

Olive

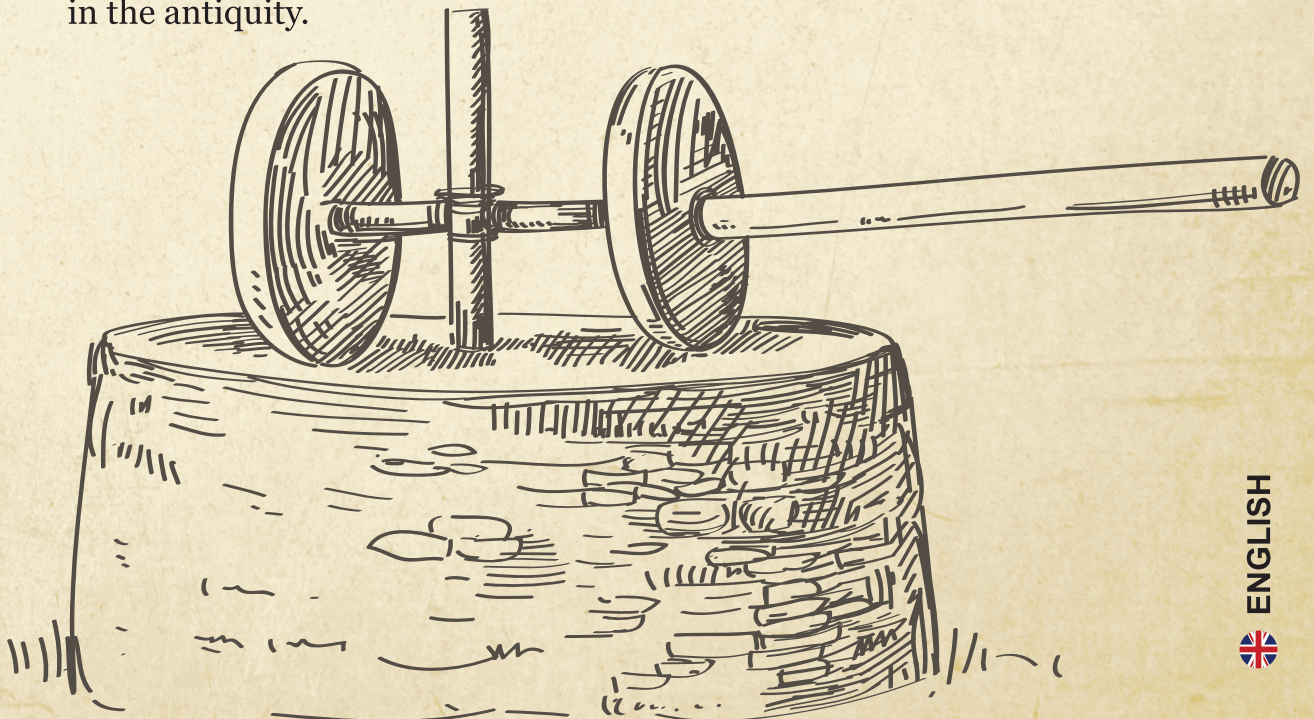
The most precious and beloved tree of the Greeks

In ancient Greece, olive-tree was well known for its benefits and useful nesses as it arises from pot and wall paintings in Crete and mainland Greece. In the Greek mythology olive-tree is met as an extremely useful tree not only for its fruit but also for its wood. We are aware of the myth that goddess Athena donated to the Athenians an olive-tree in order to win Poseidon and be elected as the protectress of the town. Therefore Athens took her name.

The cultivation of olive-tree in ancient Greece began on Crete Island at about 3500 bC, but it was soon spread to the rest areas. Evidences, which prove that olive-trees were cultivated in ancient Greece for both eating and oil, which was also used as cosmetic, are found in Knosos, Santorini, and Mycenae as well as nearly in all Greek towns were a great civilization flourished in the antiquity.

During the years of the Roman empire the cultivation of olive-tree was spread in the rest Mediterranean countries (France, Spain, Portugal e.t.c.), while the first colonists of the new world carried olive-tree there. As a result, it is nowadays cultivated in many countries of Central America. At present, olive-tree continues to be one of the most useful trees due to its many benefits. Its fruit, olive is a unique delicacy in every table.

Olive oil is considered as the most rich and healthy plant oil and is recommended for nearly all diets. Its wood, olive wood is used in woodcarving and as firewood. Olive leaves are given to animals for food while it can be produces oil for special usage by olive's pit.



