

Olive

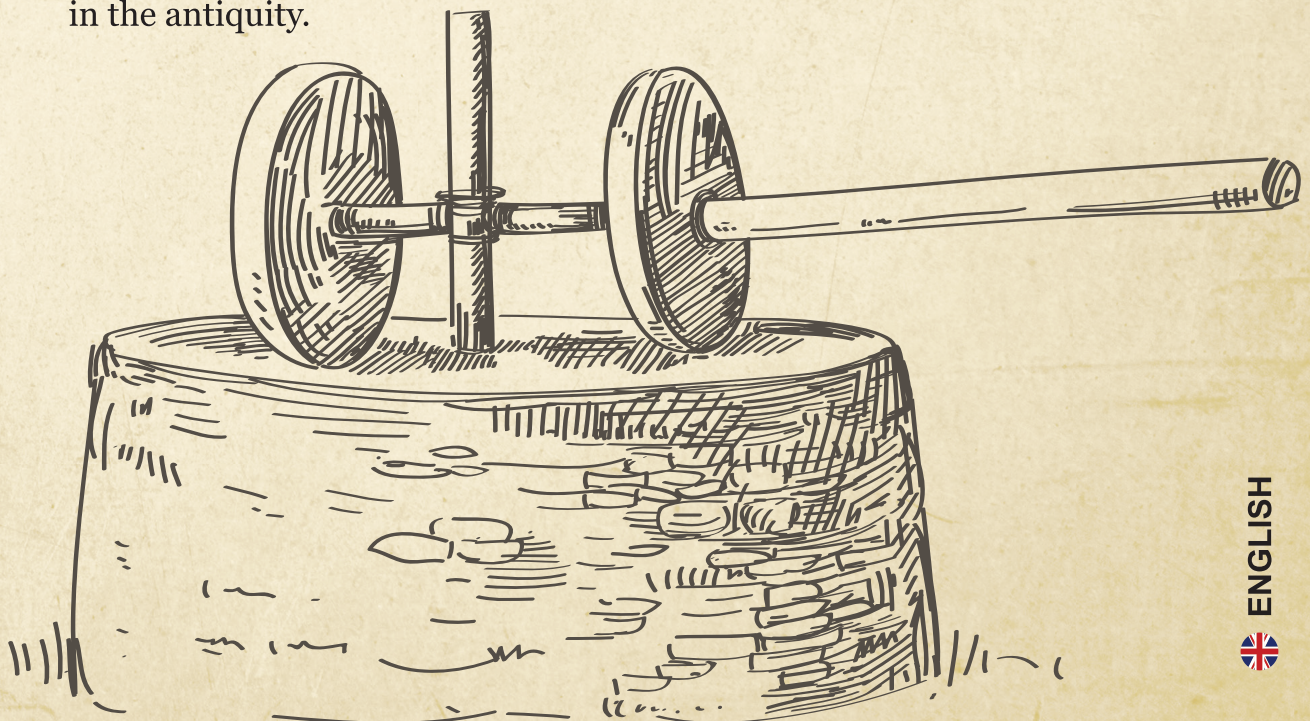
The most precious and beloved tree of the Greeks

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 where 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)

1. Traditional 'Olive' Breakfast

Choice of omelette , Greek yogurt with homemade jam, orange juice, coffee or tea.

2. English Breakfast

Toast, fried eggs, bacon, sausage, baked beans. Served with coffee or tea.

3. Two Farm Fresh Eggs

Served with toast, bacon and French fries

4. Special Omelette

Bacon, cheese, onion, tomato, mushrooms and French fries

5. Rhodian Omelette

Onion, olives, feta cheese, tomato oregano and French fries

6. Ham and Cheese Omelette

A fluffy omelette filled with ham, melted cheese and French fries.

7. Croque Madame

Toast with ham and cheese, fried egg, hollandaise sauce and French fries

8. Smoked Salmon

Scrambled Eggs

Served with toasted bread and fresh salad

9. Toastie

Ham and cheese and French fries

10. Club Sandwich

and French fries

Chicken, bacon, lettuce, tomato, cucumber, New York sauce

11. Chicken Sandwich

Seasoned chicken slices with cheese, coleslaw caramelized onions and French fries



Lunch & Dinner

12. Bread & Butter 🌿

13. Garlic bread 🌿

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

14. Olive pitta (for 2 persons) 🌿

Grilled Pitta bread with parsley and olive spread.

