



oliviera



Dinner Menu

# orektika

**Sardine Dolmades a la Polita** (D, F, N) 31  
Wild artichokes, vine leaves & ouzo

**Octopus Stifado Cannelloni** (D, G, SF) 33  
Pearl onion & smoked cheese

**Seabass Bourdeto** (D, SF, F) 35  
Sweet and spicy peppers, potato & lemon confit

**Seaweed Marinated Tuna** (N, F) 34  
Mandarin, hazelnut & broth from our garden herbs

**Red Prawn Saganaki** (D, SF, F) 42  
Kilada prawns carpaccio, tomato, feta & ouzo

**Mushrooms & Figs** (D, G, N, V) 26  
Messenian farm egg, mushrooms, celeriac & vegetable jus

# salates

**Oliviera Greek Salad** (D, V) 34  
Vegetables from our garden, oregano & feta cheese

**Seasonal Wild Greens** (D, V) 28  
Zucchini, sfela cheese ice-crumble

**Gavros Salad** (G, F) 28  
Marinated anchovies, quail egg, baby zucchini & tarama vinaigrette

**Colorful Beetroots** (D, N, V, G) 26  
Goat cheese, mixed greens, berries & walnuts

# zymarika

**Red Prawn Giouvetsi** (D, G, F, SF) 54  
Taygetos orzo pasta & bottarga foam

**Seafood Risotto** (D, SF) 48  
Langoustine, clams, mussels & seaweed

**Imam Bayildi Risotto** (D, V) 35  
Smoked eggplant, sweet onions & feta cheese crumble

**Mussels Tagliatelle** (D, G, SF) 38  
Red and yellow tomato sauce & basil

# catch of the day

**Whole Greek Lobster** (SF) 185/ kg  
We offer a choice between served with spaghetti, risotto, orzo, or grilled

**Selection of Fresh Local Fish** (F) 170/ kg  
Our chef recommends one of the following cooking methods to highlight their unique qualities

**Grilled over charcoal**  
Steamed greens & lemon olive oil

**Seaweed salt-crusted**  
Local herbs & Messolonghi salt

# kyrios courses

**Sea Bass Fillet Selinato** (D, F, SF) 55  
Leaf celery, celeriac & avgolemono sauce

**Sfyrida** (D, F) 55  
Okra, hand picked herbs from our garden & potatoes

**Rooster Pastitsada** (D, G) 48  
Stuffed ravioli, rooster ballotine & anthotyros cheese

**Slow Cooked Greek Beef Cheek** (D, G) 48  
Xinogalo potato puree, morels, Greek reggiano sauce & mustard leaves

**Oliviera Lamb Navarin** (D) 52  
Spring garden vegetables & Navarin sauce

To celebrate the historic victory of the Battle of Navarino, the French admiral, Henri de Rigny, created a dish, which was later renamed by Auguste Escoffier as Lamb Navarin

# Greek tradition

**Traditional Greek specialties**  
Recipes inspired from our childhood memories, brought to you with the finest ingredients upon request

# epidorpia

**Oliviera Baklawa** (D, G, N) 18  
Crispy phyllo, pistachio and olive oil ice cream & orange syrup

**Meli** (D, G) 18  
Vanilla honey from our beehives, pollen cake & chamomile ice-cream

**Mandarini** (VG, N, G) 15  
Hazelnut crumble & citrus sorbet

**Sokolates** (D, G, N) 18  
Spicy chocolate cremeux & coffee ice-cream

**Pasteli** (D, N, G) 16  
Homemade tahini, namelaka praline & halwa ice-cream

Our dishes are meticulously crafted using the freshest ingredients, sustainably sourced from our Chef's garden and local farms, guaranteeing exceptional quality while upholding our commitment to environmental responsibility.

D - Dairy | G - Gluten | N - Nuts | F - Fish | SF - Shellfish  
V - Vegetarian | VG - Vegan

All prices are displayed in Euros (€) and are inclusive of all applicable taxes.

No service charge is included.

The consumer is not obliged to pay if a notice of payment is not received.

Please notify a Mandarin Oriental colleague regarding any dietary requirements or restrictions.