OLEA

Greek Mediterranean Cuisine

Food

Served with love. Enjoyed together.

Starters

all our starters are served with freshly baked bread

1. **Tzatziki** 6,00 €
2. **Tirosalata** 7,00 €
   Spicy cheese spread
3. **Garlic bread** 4,50 €
4. **Garlic bread with cheese** 8,00 €
5. **Pitta bread** 4,00 €
   traditional flatbread with garlic and oregano
6. **Bruscetta classica** 8,00 €
   with fresh tomatoes, herbs and garlic
7. **Tiropitakia** 7,00 €
   puff pastry filled with cheese, served with tzatziki
8. **Spanakopitakia** 7,00 €
   puff pastry filled with spinach and cheese, served with tzatziki
9. **Roasted peppers** 9,50 €
   filled with cheese, tomatoes and garlic
10. **Courgette fritters** 9,00 €
    grated courgettes with fresh herbs, egg, flour and cheese, fried and served with a scoop of tzatziki
11. **Saganaki** 9,00 €
    breaded fried cheese
12. **Pasteli** 12,50 €
    a combination of feta and Greek hard cheese, fried in a sesame crust and served with a delicate honey and mustard sauce
14. **Grilled mild peppers** 7,00 €
    with a creamy garlic sauce
15. **Portion of black olives** 5,00 €
16. **Oven-baked cheese** 11,50 €
    with mild peppers, onion and tomatoes
17. **Grilled octopus** 18,50 €
    with olive oil and balsamic vinegar
18. **Halloumi** 10,50 €
    fried halloumi garnished with tomato slices, olive oil and balsamic vinegar
19. **Mixed starter platter per person** 15,00 €
    a selection of traditional Greek and other Mediterranean hot and cold starters (available for sharing by several people)

Fresh homemade soups

519. **Tomato soup** 6,00 €
    with fresh basil
20. **Fasolada** 6,00 €
    Greek white bean soup
13. **Kotosupa** 6,00 €
    Greek chicken soup with rice

Salads

21. **Tomato and tuna salad** 14,50 €
    diced tomatoes with onion, garlic and tuna, dressed with olive oil and balsamic vinegar
22. **Olea salad** 17,50 €
    leaf salad with our house red vinaigrette, juicy tomatoes, crisp cucumber, red onion rings and black olives[11], topped with grilled lamb steak strips and a feta pasteli
23. **Choriatiki** 14,50 €
    traditional Greek village salad with tomatoes, cucumber, olives[11], peppers, onion and feta, dressed with olive oil and wine vinegar
24. **Choriatiki with chicken breast strips** 16,50 €
216. **Olea rocket salad** 18,50 €
    thin slices of pink-grilled Argentinian rump steak on a bed of rocket, topped with cherry tomatoes, shaved Italian hard cheese[18] and balsamic glaze, served with fresh baguette[12]
26. **Gyros salad** 16,50 €
    crispy gyros on leaf salad with tomato, cucumber, onion rings, olives[11] and a scoop of tzatziki, finished with our house dressing
27. **Chicken breast salad** 16,50 €
    grilled chicken breast strips on leaf salad with tomato, cucumber, onion rings and olives [11], finished with our house dressing
28. **Mixed salad** 7,00 €
29. **Side salad** 3,50 €