DIPS & SPREADS

15. Tzatziki 🌿

Greek yogurt with cucumber, garlic and olive oil

16. Fava 🌿

Yellow split pea purée with olive oil and onions

17. Hummus 🌿

Chickpeas with tahini garlic, lemon and olive oil

18. Taramosalata

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

19. Eggplant Salad 🌿

Roasted eggplant with garlic, pepper Florinis and olive oil

HOMEMADE SOUPS

20. Chicken Soup

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

21. Soup of the Day

please ask our staff for today's selection.

GLUTEN- FREE OPTIONS*

22. Gluten-free spaghetti

23. Gluten-free pizza

*(please ask our staff)

SALADS & GREENS

24. Elia Salad

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 🌿

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

26. Caesar Salad

(Chicken or Shrimp)

lettuce with grilled chicken or shrimps, crispy bacon, croutons, parmesan and Caesar dressing.

27. Cretan "Psiloritis" Salad 🌿

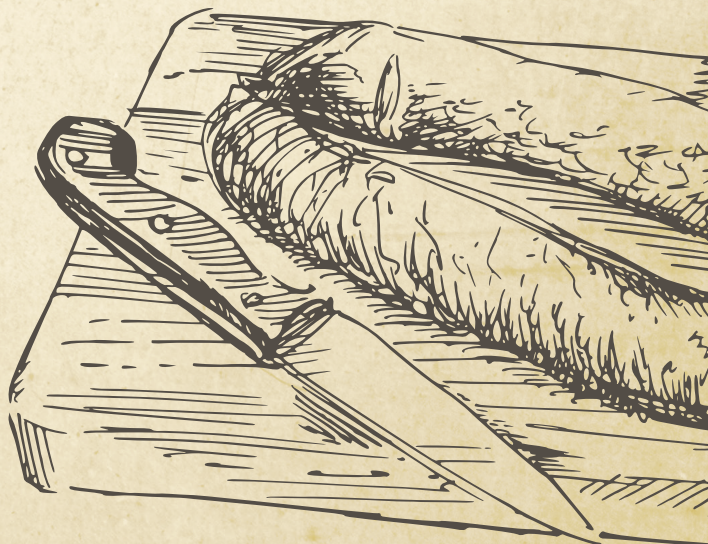
Cretan Barley rusk topped with grated tomato, olives, capers and feta cheese with olive oil.

28. Farmers Market Salad 🌿

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

29. Chef's Salad

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



GREEK MEZE

30. Cheese Saganaki 🌿

Pan-fried Greek cheese with a crispy golden crispy crust

31. Baked Feta 🌿

Oven-baked feta with peppers, tomatoes and aromatic herbs.

32. Feta in Filo Pastry 🌿

Crispy filo pastry filled with feta cheese, finished with honey and sesame seeds

33. Pitaroudia 🌿

Traditional vegetarian fritters from Rhodes made with vegetables, herbs and spices.

34. Grandma's Dolmadakia

"Yalantzi" 🌿

Tender vine leaves stuffed with rice and herbs, served with smooth Greek yoghurt sauce.

35. Mediterranean Potato Salad 🌿

Potatoes with sun-dried tomatoes, Kalamata olives, capers, extra virgin olive oil, aromatic mustard, and fresh herbs.

36. Horta 🌿

Traditional Greek wild greens served warm with sautéed onions

37. Giant Beans 🌿

Slow-baked giant beans in tomato sauce with aromatic herbs.

38. Hortopita 🌿

Crispy filo pie filled with spinach, feta cheese, herbs and sesame seeds.

39. Grandpa's Meatballs

Traditional homemade meatballs served with creamy potato salad.

40. Bekri Meze

Pan-fried pork with peppers, tomatoes and feta cheese in a rich aromatic sauce.

41. Grilled Sausage

Grilled Greek sausage served with onion and fresh parsley.

42. 'Erotic' Stuffed Mushrooms 🌿

Oven-baked mushrooms stuffed with ginger, pine nuts and mixed cheeses, finished with a touch of cream.

43. Cheese Croquettes 🌿

Crispy croquettes made with local cheeses, served with tomato chutney.

44. French Fries 🌿

Golden crispy fries, lightly salted.

45. Jacket Potato

Freshly baked potato in its skin, filled with crispy bacon, grated cheeses and mayonnaise.

