



oliviera



Dinner Menu

# orektika

**Cold Pea Soup & Greek Blue Crab (SF) (GF)** 32  
Verbena, orange, Trikalinos bottarga

**Seabass Tartare a la Athinaiki (GF) (F)** 38  
Sea urchin, homemade mayonnaise foam

**Smoked Vegetarian Briam (VG) (GF)** 28  
Chef`s Garden vegetables, kaniaki cheese

**Scorpina Ravioli Bourdeto (F) (GF) (SF)** 38  
Sweet & spicy peppers, potato, lemon confit

**Red Prawn Tartare (SF) (GF)(D)** 48  
Koilada prawns, sour cherry gazpacho, Mastiha sorbet

**Hot Octopus Terrine & Anthotyro (D) (GF)** 38  
Onion marmalade, veal jus

# salates

**Oliviera Greek Salad (V)(GF)** 36  
Vegetables from our Chef's Garden, Polyfimos feta cheese

**Red Mullet & spelt salad (SF)** 32  
Orange, avocado, caviar

**Greek Buffalo Burrata Salad(V)** 28  
Citrus, Korinthian raisins, dittany blossom tea

# zymarika

**Seafood Risotto (GF)** 55  
Langoustine, Sfyrida, clams, mussels

**Red Prawns Hylopites (SF)** 59  
Taygetos pasta, bottarga foam

**Risotto with Messinian Capers (V) (D)** 38  
Greek coffee, smoked butter

# catch of the day

A wide selection of fresh Greek fishes & seafood is available every day.

Our Chef recommends the following cooking techniques to suit the unique quality of each fish.

**On the Charcoal Grill** 190/kg  
Steamed greens, lemon-olive oil

**Seaweed Salt-Crust** 190/kg  
Local herbs, Messolonghi salt

**Fresh Whole Lobster** 215/kg  
Grilled / Spaghetti / Risotto / Orzo

**Add-on: Caviar Oscietra 30gr** 50

# kyrios courses

**Sfyrida Fillet Plaki Ladero (GF) (F)** 60  
Sweet onions, potatoes, Kalamata olives

**Corn-fed Rooster Ballotine (GF) (D)** 48  
Florinis peppers, aged kefalograviera cheese, risotto style potatoes, lemon foam

**Oliviera Lamb Navarin (GF)** 55  
Spring garden vegetables , Navarin sauce

**Greek Red Beef Bovine Race (GF)** 64  
Tenderloin steak, celeriac, Kalamata chanterelle, veal jus

\*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

# authentic Greek chef`s specials

You can ask for our daily fresh traditional Greek dishes

# epidorpia

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

**Citrus (VG, N)** 18  
Yoghurt foam, lemongrass sorbet

**MOsaic (D, G, N)** 18  
Bean to bar Delear chocolate, orange & Metaxa

**Pasteli (D, N,G)** 18  
Homemade tahini, namelaka praline, halva ice cream

**Stevia (sugar free dessert)** 18  
Meringue, strawberry geranium, olive oil ice cream

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.