Breakfast / Brunch (Served until 18:00)

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| 1. Traditional 'Olive' Breakfast 15,50
<i>Choice of omelette , Greek yogurt with homemade jam, orange juice, coffee or tea.</i> | 7. Croque Madame 13,50
<i>Toast with ham and cheese, fried egg, hollandaise sauce and French fries</i> |
| 2. English Breakfast 12,90
<i>Toast, fried eggs, bacon, sausage, baked beans. Served with coffee or tea.</i> | 8. Smoked Salmon Scrambled Eggs 14,50
<i>Served with toasted bread and fresh salad</i> |
| 3. Two Farm Fresh Eggs 9,90
<i>Served with toast, bacon and French fries</i> | 9. Toastie 7,90
<i>Ham and cheese and French fries</i> |
| 4. Special Omelette 12,50
<i>Bacon, cheese, onion, tomato, mushrooms and French fries</i> | 10. Club Sandwich 14,90
<i>Chicken, bacon, lettuce, tomato, cucumber, New York sauce</i> |
| 5. Rhodian Omelette  11,50
<i>Onion, olives, feta cheese, tomato oregano and French fries</i> | 11. Chicken Sandwich 13,90
<i>Seasoned chicken slices with cheese, coleslaw caramelized onions and French fries</i> |
| 6. Ham and Cheese Omelette 10,90
<i>A fluffy omelette filled with ham, melted cheese and French fries.</i> | |




Lunch & Dinner

12. Bread & Butter  3,20


13. Garlic bread  5,50

Bread slices spread topped with garlic butter, melted cheese, tomatoes and oregano

14. Olive pitta (for 2 persons)  7,50

Grilled Pitta bread with parsley and olive spread.


DIPS & SPREADS

15. Tzatziki  6,90

Greek yogurt with cucumber, garlic and olive oil

16. Fava  7,90

Yellow split pea purée with olive oil and onions

17. Hummus  7,20

Chickpeas with tahini garlic, lemon and olive oil

18. Taramosalata 8,20

Greek Fish roe dip with bottarga, olive oil and pita bread

19. Eggplant Salad  7,90

Roasted eggplant with garlic, pepper Florinis and olive oil

HOMEMADE SOUPS

20. Chicken Soup 9,90

homemade chicken soup with tender chicken, fresh vegetables and aromatic herbs.

21. Soup of the Day 9,50

please ask our staff for today's selection.

GLUTEN- FREE OPTIONS*

22. Gluten-free spaghetti 16,50

23. Gluten-free pizza 18,50

**(please ask our staff)*

SALADS & GREENS

24. Elia Salad 14,90

Lettuce, rocket, cherry tomatoes, olives and capers with prosciutto, parmesan, sun-dried tomatoes and pine nuts, finished with a honey vinaigrette.

25. Traditional Greek Salad  8,90

Tomato, cucumber, onion, pepper, olives and feta cheese with olive oil and oregano.

26. Caesar Salad 13,90

*(Chicken or Shrimp)
lettuce with grilled chicken or shrimps, crispy bacon, croutons, parmesan and Caesar dressing.*

27. Cretan "Psiloritis" Salad  10,50

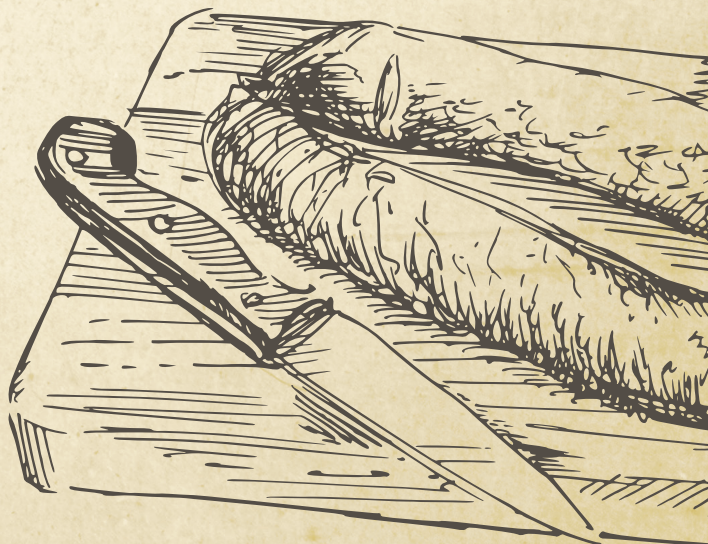
Cretan Barley rusk topped with grated tomato, olives, capers and feta cheese with olive oil.