Greek classics

all Greek dishes are served with a fresh side salad

30. **Gyros with tzatziki** 17,50 €
    crispy, homemade, delicately seasoned pork from the spit, tzatziki, onion, tomato rice and chips
31. **Gyros with a spicy tomato and yoghurt sauce** 18,00 €
    served with tomato rice and chips
32. **Souflaki** 17,50 €
    two juicy grilled pork skewers with tzatziki, tomato rice and chips
33. **Bifteki mediterraneo** 19,50 €
    traditional Greek grilled minced meat steak, filled with cheese and topped with fresh tomatoes, baked with cheese[1], served with our freshly homemade tzatziki, tomato rice and chips
34. **Souzouki** 17,50 €
    three traditionally seasoned, grilled minced meat steaks with tzatziki, tomato rice and chips
35. **Steak** 17,50 €
    three delicately seasoned grilled pork steaks with tzatziki, tomato rice and chips
36. **Traditional Greek mixed grill** 22,00 €
    beef steak, chicken breast, lamb steak and pork steak, served with tzatziki and Greek oven-roasted potatoes
37. **Samos grill platter** 18,50 €
    crispy gyros and juicy, delicately seasoned souflaki, served with tzatziki, tomato rice and chips
38. **Ithaka grill platter** 19,50 €
    gyros, souflaki and a traditionally seasoned grilled souzouki, served with tzatziki, tomato rice and chips
39. **Olea grill platter** 20,50 €
    gyros, souflaki, souzouki and a juicy pork steak, served with tzatziki, tomato rice and chips

Oven-baked dishes

40. **Gyros with Metaxa sauce** 19,50 €
    baked with cheese[1], served with tomato rice and chips
41. **Two souflaki skewers with Metaxa sauce** 19,50 €
    baked with cheese[1], served with tomato rice and chips
42. **Three souzouki with Metaxa sauce** 19,50 €
    baked with cheese[1], served with tomato rice and chips
43. **Three pork steaks with Metaxa sauce** 19,50 €
    baked with cheese[1], served with tomato rice and chips
44. **Chicken breast with Metaxa sauce** 19,50 €
    baked with cheese[1], served with tomato rice and chips
45. **Traditional Greek mixed grill** 24,50 €
    beef steak, chicken breast, lamb steak and pork steak, baked with Metaxa sauce and cheese[1], served with Greek oven-roasted potatoes

Mediterranean dishes and house specialities

Beef

all Greek dishes are served with a fresh side salad

46. **Juicy grilled rump steak** 29,50 €
    with homemade herb butter and a jacket potato with tzatziki
49. **Rump steak with mushroom sauce** 34,00 €
    served with green beans and tomato rice
217. **Rump steak with peppercorn sauce** 34,00 €
    served with a jacket potato with tzatziki
51. **Rump steak with Gorgonzola sauce** 34,00 €
    served with a jacket potato with tzatziki

Mediterranean dishes and house specialities

Pork

all Greek dishes are served with a fresh side salad

55. **Pork fillet with herb butter** 21,50 €
    served with green beans and tomato rice
332. **Two pork fillet skewers** 23,50 €
    baked in Metaxa sauce with cheese, served with tomato rice and chips
344. **Stuffed pork fillet** 24,50 €
    filled with sheep's cheese, mild peppers, fresh tomatoes and garlic, baked in tomato sauce with cheese, served with homemade fried potatoes and a salad
56. **Greek-style schnitzel** 18,00 €
    baked with sheep's cheese, fresh tomatoes and garlic, served with chips
57. **Schnitzel baked with Metaxa sauce and cheese[1]** 18,00 €
    served with chips

Mediterranean dishes and house specialities

Lamb

all Greek dishes are served with a fresh side salad

61. **Lamb fillet with herb butter** 30,50 €
    cooked pink, served with green beans and tomato rice
333. **Stifado** 25,00 €
    traditional Greek lamb stew in red wine sauce with shallots, served with buttered rice and a salad
59. **Lamb fillet with red wine sauce** 35,00 €
    cooked pink, served with green beans and tomato rice
408. **Lamb fillet with Gorgonzola sauce** 35,00 €
    served with green beans and tomato rice
60. **Arni jiuwetsi** 23,00 €
    lamb shank in tomato sauce with kritharaki (Greek rice-shaped pasta), baked with sheep's cheese
224. **Traditional Greek kleftiko** 26,50 €
    boneless lamb shank baked in a clay pot with potatoes, fresh vegetables and three cheeses, served with a salad
219. **Lamb shank** 24,50 €
    with green beans, broad beans, okra, aubergines or Greek oven-roasted potatoes, and a salad

