



Menu

Greek Mediterranean Cuisine

Served with love. Enjoyed together.

Starters

all our starters are served with freshly baked bread

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|-----|---|--------|
| 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. | Bruschetta 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 € |

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| 11. | Saganaki
breaded fried cheese | 9,00 € |
| 12. | Pasteli
a combination of feta and Greek hard cheese, fried in a sesame crust and served with a delicate honey and mustard sauce | 12,50 € |
| 14. | Grilled mild peppers
with a creamy garlic sauce | 7,00 € |
| 15. | Portion of black olives | 5,00 € |
| 16. | Oven-baked cheese
with mild peppers, onion and tomatoes | 11,50 € |
| 17. | Grilled octopus
with olive oil and balsamic vinegar | 18,50 € |
| 18. | Halloumi
fried halloumi garnished with tomato slices, olive oil and balsamic vinegar | 10,50 € |
| 19. | Mixed starter platter per person
a selection of traditional Greek and other Mediterranean hot and cold starters (available for sharing by several people) | 15,00 € |

Fresh homemade soups

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

Salads

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| 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

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|-----|---|----------------|
| 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
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39. **Olea grill platter** **20,50 €**
gyros, souflaki, souzouki and a juicy pork steak, served with tzatziki, tomato rice and chips



Oven-baked dishes

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| 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

Beef

all Greek dishes are served with a fresh side salad

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

Pork

all Greek dishes are served with a fresh side salad

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| 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

Lamb

all Greek dishes are served with a fresh side salad

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|------|--|----------------|
| 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 | |

Chicken

all Greek dishes are served with a fresh side salad

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| 64. | Chicken breast with herb butter | 17,50 € |
| with homemade herb butter and a jacket potato with tzatziki | | |
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| 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 | | |
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| 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

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

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

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 €
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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 €

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 €

Metaxa

Metaxa 5*^[1]

173.	2 cl	4,50 €
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Metaxa 7*^[1]

174.	2 cl	5,00 €
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Metaxa grande fine^[1]

175.	2 cl	8,00 €
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[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 €
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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.

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|------|--------------|---------|
| 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

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|------|---------------|---------|
| 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 · Amyndeio/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