

Breakfast Tapas

BAKLAVA PANCAKES

orange blossom honey syrup • cardamom
caramel • baklava crumble • 14

YOGURT + GRANOLA BOWL

greek yogurt • housemade granola •
citrus • pomegranate • bee pollen 16

CROQUE MADAME FOR THE TABLE

country ham • gruyère • cage-free egg •
béchamel • dijon • local greens 18

BENEDICT FLIGHT

lobster benedict • mushroom benedict •
traditional benedict 32

ROASTED BEETS

whipped ricotta • blood orange • pickled
fennel 15

MUSHROOM FLATBREAD

roasted mushrooms • gruyère • gouda •
arugula • black garlic aioli 18

SHISHITO PEPPERS

hazelnut dukkah • whipped ricotta 14

DEVILED EGGS

beet-cured • pickled red onion 15

EGGPLANT CAPONATA

tomato • capers • olives • feta crumble
with pita 16

PATATAS BRAVAS

paprika seasoning • brava sauce 10

Breakfast Mains

TRADITIONAL BREKKIE

two eggs • bacon • patatas bravas •
sourdough • fruit 15

THE APOLLO PITA

bacon jam • scrambled egg • bacon •
cheddar mix cheese • pickled red onion •
hot honey • warm pita wrap • patatas
bravas 14

QUICHE LORRAINE

caramelized onion • bacon lardons •
gruyère | served warm with arugula
salad 16

MUSHROOM OPEN-FACE OMELET

roasted mushroom • egg base • black
garlic aioli 16

Pastry

LEMON-BLUEBERRY GOAT CHEESE MUFFIN 6

BLOOD ORANGE OLIVE OIL CAKE 7

APOLLO BUN 8

CROQUE MADAME DANISH 6