Mediterranean dishes and house specialities

Chicken

all Greek dishes are served with a fresh side salad

64. **Chicken breast with herb butter** 17,50 €
    with homemade herb butter, served with green beans and tomato rice
274. **Aphrodite chicken breast** 24,00 €
    with homemade basil pesto[18] and cherry tomatoes, topped with baked halloumi[18], served with sautéed courgettes[18], creamy potatoes[18] and a salad
66. **Kotopoulo spanaki** 21,50 €
    chicken breast topped with leaf spinach, fresh tomatoes, Metaxa sauce and cheese[1], baked and served with Greek oven-roasted potatoes

Fish

all dishes are served with a side salad, leaf spinach and boiled potatoes

67. **Salmon fillet** 25,50 €
    with a creamy garlic sauce[2]
68. **Fried calamari** 22,50 €
    with a creamy garlic sauce[2]
276. **Mikrolimano prawns** 25,50 €
    prawns in a skillet with onion, mild peppers, garlic, feta and tomato sauce, served with tomato rice and a salad
70. **Redfish fillet** 23,50 €
    with a creamy garlic sauce[2]

Pasta

72. **Spaghetti Olea** 16,50 €
    beef, courgettes, fresh tomatoes and mushrooms in a light tomato sauce
73. **Spaghetti Korfu (with prawns)** 16,50 €
    in a light tomato and Pernod[1] sauce
74. **Spaghetti** 13,50 €
    baked with Metaxa sauce and cheese[1]
75. **Penne Dodoni** 13,50 €
    with medium-hot peppers and fresh tomatoes in a feta sauce
76. **Penne in minced meat and Metaxa sauce** 13,50 €
77. **Kritharaki (Greek rice-shaped pasta)** 13,50 €
    baked with tomato and minced meat sauce and sheep's cheese
71. **Kritharaki (Greek rice-shaped pasta)** 13,50 €
    baked with Metaxa sauce and cheese

Any pasta dish can be baked with cheese[1] on request – supplement: €1.50

Desserts

78. **Greek yoghurt** 6,50 €
    with honey syrup, walnuts and fresh fruit
79. **Greek yoghurt** 5,50 €
    with honey syrup and walnuts
80. **Loukoumades** 5,00 €
    Honey doughnuts
81. **Mixed ice cream with whipped cream** 6,50 €
    vanilla flavour, chocolate, strawberry
82. **Vanilla-flavoured ice cream with hot raspberries** 7,50 €
83. **Chocolate indulgence!** 7,00 €
    Chocolate ice cream with whipped cream and chocolate sauce
84. **Children's ice cream** 2,80 €
    1 scoop of your choice with whipped cream and sauce

[1] with colouring · [2] with preservative · [11] with blackening agent · [12] contains gluten (cereal protein) · [18] with milk

