
olive

RESTAURANT

Sourdough bread served with our signature Olymp olives, smoked green & green olives stuffed with blue cheese, and olive pesto

5,00

Soups

Traditional egg-lemon fish soup with sea bass, rice, and Kozani saffron

13,00

Cream of cauliflower soup with white chocolate, bacon and paprika oil

12,00

Cold roasted Florina pepper velouté with fresh tomato, feta cream, and basil

11,50

Cold velvety carrot soup with turmeric and orange, topped with curry yogurt cream and sunflower seeds

11,00

Appetizers

Handmade potato croquettes stuffed with feta and Olympus graviera cheese, served with a mint and lemon yogurt sauce

13,00

Forest mushrooms sautéed with garlic and Olympus truffle, topped with smoked Metsovo graviera cheese and fresh thyme

15,00

Potato gnocchi in a creamy spinach and Naxos graviera cheese sauce, with crispy bacon and baby spinach leaves

14,50

Crispy shrimps in panko crust, roasted tomato sauce flavored with basil, fresh herb powder

16,50

Almond-crusted halloumi cheese, paired with caramelized lemon cream and a honey-saffron sauce

14,00

Grilled calamari with olive oil & lemon dressing, cherry tomatoes confit, and fresh oregano

15,00

Grilled black pig sausage, with roasted red sweet pepper mousse and pita bread

14,50

Salads

Greek salad with Cretan cherry tomatoes, cucumber, feta mousse, Kalamata olives, onions, peppers, carob rusk, and Koronis extra virgin olive oil

14,50

Eggplant mousse with yogurt, walnuts, garlic, white wine vinegar, and Koronis extra virgin olive oil

12,50

Quinoa with roasted vegetables, onions, cranberries, fresh mint, and a tahini-lemon dressing

13,50

Green salad with roasted peaches, goat cheese, hazelnuts, fresh basil, and a balsamic dressing

14,00

Beetroot tartare topped with manouri cheese mousse, almonds, Dijon mustard dressing, and blackberries

14,00

Pasta

Traditional "Tsouchti" pasta from Mani, with syglino(cured pork), fried egg, and grated myzithra cheese

16,50

Linguine with shrimps, tomato sauce with garlic and basil garnished with roasted cherry tomatoes

20,50

"Skioufichta" pasta with chicken fillets, creamy mushroom sauce, bacon, and Olympus graviera cheese

17,50

"Giouvetsi": slow-cooked veal with baked orzo pasta, finished with grated kefalotyri cheese

18,50

Meat

Traditional moussaka with beef mince, layers of roasted eggplant and potatoes, topped with a fluffy graviera cheese bechamel

18,00

Pork souvlaki served with country-style potatoes, marinated onions, pita bread, and tzatziki

19,00

Chicken fillets in crispy crust, served with mashed potatoes and mushroom sauce

18,50

Lamb chops with smashed baby potatoes and red wine sauce with oregano

21,00

Boneless beef steaks served with grilled vegetables and a homemade roast gravy

22,00

Fish

Sea bass fillet with sautéed spinach and a Mediterranean sauce with fennel, saffron, lemon and butter

24,00

Sea bream fillet served over steamed aromatic vegetables and a seafood bisque sauce

23,00

Fried battered cod accompanied by French fries and aioli sauce

21,00

Desserts

Panna cotta with honey and lavender

9,00

Traditional orange pie served with rose ice cream

10,00

Cheesecake topped with wild cherries

10,50

Chocolate lava cake with Madagascar vanilla ice cream and raspberry sauce

12,00

Aegina Pistachio ice cream with crushed biscuits, dark chocolate sauce, and a crispy waffle cone

8,00

Freshly cut seasonal fruits with mint

8,00