OLEA

Menu

Greek Mediterranean Cuisine

Served with love. Enjoyed together.

Starters

all our starters are served with freshly baked bread

1.	**Tzatziki**	**6,00 €**
2.	**Tirosalata** Spicy cheese spread	**7,00 €**
3.	**Garlic bread**	**4,50 €**
4.	**Garlic bread with cheese**	**8,00 €**
5.	**Pitta bread** traditional flatbread with garlic and oregano	**4,00 €**
6.	**Bruscetta classica** with fresh tomatoes, herbs and garlic	**8,00 €**
7.	**Tiropitakia** puff pastry filled with cheese, served with tzatziki	**7,00 €**
8.	**Spanakopitakia** puff pastry filled with spinach and cheese, served with tzatziki	**7,00 €**
9.	**Roasted peppers** filled with cheese, tomatoes and garlic	**9,50 €**
10.	**Courgette fritters** grated courgettes with fresh herbs, egg, flour and cheese, fried and served with a scoop of tzatziki	**9,00 €**

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 €**

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

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

[1] with colouring

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

[1] with colouring

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

[1] with colouring

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

[1] with colouring · [18] with milk

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]

[2] with preservative

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

[1] with colouring

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

Hot drinks

85.	**Cup of coffee**	**3,30 €**
86.	**Cup of tea**	**3,00 €**
87.	**Cappuccino**	**4,00 €**
88.	**Espresso**	**3,20 €**
89.	**Double espresso**	**5,00 €**
90.	**Latte Macchiato**	**4,80 €**
91.	**White coffee**	**4,80 €**
93.	**Greek coffee**	**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 €**

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

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 €**

[1] with colouring · [4] contains quinine

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 €**

[1] with colouring

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 €**

[1] with colouring

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 €**

[1] with colouring · [3] contains caffeine · [4] contains quinine

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 €**

[1] with colouring

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