



oliviera

A decorative flourish consisting of a horizontal line with several small, leaf-like shapes extending upwards and downwards from it.

Dinner Menu

orektika

Sardine Dolmades a la Polita (D, F) 32
Wild artichokes, vine leaves & ouzo

Smoked Aubergine Pastitsio (D, G, V) 34
Cannelloni & Kaniaki smoked cheese

Seaweed Marinated Tuna (G, N, F) 36
Mandarin, hazelnut & broth from our herb garden

Red Prawn Saganaki (D, SF) 45
Kilada prawns carpaccio, tomato, feta & ouzo

Messenian Seafood Tower (F, SF) 160
Oysters, lobster, Kilada prawns, blue crab, tuna, anchovie, octopus & oscietra Kaviari 30gr
To be shared

zymarika

Seafood Risotto (D, SF) 50
Langoustine, clams, mussels & seaweed

Imam Bayildi Risotto (D, V) 38
Smoked aubergine, sweet onions & feta cheese crumble

Red Prawn Giouvetsi (D, G, SF) 56
Kilada prawns, Taygetos orzo pasta & basil foam

kyrios courses

Sea Bass Fillet Fricassee (D, F) 58
Greek fava, courgette, Trikalinos bottarga & fricassee sauce

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

Bovine Greek Red Beef (D) 60
Tenderloin steak, celeriac, local chanterelle & veal jus

Oliviera Lamb Navarin (D) 55
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

epidorpia

Citrus (D, G, N) 16
Lime cremeux, yoghurt foam & citrus sorbet

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

MOsaic (D, G, N) 16
Bean to bar Delear chocolate, spicy cocoa cremeux, orange & Metaxa

Pasteli (D, G, N) 18
Homemade tahini, namelaka praline & halwa ice-cream

Stevia (G, VG) 16
Fresh strawberries, geranium & strawberry sorbet

salates

Oliviera Greek Salad (D, V) 36
Vegetables from our garden, oregano & feta cheese

Charcoaled Wild Greens (D, V) 28
Courgette, tomato, ice-crumbled sfela cheese & mint

Colorful Beetroots (D, N, V, G) 28
Goat cheese, mixed greens, berries & walnuts

catch of the day

Whole Greek Lobster (SF) 190/ kg
Prepared to your liking
Served with spaghetti, orzo, or risotto

Selection of Fresh Local Fish 180/ kg (F)

Our Chef's recommendation
Grilled over charcoal
Steamed greens & lemon olive oil
Seaweed salt-crusting
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.