28. Farmers Market Salad  12,90

Mixed greens with cucumber, beetroot and fresh herbs, served with grilled halloumi and olive vinaigrette.


29. Chef's Salad 11,50



Mixed greens with cucumber, cherry tomatoes, boiled egg, ham and cheese with cocktail dressing.



GREEK MEZE

- 30. Cheese Saganaki**  8,50
Pan-fried Greek cheese with a crispy golden crispy crust
- 31. Baked Feta**  8,50
Oven-baked feta with peppers, tomatoes and aromatic herbs.
- 32. Feta in Filo Pastry**  9,60
Crispy filo pastry filled with feta cheese, finished with honey and sesame seeds
- 33. Pitaroudia**  9,90
Traditional vegetarian fritters from Rhodes made with vegetables, herbs and spices.
- 34. Grandma's Dolmadakia** 11,50
"Yalantzi" 
Tender vine leaves stuffed with rice and herbs, served with smooth Greek yoghurt sauce.
- 35. Mediterranean Potato Salad**  8,50
Potatoes with sun-dried tomatoes, Kalamata olives, capers, extra virgin olive oil, aromatic mustard, and fresh herbs.
- 36. Horta**  7,50
Traditional Greek wild greens served warm with sautéed onions
- 37. Giant Beans**  8,90
Slow-baked giant beans in tomato sauce with aromatic herbs.
- 38. Hortopita**  8,90
Crispy filo pie filled with spinach, feta cheese, herbs and sesame seeds.
- 39. Grandpa's Meatballs** 8,90
Traditional homemade meatballs served with creamy potato salad.
- 40. Bekri Meze** 10,50
Pan-fried pork with peppers, tomatoes and feta cheese in a rich aromatic sauce.
- 41. Grilled Sausage** 8,50
Grilled Greek sausage served with onion and fresh parsley.

- 42. 'Erotic' Stuffed Mushrooms**  11,50
Oven-baked mushrooms stuffed with ginger, pine nuts and mixed cheeses, finished with a touch of cream.

- 43. Cheese Croquettes**  8,90
Crispy croquettes made with local cheeses, served with tomato chutney.
- 44. French Fries**  5,70
Golden crispy fries, lightly salted.
- 45. Jacket Potato** 8,90
Freshly baked potato in its skin, filled with crispy bacon, grated cheeses and mayonnaise.

SEAFOOD STARTERS

- 46. Salmon Carpaccio** 13,90
Fresh salmon carpaccio with capers and onion, drizzled with extra virgin olive oil.
- 47. Fresh Catch Ceviche** 14,90
Fresh fish of the day marinated in lime with cucumber, mint and a touch of chili, finished with extra virgin olive oil.
- 48. Shrimp Saganaki** 16,90
Pan-fried shrimp with garlic and a splash of ouzo, simmered in rich tomato sauce and finished with feta cheese.
- 49. Steamed Mussels** 15,90
Fresh mussels steamed with onion, garlic, white wine, parsley and butter.
- 50. Grilled Octopus** 18,50
Tender grilled octopus served with creamy fava purée, onions and capers.
- 51. Fried Calamari** 17,50
Crispy fried calamari served with aioli sauce and crispy French fries.
- 52. Garlic Butter Prawns** 16,50
Sautéed prawns with garlic, onion and parsley, finished with butter and a touch of ouzo.
- 53. Aegean Grilled Sardines** 16,50
Fresh sardines grilled in the Aegean-style and finished with olive oil and herbs.



PASTA

- 54. Spaghetti Napoletana** 🌿 13,50
Spaghetti served with homemade tomato sauce and fresh herbs.
- 55. Spaghetti Bolognese** 15,50
Classic spaghetti with slow-cooked minced meat in rich tomato sauce.
- 56. Spaghetti Carbonara** 16,90
Spaghetti with crispy bacon, garlic and creamy carbonara sauce.
- 57. Linguine Marinara** 24,90
Linguine with prawns, mussels and clams in a rich seafood bisque sauce.
- 58. Penne Arrabbiata Rustica** 🌶️ 15,50
Penne with bacon, mushrooms and peppers in a spicy tomato and cream sauce with garlic.
- 59. Penne Salmon** 23,50
Penne with fresh salmon in a creamy sauce with onion and chives
- 60. Paccheri with Chicken & Pesto** 19,50
Paccheri with chicken, homemade pesto, parmesan and pistachios.
- 61. Paccheri Cacio e Pepe** 🌿 15,50
Traditional Italian pasta with pecorino cheese and freshly cracked black pepper.

