Olea
DINING

MENU

BREAD

4.5 € — Trilogy of sourdough bread, fresh Cretan olive oil, kalamon olives, white tarama cream

SOUPS

10.5 € — **Gazpacho cold soup** with lime, chilli and fresh basil

12.0 € — **Sweet pumpkin** with truffle whipped cream and pumpkin seeds

APPETIZERS

18.5 € — **Tuna tartare** with Cretan greens, white tarama mousse and pistachio from Aegina island

15.2 € — **Crispy Cretan gruyere cheese** in nut crust with rose spoon sweet

19.5 € — **Ceviche sea bass shrimp** with apple syrup and fresh herbs

18.2 € — **Young Veal tartare** On top of beef marrow, salted egg yolk and handmade bruschetta

17.2 € — **Veal Carpaccio** with tuna sauce, cherry tomato confi, olives, gruyere cheese and baby rocket

17.6 € — **Ouzo shrimps** with Kozani saffron and roasted cherry tomatoes

17.2 € — **Grilled Octopus** with fava bean cream, balsamic pearl and caramelized onions

17.8 € — **Sauteed Squid & Shrimps** with pine nuts, parmesan and peanut pesto

SALADS

12.8 € — **Greek salad** with three colored cherry tomatoes, feta cheese and crisy caper leaves

13.8 € — **Caesar salad** with juicy chicken, crispy bacon, handmade croutons, Caesars dressing

13.2 € — **Burrata** with fresh cherry tomatoes, basil pesto, roasted pine nuts and baby roka

14.2 € — **Fresh figs carpaccio** with baby leafs, galomyzithra cheese and caramelized balsamic

MAIN DISHES

Slow roasted beef cheeks 21.0 €
with smoked aubergine puree and potato chips

Pork fillet 18.2 €
with herbs sauce, celery rice puree and crispy potatoes

"Moussaka" 17.8 €
with veal tail ragout and béchamel foam

Chicken Ballotine 16.6 €
with skin, filled with sundried tomatoes and gruyere cheese, celery rice puree, roasted vegetables and grayere cheese sauce

Lamb shank 21.0 €
with Cretan greens and artichoke

Sauteed tuna 24.0 €
with baby rocket, mushrooms, tomatoes, parmesan peels and olive oil-lemon sauce

Sauteed sea bass 21.0 €
with cretan herbs, zucchini and oil-lemon sauce

PASTA - RISOTTO

Juvetsi 17.8 €
with ragout beef cheek and peppered Cretan gruyere cheese

Shrimp pasta 19.8 €
with bukovo, roasted cherry tomatoes and saffron cream

Risotto with mushroom ragout 17.8 €
and truffle from Grevena

Curly pappardelle 16.8 €
with sauteed chicken, mushrooms, sundried tomato and crayere cheese cream

PREMIUM MEAT

Picanha souvlaki 28.8 €
with celeriac puree and crispy country potatoes

Rib eye 36.0 €
with buttered grilled corn

Beef tagliata 32.0 €
with baby leafs, baby carrot, baby zucchini, gruyere cheese and oil-lemon sauce

SWEETS

Lemon Tart 9.0 €

Cretan cheesecake 9.0 €
with galeni cheese cream, strawberry marmalade and fresh strawberries





SOFT DRINKS

3.5 €	· Coke
3.5 €	· Coke Zero
3.5 €	· Sprite
3.5 €	· Fanta Lemon
3.5 €	· Fanta Orange
3.5 €	· Tonik Water
3.5 €	· Soda Water
3.5 €	· Pink Grapefruit Schweppes
4.0 €	· Red Bull



JUICES - TEA

3.0 €	· Orange
3.0 €	· Pineapple
3.0 €	· Apple
3.0 €	· Ice Tea (Lemon-peach)



LONG DRINKS

9.0 €	· Smirnoff Vodka
9.0 €	· Bacardi Rum
9.0 €	· Famous Grouse Whiskey
9.0 €	· Jack Daniels
9.0 €	· Gordon’s Gin
9.0 €	· Gordon’s Premium Pink
9.0 €	· Jose Cuervo Tequila
9.0 €	· Baileys
9.0 €	· Martini
9.0 €	· Metaxa 3*-5*-7*
7.0 €	· Ouzo



PREMIUM LONG DRINKS

13.0 €	· Johnny Walker Black
15.0 €	· Lagavulin 8y Single Malt
15.0 €	· Grey Goose
15.0 €	· Belvedere

COCKTAILS

· Mojito	9.5 €
· Pina Colada	9.5 €
· Cosmopolitan	9.5 €
· Sex On The Beach	9.5 €
· Tequila Sunrise	9.5 €
· Strawberry Daquiry	9.5 €
· Mai Tai	9.5 €
· Pasion Fruit Martini	9.5 €

BEERS

· Fix Hellas	4.5 €
· Fix Alcohol Free	4.5 €
· Stella Artois	6.0 €
· Corona	6.0 €
· Strongbow Apple Gold	6.0 €
· Strongbow Red Berries	6.0 €

WATER – SPARKLING WATER

· Zaros 1lt	3.0 €
· Zaros Sparkling 1lt	4.0 €
· Zaros 0.5lt	1.5 €
· Perrier	4.0 €

COFFEE – TEA

· Espresso	2.5 €
· Cappuccino	3.5 €
· Americano	3.0 €
· Freddo Espresso	3.5 €
· Freddo Cappucino	4.0 €
· Nescafe	3.0 €

WINE LIST

THE REDS

50.0 €		Nemea Aivali - Agioritiko
40.0 €		Pinot Noir - Papaioannou Estate
28.0 €	7.0 €	Semeli Estate. Red Orinos Ilios - Agioritiko Syrah
38.0 €		Syrah - Avantis Estate
95.0 €		Ovilos - Ktima Vivlia Chora
55.0 €		Ktima Gerovasileiou

THE ROSES

31.0 €	7.0 €	Vera Rosa - Muscat Spinas - Merlot - Strataridakis
50.0 €		Xinomavro - Gerovasileiou Estate

THE WHITES

DESSERT

6.0 €	Samos Vin Doux

JUICY & CRISPY

28.0 €	7.0 €	Moschofilero - Boutari
30.0 €		Vilana - Gavala
38.0 €		A-Muse Malagusia
31.0 €		Domenico Thrapsathiri Heraklion Winery

RICH & COMPLEX

80.0 €	Ovilos - Assirtiko - Ktima Vivlia Chora
85.0 €	Chardonnay - Ktima Alfa
31.0 €	Sauvignon Blanc - Louloudi

SPARKLING WINES

28.0 €	7.0 €	Bepper Marino-Moscato d'Asti MURAY

PROSECCO

28.0 €	GANCIA BRUT
18.0 €	TALLERO

CHAMPAGNES

160.0 €	Moët Chandon Imperial-Brut
650.0 €	Dom Perignon-Brut
40.0 €	Asti Martini

Olea
DINING

Allergy statement: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, & MILK.
For more information, please speak with the waiter.