oliviera

Dinner Menu

oliviera

orektika

Cold Pea Soup & Greek Blue Crab (GF) (SF) 32

Verbena, orange, Trikalinos bottarga

Sea Bass Tartare à la Athinaiki (F) (GF) 38

Sea urchin, homemade mayonnaise foam

Smoked Vegetarian Briam (GF) (VG) 32

Chef's Garden vegetables, kaniaki cheese

Scorpina Ravioli Bourdeto (F) (GF) (SF) 39

Sweet & spicy peppers, potato, lemon confit

Red Prawn Tartare (D) (GF) (SF) 48

Koilada prawns, sour cherry gazpacho, Mastiha sorbet

Hot Octopus Terrine & Anthotyro (D) (GF) 38

Onion marmalade, veal jus

Bread Experience 6p.p

Selection of house baked bread & selection of local olive oils

D - Dairy I G - Gluten I N - Nuts I F - Fish I SF - Shellfish V - Vegetarian I VG - Vegan I GF - Gluten Free

Our dishes are thoughtfully crafted using the freshest ingredients, sustainably sourced from our Chef's Garden and trusted local farms. This ensures exceptional quality while reflecting our commitment to environmental responsibility.

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.

oliviera

salates

Oliviera Greek Salad (GF) (V) 36

Vegetables from our Chef's Garden, Polyfimos feta cheese

Red Mullet & Spelt Salad (SF) 34

Orange, avocado

Buffalo Burrata Greek Salad (V) 32

Medley of beetroots, berries, lettuce

zymarika

Seafood Risotto (F) (GF) (SF) 55

Langoustine, sfyrida, clams, mussels

Red Prawns Hylopites (D) (SF) 64

Taygetos pasta, bottarga foam

Risotto & Messenian Capers (D) (GF) (V) 38

Greek coffee, smoked butter

D - Dairy I G - Gluten I N - Nuts I F - Fish I SF - Shellfish V - Vegetarian I VG - Vegan I GF - Gluten Free

Our dishes are thoughtfully crafted using the freshest ingredients, sustainably sourced from our Chef's Garden and trusted local farms. This ensures exceptional quality while reflecting our commitment to environmental responsibility.

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.

oliviera

kyrios

Plaki Ladero Sea Bass Fillet (F) (GF) 60

Sweet onions, potatoes, Kalamata olives

Sfyrida Kakavia Soup (F) (GF) 68

Smoked tarama, lemon, olive oil

Corn-fed Ballotine Rooster (D) (GF) 52

Florinis peppers, aged kefalograviera cheese,
risotto style potatoes, lemon foam

Greek Red Bovine Beef (D) (GF) 75

Tenderloin steak, celeriac, Kalamata chanterelles, veal jus

Oliviera Lamb Navarin (D) (GF) 58

Spring garden vegetables, Navarin sauce

*To commemorate the historic victory at the Battle of Navarino, the French admiral Henri de Rigny created a lamb stew that was later refined and renamed Lamb Navarin by the renowned French chef Auguste Escoffier.

authentic Greek

chef's specials

We invite you to enquire about our daily selection of freshly prepared traditional Greek specialties.

D - Dairy I G - Gluten I N - Nuts I F - Fish I SF - Shellfish V - Vegetarian I VG - Vegan I GF - Gluten Free

Our dishes are thoughtfully crafted using the freshest ingredients, sustainably sourced from our Chef's Garden and trusted local farms. This ensures exceptional quality while reflecting our commitment to environmental responsibility.

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.

oliviera

catch of the day

A distinguished selection of the finest fresh Greek fish and seafood is available daily.

Our Chef thoughtfully recommends bespoke cooking techniques, carefully chosen to enhance the natural qualities and unique character of each fish.

On the Charcoal Grill — 195/kg

Steamed greens, lemon olive oil

Salt-Crust Seaweed — 195/kg

Local herbs, Messolonghi salt

Fresh Whole Lobster — 215/kg

Grilled / Spaghetti / Risotto / Orzo

Seafood Tower (SF) (F) — 215

Greek lobster, king crab, Koilada shrimps, grilled octopus, marinated gavros, tuna lakerda, oysters like a Greek, mignonette, dragon sauce, lemon olive oil

Add-on: Caviar Oscietre 30 g — 90

D - Dairy I G - Gluten I N - Nuts I F - Fish I SF - Shellfish V - Vegetarian I VG - Vegan I GF - Gluten Free

Our dishes are thoughtfully crafted using the freshest ingredients, sustainably sourced from our Chef's Garden and trusted local farms. This ensures exceptional quality while reflecting our commitment to environmental responsibility.

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.

oliviera

epidorpia

Meli (D) (G) 18

Vanilla honey from our beehives, pollen cake,
chamomile ice cream

Citrus (N) (VG) 18

Yoghurt foam, citrus sorbet, medley of citrus

MOsaic (D) (G) (N) 18

Bean to bar Delear chocolate, orange & Metaxa

Pasteli (D) (G) (N) 18

Homemade tahini, namelaka praline, halva ice cream

Stevia (sugar-free dessert) 18

Meringue, strawberry geranium, strawberry sorbet

D - Dairy I G - Gluten I N - Nuts I F - Fish I SF - Shellfish V - Vegetarian I VG - Vegan I GF - Gluten Free

Our dishes are thoughtfully crafted using the freshest ingredients, sustainably sourced from our Chef's Garden and trusted local farms. This ensures exceptional quality while reflecting our commitment to environmental responsibility.

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.

oliviera

Orektika (Sharing)

Cold pea soup & Greek blue crab (GF)(SF)
Verbena, orange, Trikalinos bottarga

Red prawn tartare (GF)(D)(SF)
Kilada prawns, sour cherry gazpacho, masticha sorbet

Salates (Sharing)

Oliviera Greek Salad (D)(V)
Vegetables from our garden & Polyfimos feta cheese

Kyrios Courses (Choice)

Sfyrida kakavia soup (F)(GF)
Lemon, smoked tarama, olive oil

OR

Oliviera Lamb Navarin (D)(GF)
Spring garden vegetables & Navarin sauce

Epidorpia (Choice)

Pasteli (D) (G) (N)
Homemade tahini, praline namelaka & halva ice-cream

OR

Citrus (D) (N) (V)
Lime cremeux, yoghurt foam & citrus sorbet

125 €

oliviera

Orektika (Sharing)

Seabass tartare a la Athinaiki (GF)(F)
Sea urchin, homemade mayonnaise foam

Scorpina "Ravioli" bourdeto (GF)(F)(SF)
Sweet & spicy peppers, potato, lemon confit

Salates (Sharing)

Red mullet & spelt salad (SF)(F)
Orange, avocado, wild rocket

Zymarika (Sharing)

Red prawns "Hylopites" (D)(SF)
Taygetos pasta, Bisque foam

Kyrios Courses (Choice)

Sfyrida kakavia soup (F)(GF)
Lemon, smoked tarama, olive oil

OR

Bovine Greek Red Beef (D)(GF)
Tenderloin steak, celeriac, local chanterelles & veal jus

Epidorpia (Choice)

Stevia (Sugar Free Dessert) (VG)
Fresh strawberries, geranium & strawberry sorbet

OR

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

145 €