



*Sourdough bread served with aromatic butter*

6,00

## *Appetizers*

*Shrimp ceviche with ginger-Thai basil infusion, fresh chili, sweet potato cream, and pickled onions*

18,00

*Salmon tataki with beetroot cream, coriander-marinated radishes, passion fruit ponzu sauce, and nori chips*

19,00

*Fried black pig croquettes with crispy prosciutto and smoked paprika cream*

16,50

*Handmade ravioli stuffed with ricotta & spinach in beurre noisette, topped with hazelnut crumble and parmesan chips*

15,00

## *Salads*

*Baby gem leaves with orange-osmosed shrimps, Aegina pistachios, and a refreshing mango-lime dressing*

16,00

*Burrata with cherry tomatoes, broccolini, handmade basil pesto, and toasted pine nuts*

14,50

*Athenian salad with fresh fish of the day, green peas, celery, pickled cucumber, capers, and dill*

17,50

## *Pasta & Risotto*

*Wild mushroom risotto with parmesan cream, truffle oil, fresh thyme, and porcini crumble*

18,00

*Black tagliolini with salmon, Kozani saffron sauce, dill, and spring onions, flavored with vodka & lime*

18,50

*Pappardelle with slow-cooked beef ragout, Olympus mushrooms, and a velvety graviera cheese cream*

19,00

*Tagliatelle with shrimps sautéed in garlic and ouzo, baby spinach, and cherry tomatoes*

22,00

## *Meat*

*Flap Steak, Argentina*

34,00

*Olympus Black Pig Pork Chop*

*(French cut)*

28,00

*Lamb Picanha*

31,00

*Sides:*

*Sweet potato puree, Country-style potatoes, Sautéed mushrooms, Colorful buttered vegetables*

*Sauces:*

*Red wine jus, Pepper, Chimichurri*

## *Fish*

*Salmon fillet with a smoked honey glaze, served with carrot-ginger puree, soy-lime sauce, and crispy quinoa*

26,00

## *Desserts*

*Cavo Olympo Tiramisu*

10,50

*Tart with vanilla cream and fresh forest fruits*

11,00

*Chocolate lava cake with Madagascar vanilla ice cream and  
raspberry sauce*

12,00

*Valrhona chocolate ice cream & mango sorbet*

9,00

*Freshly cut seasonal fruits with mint*

8,00