RISOTTO

- 62. Sea Bass & Lime Risotto** 23,50
Risotto with fresh sea bass and a hint of lime.
- 63. Seafood Risotto** 25,90
Risotto with prawns, mussels and vongole in a rich seafood bisque.
- 64. Mushroom & Truffle Risotto** 🌿 22,90
Creamy risotto with wild mushrooms, parmesan and truffle oil.



PIZZA

- 65. Special Pizza** 16,90
Tomato sauce, mozzarella, ham, bacon, mushrooms and peppers.
- 66. Prosciutto Pizza** 17,90
Mozzarella with prosciutto, fresh rocket, parmesan and cherry tomatoes.
- 67. BBQ Chicken Pizza** 17,90
Mozzarella with grilled chicken, bacon, peppers and smoky BBQ sauce.
- 68. Margherita** 🌿 15,00
Classic Italian pizza with tomato sauce and mozzarella
- 69. Pepperoni Pizza** 16,40
Tomato sauce, mozzarella, pepperoni and onion.
- 70. Village Pizza** 15,90
Mozzarella with feta cheese, olives and traditional Greek sausage.
- 71. Al Tonno** 16,50
Mozzarella with tuna, onion and olives.
- 72. Pesto Pizza** 🌿 16,50
Mozzarella with homemade pesto, pistachios and extra virgin olive oil.
- 73. Vegetarian Pizza** 🌿 14,90
Mozzarella with mushrooms, peppers, olives and seasonal vegetables.

BURGERS

- 74. Jack's Burger** 18,90
Juicy beef burger with cheddar, bacon, onion chutney, lettuce and Jack sauce.
- 75. Olive on Fire** 🌶️ 19,50
Beef burger with fried egg, bacon, cheddar, tomato and spicy chili sauce.
- 76. Cheese & Bacon Burger** 17,50
Beef burger with cheddar, bacon, tomato, onion, lettuce and New York sauce.
- 77. Chicken Kentucky Burger** 18,90
Crispy fried chicken with cheddar, lettuce, tomato and aioli sauce.
- 78. Colossos Burger** 23,90
Double beef burger with bacon, tomato, caramelised onion and aioli sauce.

*All burgers (180 gr) and accompanied with French fries & homemade coleslaw

Main Courses

TRADITIONAL GREEK CUISINE

- 79. Greek Platter** 23,50
A selection of traditional Greek specialties served on one platter
- 80. Stifado** 17,90
Slow-cooked veal stew with baby onions in a rich aromatic tomato sauce.
- 81. Giouvetsi** 17,50
Tender veal baked with orzo pasta in a rich tomato sauce, finished with grated cheese.
- 82. Traditional Homemade Moussaka** 16,90
Traditional homemade moussaka with layers of aubergines, potatoes, minced meat and creamy béchamel, baked in the oven.
- 83. Pasticcio** 16,90
Classic Greek baked pasta with minced beef and creamy béchamel.
- 84. Gemista** 16,80
Tomatoes and peppers stuffed with minced beef and rice, served with yoghurt and roasted potatoes.
- 85. Kokkinisto** 17,50
Tender veal slowly cooked in tomato sauce, served with rice and French fries.
- 86. Soutzoukakia Smyrneika** 16,50
Traditional meatballs in tomato sauce served with rice and yoghurt.
- 87. Lamb Fricassee** 23,50
Tender lamb cooked with fresh greens in a traditional lamb sauce.
- 88. Lamb Shank** 25,90
Slow-cooked lamb shank in tomato sauce served with creamy mashed potatoes.
- 89. Kleftiko** 25,50
Traditional slow-baked lamb with vegetables, potatoes and feta cheese.
- 90. Briam**  16,50
Traditional oven-baked vegetables in tomato sauce served with feta.
- 91. Veal Cheeks** 26,90
Slow-cooked veal cheeks served with orzo pasta, truffle and parmesan cheese.