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Drinks

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Hot drinks

Cup of coffee
85. 3,30 €

Cup of tea
86. 3,00 €

Cappuccino
87. 4,00 €

Espresso
88. 3,20 €

Double espresso
89. 5,00 €

Latte Macchiato
90. 4,80 €

White coffee
91. 4,80 €

Greek coffee
93. 4,50 €

Soft drinks

Sparkling mineral water
97. 0,25 l 2,80 €
99. 0,75 l 5,50 €

Still mineral water
98. 0,25 l 2,80 €
100. 0,75 l 5,50 €

Coca-Cola[1,3]
101. 0,2 l 2,50 €
102. 0,4 l 4,20 €

Coca-Cola light[1,2,3,5,6]
103. 0,33 l 3,50 €

Fanta[8]
104. 0,2 l 2,50 €
105. 0,4 l 4,20 €

Sprite
106. 0,2 l 2,50 €
107. 0,4 l 4,20 €

Spezi (cola and orange soda)[1,3,8]
108. 0,2 l 2,50 €
109. 0,4 l 4,20 €

Apple juice spritzer
110. 0,2 l 2,50 €
111. 0,4 l 4,20 €

Bitter Lemon[4]
112. 0,2 l 2,90 €
113. 0,4 l 4,40 €

Tonic Water[4]
114. 0,2 l 2,90 €
115. 0,4 l 4,40 €

Ginger Ale[1]
116. 0,2 l 2,90 €
117. 0,4 l 4,40 €

Juices / nectars

Apple juice
118. 0,2 l 3,10 €
119. 0,4 l 4,60 €

Orange juice
120. 0,2 l 3,10 €
121. 0,4 l 4,60 €

Sour cherry nectar
124. 0,2 l 3,10 €
125. 0,4 l 4,60 €

Banana nectar
126. 0,2 l 3,10 €
127. 0,4 l 4,60 €

KiBa (cherry and banana)
128. 0,2 l 3,10 €
129. 0,4 l 4,60 €

Beers

Bitburger Pils
130. 0,4 l 4,80 €

Köstritzer dark beer
132. 0,4 l 4,80 €

Bitburger Pils alcohol-free
134. 0,33 l 4,20 €

Benediktiner pale wheat beer
136. 0,5 l 5,50 €

Benediktiner dark wheat beer
137. 0,5 l 5,50 €

Benediktiner alcohol-free wheat beer
139. 0,5 l 5,50 €

Radler (beer and lemonade)
140. 0,4 l 4,80 €

Diesel
142. 0,4 l 4,80 €

Krefelder
144. 0,4 l 4,80 €

Mythos Greek beer
146. 0,33 l 4,50 €

Spirits

Jägermeister
148. 2 cl 3,50 €

Fernet Branca
149. 2 cl 3,70 €

Ramazzotti
150. 2 cl 4,00 €

Vodka
151. 2 cl 4,00 €

Jack Daniel`s[1]
152. 2 cl 5,30 €

Chivas Regal[1]
153. 2 cl 6,00 €

Johnnie Walker Red[1]
154. 2 cl 4,00 €

Baileys
155. 2 cl 4,00 €

Aperitifs

Ouzo
156. 2 cl 2,50 €

Ouzo Plomari
157. 2 cl 3,50 €
one of Greece's most popular ouzos, with a delicate, mild and aromatic aniseed flavour

Ouzo Barbayanni
158. 2 cl 4,00 €
a special treat for ouzo connoisseurs

Tsipouro Idoniko without aniseed
159. 2 cl 4,00 €
traditional Greek grape pomace brandy from Macedonia, alcohol content: 40%

Aperol Spritz[1]
161. 0,2 l 7,50 €

Aperol[1]
162. 5 cl 5,00 €

Campari Orange with 4 cl[1]
163. 0,2 l 7,50 €

Martini Bianco/Rosso[1]
164. 5 cl 5,50 €

Prosecco
165. 0,1 l 5,50 €

Glass of sparkling wine
166. 0,1 l 4,00 €

Long drinks

Badita cherry
167. 4 cl 7,50 €

Bacardi-Cola[1,3]
168. 4 cl 7,50 €

Vodka Lemon[4]
169. 4 cl 7,50 €

Gin-Tonic[4]
170. 4 cl 7,50 €

Whisky-Cola[1,3]
171. 4 cl 7,50 €

Jack Daniel`s-Cola[1,3]
172. 4 cl 8,50 €

Metaxa

Metaxa 5*[1]
173. 2 cl 4,50 €

Metaxa 7*[1]
174. 2 cl 5,00 €

Metaxa grande fine[1]
175. 2 cl 8,00 €

House wines

White wine
204. Glass 0,2 l 6,00 €
404. Carafe 0,5 l 12,50 €
dry
dry, golden-yellow colour, pronounced Muscat aromas dominated by pineapple and peach, balanced acidity, lively with a long finish

Red wine
205. Glass 0,2 l 6,50 €
405. Carafe 0,5 l 13,00 €
intense red colour, a bouquet of red fruit and jam. Balanced on the palate with velvety tannins that give the wine a clear structure. Pleasant, fruity finish.

