



oliviera  


Dinner Menu

# orektika

<b>Sardine Dolmades a la Polita</b> (D, F) 31 Wild artichokes, vine leaves & ouzo
<b>Octopus Stifado Cannelloni</b> (D, G, SF) 33 Pearl onion & smoked cheese
<b>Seabass Bourdeto</b> (D, SF, F) 35 Sweet and spicy peppers, potato & lemon confit
<b>Seaweed Marinated Tuna</b> (N, F) 34 Mandarin, hazelnut & broth from our garden herbs
<b>Red Prawn Tartare</b> (G, F, SF) 42 Kilada prawns, sour cherry gazpacho & mastiha sorbet
<b>Mushrooms &amp; Figs</b> (D, G, N, V) 26 Messenian farm egg, mushrooms, celeriac & vegetable jus

# salates

<b>Oliviera Greek Salad</b> (D, V) 31 Vegetables from our garden, oregano & feta cheese
<b>Seasonal Wild Greens</b> (V) 28 Zucchini, sfela cheese ice-crumble
<b>Gavros Salad</b> (D, F) 28 Homemade cured anchovies, quail egg, crispy lettuce, sourdough croutons & tarama vinaigrette
<b>Colorful Beetroots</b> (D, N, V, G) 26 Goat cheese, mixed greens, berries & walnuts

# kyrios courses

<b>Sea Bass Fillet Selinato</b> (D, F, SF) 55 Leaf celery, celeriac & avgolemono sauce
<b>Sfyrida</b> (D, F, SF) 52 String beans, clams, bottarga & Kozani saffron sauce
<b>Rooster Pastitsada</b> (D, G) 48 Stuffed ravioli, rooster ballotine & anthotyros cheese
<b>Slow Cooked Greek Beef Cheek</b> (D, G) 48 Xinogalo potato puree, morels, Greek reggiano sauce & mustard leaves
<b>Oliviera Lamb Navarin</b> (D) 52 To celebrate the historic victory of the Battle of Navarino, the French admiral created a new dish, which was later renamed by Auguste Escoffier as Lamb Navarin

# epidorpia

<b>Verikoko</b> (D, N) 16 Grilled apricot, yoghurt foam & basil sorbet
<b>Meli</b> (D) 18 Vanilla honey from our beehives, pollen cake & chamomile ice-cream
<b>Mandarini</b> (VG, N) 15 Hazelnut crumble & citrus sorbet
<b>Sokolates</b> (D, G) 18 Spicy chocolate cremeux & coffee ice-cream
<b>Pasteli</b> (D) 16 Homemade tahini, namelaka praline & halwa ice-cream

# zymarika

<b>Red Prawn Giouvetsi</b> (D, G, F, SF) 54 Taygetos orzo pasta & bottarga foam
<b>Seafood Risotto</b> (D, SF) 48 Langoustine, clams, mussels & seaweed
<b>Imam Bayildi Risotto</b> (D, G, V) 35 Smoked eggplant, sweet onions & feta cheese crumble
<b>Cuttlefish Tagliatelle</b> (D, G) 38 Olives, basil & cuttlefish ink

# catch of the day

<b>Whole Greek Lobster</b> (SF) 185/ kg We offer a choice between served with spaghetti, risotto, orzo, or grilled
<b>Selection of Fresh Local Fish</b> (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

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 .