selection of International and Local Fasting Desserts