



A GREEK
GASTRONOMIC JOURNEY

olíviera
UNVEILED

ZURICH
14.05.2025 - 17.05.2025

WINES

1 dl | 7.5 dl

White

Argyros Assyrtiko 2022

16 | 78

Red

Argyros Mavrotragano 2020

24 | 126

COCKTAILS

Alcoholic Creations

Dionysos

Elegant and aromatic - the spirit of wine.

Sauvignon blanc, Mastiha, Lemon, Cointreau,

Orange Bitters, Absinth

24

Persephone

Bright and refreshing - the taste of spring.

Metaxa, Mango, Lemon, Soda

24

Non-Alcoholic Creation

Hestia

Savoury and true - the heart of hospitality.

Rebels Botanical Dry, Cucumber, Dill, Lemon, Simple Syrup

20

THE PARAMANA CONCEPT

Sourdough bread (G), Fresh oregano, Olive oil
Variety of grissini (G), Pita bread (G)

Fava Beans (VG)

Caper leaves, Spring onion

17

Melitzanosalata (V,D)

Charcoal eggplant, Xigalo cheese, Grapes petimezi

14

Tzatziki (V,D)

Sheep yogurt, Garlic, Olive oil

14

Taramosalata (F,G)

Cod roe spread, Bottarga

22

Tirokafteri (V,D)

Spicy cheese spread

22

SALADS

Greek Salad (V,D)

Organic tomatoes, Kalamata olives, Cucumber, Feta cheese

32

'Ampelofasoula' Beans Salad (V,D)

Cherry tomatoes, Kalamata olives, Manoura cheese

35

APPETIZERS

Seabass Carpaccio (F)

Lemon, herbs, Bottarga

38

Crispy Courgette Patties (V,D,G)

Fresh mint, Lemon, Yoghurt

20

'Saganaki' (V,D,G)

Graviera cheese, Berry jam, Ouzo

24

Shrimp 'Mikrolimano' (SF,D,G)

Garlic, Tomato, Feta cheese

45

MAINS

Faggri a la Polita (*F,D*)

Sea bream, Artichokes, Carrots, Green peas

52

Oliviera Moussaka (*D,G*)

Slow cooked beef cheeks, Eggplant, Bechamel

48

Shrimp 'Critharoto' (*G,SF*)

Traditional Orzo pasta

50

SPIRITS

Refined and rooted in tradition - perfect to close your meal.

4 cl

Tsipouro Anakato - Blended Dry (40 V%)

A robust and aromatic grape pomace brandy with notes of dried fruit and subtle spice.

12

Ouzo 12 (38 V%)

A classic anise-flavoured spirit with herbal undertones and a smooth, clean finish.

12

Skinos Mastiha Spirit (38 V%)

A unique herbal liqueur offering sweet, earthy notes of mastiha resin and a refreshing finish.

12

DESSERTS

Verikoko (V)

Grilled apricots & foam, Basil sorbet

18

Meli (V,G,D)

Vanilla honey from our beehives, Pollen cake & chamomile ice cream

18

Prices are in CHF including VAT.

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

Origin:

Shrimp: Vietnam

Beef cheeks: Switzerland

Seabream: Greece

Seabass: Greece

Bread: Switzerland

We only use fish certified with MSC label for sustainable fishing and ASC certification for responsible aquaculture.

Our staff is delighted to inform you about our certified organic products and dishes.

The serving of alcoholic beverages (wine, cider and beer)
to young Fans under the age of 16 years is prohibited.

The serving of spirits to mid-age Fans under the age of 18 years is prohibited