



3 COURSES
\$40

#MagicalDining

August 15 – September 30



COURSE 1

(Select One)

Appetizer Sampler

Hummus, Tirosalata, Tzatziki, and Baba Ganouj. Served with fresh pita.

Spanakopita

Light and flaky phyllo pastry dough stuffed with spinach and feta cheese.

Ouzo Mussels

Sautéed mussels in a creamy ouzo sauce with garlic, onion, basil, and tomato. Topped with Parmesan cheese. Served with garlic bread.

Calamari

Hand breaded squid and tentacles, pepperoncini lightly fried and served with savory tomato sauce.

COURSE 2

(Select One)

Chicken Rhodes

Premium grilled chicken breast in a manatari sauce, sautéed with artichokes, sun dried tomatoes, spinach and olives. Topped with crumbled feta cheese and served with orzo and roasted vegetables.

Acropolis Seafood

Sautéed shrimp, mussels, scallops, mushrooms, red onions and bell peppers with Acropolis signature roasted red pepper sauce over rice or penne pasta. Topped with shaved parmesan cheese.

Siros Salmon

Char broiled salmon over orzo topped with Acropolis signature roasted red pepper sauce, cherry tomatoes and onions. Served with roasted vegetables.

Lamb Lollipops

French rack of lamb, all natural antibiotic free and no added hormones cut into chops and grilled to perfection, served over Greek potatoes.

Steak Kabob

Fresh filet mignon with green peppers, onions, and cherry tomatoes served over Greek rice.

COURSE 3

(Select One)

Tuxedo Bomb

Baklava Cheesecake

Mama's Honey Cake



A portion of proceeds from each meal served during Visit Orlando's Magical Dining presented by Orlando Health will benefit the REED Charitable Foundation, working to end the literacy crisis by ensuring all children have access to reading instruction through educator training that's both affordable and accessible. **Scan to learn more.** TAX AND GRATUITY IS NOT INCLUDED. PLEASE TIP BASED ON THE TOTAL MEAL VALUE.