



oliviera



Dinner Menu

orektika

Sardine Dolmades a la Polita <small>(D, F)</small>	31
Wild artichokes, vine leaves & ouzo	
Smoked Aubergine Pastitsio <small>(D, G, V)</small>	33
Cannelloni & Kaniaki smoked cheese	
Seaweed Marinated Tuna <small>(N, F)</small>	34
Mandarin, hazelnut & broth from our herb garden	
Red Prawn Saganaki <small>(D,SF,)</small>	42
Kilada prawn carpaccio, tomato, feta & ouzo	

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Seafood Risotto <small>(D, SF)</small>	48
Langoustine, clams, mussels & seaweed	
Imam Bayildi Risotto <small>(D, V)</small>	35
Smoked aubergine, sweet onions & feta cheese crumble	
Mussels Tagliatelle <small>(D, G, SF)</small>	38
Red tomato sauce, yellow tomato sauce & basil sauce	

kyrios courses

Sea Bass Fillet Fricase <small>(D, F)</small>	55
Greek fava, courgette, Trikalinos bottarga & fricasse sauce	
Rooster Pastitsada <small>(D, G)</small>	48
Stuffed ravioli, rooster ballotine & anthotyros cheese	
Bovine Greek Red Beef <small>(D)</small>	56
Tenderloin steak, celeriac, local chanterelle & veal jus	
Oliviera Lamb Navarin <small>(D)</small>	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	

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Citrus <small>(D, G, N)</small>	16
Lime cremeux, yoghurt foam & citrus sorbet	
Meli <small>(D, G)</small>	18
Vanilla honey from our beehives, pollen cake & chamomile ice-cream	
MOsaic <small>(D, G, N)</small>	20
Bean to bar Delear chocolate, spicy cocoa cremeux, orange & Metaxa	
Pasteli <small>(D, G, N)</small>	17
Homemade tahini, praline namelaka & halwa ice-cream	
Stevia <small>(G, VG)</small>	16
Fresh strawberries, geranium & strawberry sorbet	

salates

Oliviera Greek Salad <small>(D, V)</small>	34
Vegetables from our garden, oregano & feta cheese	
Charcoaled Wild Greens <small>(D, V)</small>	28
Courgette, tomato, sfela cheese ice-crumble & mint	
Colorful Beetroots <small>(D, N, G, V)</small>	26
Goat cheese, mixed greens, berries & walnuts	

catch of the day

Whole Greek Lobster <small>(SF)</small>	185/ kg
Prepared to your liking Served with spaghetti, risotto, orzo	
Selection of Fresh Local Fish <small>(F)</small>	170/ kg
Ours Chefs’ recommendation	
Grilled over charcoal	
Steamed greens & lemon olive oil	
Seaweed salt-crusted	
Local herbs & Messolonghi salt	
Sides:	
Wild greens	
Grilled or steamed seasonal vegetables	

Greek tradition

Traditional Greek Specialties
Recipes inspired from our childhood memories, brought to you with the finest ingredients

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.