

## OLIVE RESTAURANT

with salmon, ouzo, broccoli and white cream

Served daily 10:00 - 18:00

	START	FRS	
BREAD (VG)	OTART		5
with a selection of dips			
GRANDMA'S POTATOES (V) (GF) (WF) with grated feta and fresh oregano			7
HUMMUS (VG) (GF) (WF) with caramelized onions, coriander and Arabic	flatbread	I	6
TZATZIKI (V) (GF) (WF) With with garlic and mint			6.5
SPICY CHEESE DIP "TIROKAFTERI" (V) (GF) (WF) with chilli and chilli flakes			7.5
"KOPANISTI" FROM MYKONOS (V) (GF) (WF) with walnuts			7.5
FISH ROE MOUSSE with red fish roe			7.5
FAVA (VG) (GF) (WF) with olive oil and balsamic cream			6.5
CHEESE ROLLS (V) with Gruyère from Crete, traditional cheese,	thyme, hor	nev and Aegina nistachios	12
FRENCH FRIES (VG) (GF) (WF)	011y mo y 1101	of and negative proceedings	5
"GARDENERS" GRILLED VEGETABLES (VG) (GF) (WF)			8
eggplant, zucchini, colorful peppers, cherry cream	tomato, mu	ashrooms and fresh basil pesto with balsamic	
"PITAROUDIA" FROM ARCHAGELOS with meat, flour and herbs			9
FETA BOUYIOURDI with tomato, chilli and olive oil			7.5
GRILLED TALAGANI CHEESE (V) (GF) (WF) with fruit chutney			11
SALADS		MEZE FROM THE SEA	
GREEK SALAD (V) (GF) (WF) cherry tomato, cucumber, onion, peppers,	12	SHRIMPS "SAGANAKI" with anthotyro cheese and sun dried tomato	16
olives, feta, capers, rocket, olive oil and fresh mint		GRILLED CALAMARI (LF) (GF) (WF) with french fries and tartar sauce	15
MILLE-FEUILLE (V) (GF) (WF) with seasonal fresh greens from Rhodes, sour mizithra cheese and molasses sauce	11	STEAMED MUSSELS (LF) (GF) (WF) with garlic, wine and fresh coriander	10
CRETAN DAKOS (V) carob rusks, ouzo, grated tomato, green onion, grated feta, olive oil and fresh oregano	13	GRILLED OCTOPUS (LF) (GF) (WF) with fava from Santorini and pickled onion	17
CABBAGE SALAD (VG) (GF) (WF) with sour apple, white and red cabbage, carrots, pomegranate, baby rocket and citrus fruit sauce	11		
	PAST	A	
RISOTTO (V) (GF) (WF) With wild mushrooms, fresh butter and "gravie:	ra" flakes	s from Crete	14
ISLAND SPAGHETTI with pork fillet, fresh mushrooms, green onion,	nenners	white wine fate and fresh herbs	13.5
PENNE AL PESTO (V) with fresh basil	peppers,	white whie, reca and resh herbs	11.5
LINGUINE (VG) with garlic, tomato and fresh basil			9
PAPPARDELLE			17

## WOOD FIRED PIZZA

MARGHERITA (V) tomato sauce, mozzarella and fresh basil	11.5		
OLIVE (V) tomato sauce, green peppers, feta, onion, olives and oregano	14		
FOUR SEASON tomato sauce, bacon, mushroom, pepper and cheese	12.5		
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SANDWICHES & BURGERS			
PITTA CLUB	9		
traditional flatbread, turkey, chicken fillet, bacon, lettuce, Caesar sauce and french fries  GREEK CLUB (V)	11		
traditional flatbread, halloumi, rolled vegetables, pesto - cheese sauce and french fries	11		
SALMON TORTILLA smoked salmon, cream cheese, iceberg, cucumber and wasabi mayonnaise	12		
BEEF BURGER with bacon, lettuce, tomato, caramelized onion, cheddar and Jack Daniels sauce	17		
VEGAN BURGER (VG) with meat free burger, tomato, lettuce, mushroom, vegan mayonnaise	12		
add ons:			
PROSCIUTTO 1 / FETA 1 / SALAMI 1 / MUSHROOMS 1 / ONIONS 0.5 / OLIVES 0.5 / ROCKET 0.5			
MAINS			
GRILLED PORK SOUVLAKI	17		
with peppers, french fries and traditional flatbread	4.0		
GRILLED CHICKEN SOUVLAKI with peppers, french fries and traditional flatbread	18		
SEA GARDEN with shrimps, mussels, squid and clams, in white rye bread "saganaki"	14		
CHICKEN MEDALLION (GF) (WF) with honey, mustard, heavy cream, garlic and rosemary baby potatoes	14		
GRILLED SEA BASS FILLET (LF) (GF) (WF) with grilled vegetables, olive oil and lemon	19		
GRILLED VILLAGE SAUSAGES with traditional flatbread	10.5		
SEAFOOD KRITHAROTO with orzo pasta, mussels, shrimps, 'calamari' & white wine	16		
DESSERTS			
DESSERT OF THE DAY please ask your server for today's option	9		
FRUIT PLATE (VG) (GF) (WF) with fresh seasonal fruit	9		
ICE CREAM  cookies / Bueno / Nutella / black cherry / Madagascan vanilla / caramel / white chocolate and	scoop 2.5		

Tonka bean / vanilla 0% / raspberry sorbet