White wines

Imiglykos
178. Glass 0,2 l 6,00 €
288. Carafe 0,5 l 12,50 €
sweet

Orinos Ilios
177. Glass 0,2 l 8,00 €
287. Bottle 0,75 l 24,00 €
dry · Semeli Winery · P.G.I. Peloponnese · Moschofilero / Sauvignon Blanc
pale yellow with grey reflections, elegant aromas of lemon, melon and roses; fruity and floral on the palate, fine acidity, elegant, balanced and long-lasting

Retsina (resinated wine)
179. Bottle 0,25 l 6,50 €
289. Bottle 0,5 l 13,00 €
dry

Wine spritzer
180. Glass 0,2 l 5,50 €
dry

Chardonnay (organically grown)
181. Glass 0,2 l 9,00 €
291. Bottle 0,75 l 27,00 €
dry · Estate Arvanitidis · Thessaloniki/Askos
intense flavour, complex structure, aromas of citrus zest, particularly refreshing

Amethystos
182. Bottle 0,75 l 34,50 €
dry · Domaine Costa Lazaridi · P.G.I. Drama · Sauvignon Blanc / Assyrtiko
golden-yellow colour, delicate aromas of ripe yellow fruit, fine spicy notes of cinnamon and nutmeg, a little vanilla; dry, elegant and creamy on the palate, with delicate acidity, full-bodied, juicy and very persistent

Rosé wines

Imiglykos Amyndeo P.D.O.
183. Glass 0,2 l 6,50 €
293. Carafe 0,5 l 13,00 €
sweet · Tsantali · Amyndeo/Macedonia · Xinomavro
bright pink colour, aromas of red berries, strawberries and cherries; fruity, sweet, balanced and long-lasting on the palate

Orinos Ilios Rosé
194. Glass 0,2 l 8,00 €
294. Bottle 0,75 l 24,50 €
dry · Semeli Winery · Nemea/Peloponnese · Agiorgitiko
light cherry-red colour, aromas of sweet ripe fruit, strawberries, cherries, sweet spices and milk chocolate; fruity, slightly sweet and fresh on the palate, with gentle acidity and a medium finish

Digestifs

Samos liqueur wine P.D.O. (white)
195. Glass 0,2 l 7,00 €

Mavrodaphne Patras (red)
196. Glass 0,2 l 8,00 €

Red wines

Apelia Imiglykos
197. Glass 0,2 l 6,50 €
297. Carafe 0,5 l 13,00 €
sweet · Greek Wine Cellars · Nemea/Peloponnese · Agiorgitiko
cherry-red colour, red berries and jam on the nose; fruity, sweet, full-bodied and rounded on the palate, with berry jam and a little chocolate on the finish

Axia
199. Glass 0,2 l 8,50 €
299. Bottle 0,75 l 25,50 €
dry · Alpha Estate · Amyndeo/Macedonia · Xinomavro / Syrah
purple-red colour, aromas of spices, vanilla, pepper and cloves with notes of ripe blackberries; fruity and spicy on the palate, rounded tannins, balanced acidity and a long finish

Xinomavro Naoussa P.D.O.
424. Bottle 0,75 l 29,50 €
dry · Estate Chrisohoou · Naoussa/Macedonia · Xinomavro
cherry-red colour, sour cherries, olives, dried tomatoes and white pepper on the nose; fruity, full-bodied and elegant on the palate, with rounded tannins and a long finish

Oenotria Gi
202. Bottle 0,75 l 55,00 €
dry · Domaine Costa Lazaridi · P.G.I. Attica · Agiorgitiko / Cabernet Sauvignon (organically grown)
deep, almost black-red colour, powerful concentrated aromas of black cherries, plums, vanilla, figs and chocolate; very rich and full on the palate, with balanced acidity and supple tannins, elegant, with a very long finish and an intense vanilla aftertaste

[1] with colouring · [2] with preservative · [3] contains caffeine · [4] contains quinine · [5] with sweetener · [6] contains a source of phenylalanine · [8] with antioxidant