GRILL & MEAT DISHES

- 92. Souvlaki (Pork or Chicken)** 18,60
Served with pita bread, tzatziki, French fries and rice.
- 93. Pork Chop** 16,90
Grilled pork chop served with vegetables, rice and French fries.
- 94. Homemade Gyros (Pork or Chicken)** 17,90
Traditional gyros served with pita bread, tzatziki and French fries.
- 95. Spare Ribs** 24,50
Slow-roasted ribs served with homemade BBQ sauce and French fries.
- 96. Pork Fillet** 19,50*
Grilled pork fillet served with vegetables, roasted potatoes and mashed potatoes.
- 97. Grilled Chicken Fillet** 17,90*
Grilled chicken fillet served with vegetables, mashed potatoes and roasted potatoes.
- 98. Stuffed Chicken Fillet** 22,90
Chicken fillet stuffed with cream cheese, spinach and prosciutto, served with vegetables and roasted potatoes.
- 99. Grilled Baby Lamb Chops** 23,90
Grilled baby lamb chops served with rice, tomato, onion and French fries.
- 100. Mixed Grill** 26,50
A selection of grilled meats served with pita bread, tzatziki and French fries
- 101. Grilled Entrecôte** 25,50*
Black Angus entrecôte served with rice, vegetables and roasted potatoes.
- 102. Beef Fillet** 39,90*
Premium beef fillet served with mashed potatoes, jacket potato and roasted vegetables.
- 103. Beef Stroganoff** 25,50
Beef strips in a creamy mushroom and truffle sauce served with rice.
- 104. Schnitzel (Pork or Chicken)** 17,50*
Golden crispy schnitzel served with vegetables, rice and French fries.
- 105. Cordon Bleu** 18,50
Breaded pork or chicken filled with ham and cheese, served with vegetables, rice and cheese sauce.

***Choice of sauce:** 1,00
*Mushroom Cream, Béarnaise,
Pepper Sauce, Gravy*

FISH & SEAFOOD

- 106. Grilled Sea Bream (Tsipoura)** 25,90
Whole grilled sea bream served with vegetables and boiled potatoes.
- 107. Sea Bass Fillet(Lavraki)** 27,50
Grilled sea bass fillet served with fava purée and Mediterranean sauce.
- 108. Stuffed Sole** 25,50
Sole stuffed with prawns and asparagus, served with mashed potatoes and saffron sauce.
- 109. Grilled Calamari** 24,90
Grilled calamari served with vegetables, boiled potatoes and olive oil vinaigrette.
- 110. Grilled Prawns** 29,50
Grilled prawns served with rice and roasted vegetables.
- 111. Salmon** 26,90
Grilled salmon with vegetables, boiled potatoes and beurre blanc sauce.
- 112. Grilled Swordfish** 24,90
Grilled swordfish served with vegetables, boiled potatoes and Mediterranean sauce.



MAIN DISH FOR TWO (TO SHARE)

- 113. Meze Platter** 46,90
A selection of traditional Greek hot and cold meze to share.
- 114. Mixed Grill** 55,90
A generous selection of grilled meats served with pita bread, tzatziki and French fries.
- 115. Greek Platter** 44,90
A selection of our most traditional Greek specialties.
- 116. Chateaubriand** 79,50
400 g beef fillet served with jacket potatoes, vegetables and béarnaise pepper sauce.
- 117. Fisherman's Platter** 95,90
A selection of Elia seafood served with vegetables and Mediterranean sauce.

KID'S MENU

- 118. Spaghetti Napoletana**  8,50
Spaghetti with homemade tomato sauce.
- 119. Spaghetti Bolognese** 8,90
Spaghetti with minced meat in tomato sauce.
- 120. Butter Pasta**  7,50
Pasta with butter.
- 121. Chicken Nuggets** 8,70
Chicken nuggets served with French fries.



 Vegetarian |  Spicy

In the preparation of our recipes we use virgin olive oil from our own pressing and authentic Greek feta and we fry in olive oil. Shrimp, prawns, swordfish, mussels, chicken fillets and lamb are kept deep frozen to retain their freshness and flavour as are the dishes marked (). Prices include all legal charges and VAT.*

Please note that some of our dishes may contain traces of nuts. If you suffer from allergies please ask a member of staff for advice regarding the content of your meal.

Printed forms are available in the restaurant for recording any complaint.

Person responsible to Market Regulator Authorities: Despoina Tsakiri