SEAFOOD STARTERS

46. Salmon Carpaccio

Fresh salmon carpaccio with capers and onion, drizzled with extra virgin olive oil.

47. Fresh Catch Ceviche

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

Pan-fried shrimp with garlic and a splash of ouzo, simmered in rich tomato sauce and finished with feta cheese.

49. Steamed Mussels

Fresh mussels steamed with onion, garlic, white wine, parsley and butter.

50. Grilled Octopus

Tender grilled octopus served with creamy fava purée, onions and capers.

51. Fried Calamari

Crispy fried calamari served with aioli sauce and crispy French fries.

52. Garlic Butter Prawns

Sautéed prawns with garlic, onion and parsley, finished with butter and a touch of ouzo.

53. Aegean Grilled Sardines

Fresh sardines grilled in the Aegean-style and finished with olive oil and herbs.



PASTA

54. Spaghetti Napoletana

Spaghetti served with homemade tomato sauce and fresh herbs.

55. Spaghetti Bolognese

Classic spaghetti with slow-cooked minced meat in rich tomato sauce.

56. Spaghetti Carbonara

Spaghetti with crispy bacon, garlic and creamy carbonara sauce.

57. Linguine Marinara

Linguine with prawns, mussels and clams in a rich seafood bisque sauce.

58. Penne Arrabbiata Rustica

Penne with bacon, mushrooms and peppers in a spicy tomato and cream sauce with garlic.

59. Penne Salmon

Penne with fresh salmon in a creamy sauce with onion and chives

60. Paccheri with Chicken & Pesto

Paccheri with chicken, homemade pesto, parmesan and pistachios.

61. Paccheri Cacio e Pepe

Traditional Italian pasta with pecorino cheese and freshly cracked black pepper.

RISOTTO

62. Sea Bass & Lime Risotto

Risotto with fresh sea bass and a hint of lime.

63. Seafood Risotto

Risotto with prawns, mussels and vongole in a rich seafood bisque.

64. Mushroom & Truffle

Risotto

Creamy risotto with wild mushrooms, parmesan and truffle oil.



PIZZA

65. Special Pizza

Tomato sauce, mozzarella, ham, bacon, mushrooms and peppers.

66. Prosciutto Pizza

Mozzarella with prosciutto, fresh rocket, parmesan and cherry tomatoes.

67. BBQ Chicken Pizza

Mozzarella with grilled chicken, bacon, peppers and smoky BBQ sauce.

68. Margherita

Classic Italian pizza with tomato sauce and mozzarella

69. Pepperoni Pizza

Tomato sauce, mozzarella, pepperoni and onion.

70. Village Pizza

Mozzarella with feta cheese, olives and traditional Greek sausage.

71. Al Tonno

Mozzarella with tuna, onion and olives.

72. Pesto Pizza

Mozzarella with homemade pesto, pistachios and extra virgin olive oil.

73. Vegetarian Pizza

Mozzarella with mushrooms, peppers, olives and seasonal vegetables.

BURGERS

74. Jack's Burger

Juicy beef burger with cheddar, bacon, onion chutney, lettuce and Jack sauce.

75. Olive on Fire

Beef burger with fried egg, bacon, cheddar, tomato and spicy chili sauce.

76. Cheese & Bacon Burger

Beef burger with cheddar, bacon, tomato, onion, lettuce and New York sauce.

77. Chicken Kentucky Burger

Crispy fried chicken with cheddar, lettuce, tomato and aioli sauce.

78. Colossos Burger

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

A selection of traditional Greek specialties served on one platter

80. Stifado

Slow-cooked veal stew with baby onions in a rich aromatic tomato sauce.

81. Giouvetsi

Tender veal baked with orzo pasta in a rich tomato sauce, finished with grated cheese.

82. Traditional Homemade Moussaka

Traditional homemade moussaka with layers of aubergines, potatoes, minced meat and creamy béchamel, baked in the oven.

83. Pasticcio

Classic Greek baked pasta with minced beef and creamy béchamel.

84. Gemista

Tomatoes and peppers stuffed with minced beef and rice, served with yoghurt and roasted potatoes.

85. Kokkinisto

Tender veal slowly cooked in tomato sauce, served with rice and French fries.

86. Soutzoukakia Smyrneika

Traditional meatballs in tomato sauce served with rice and yoghurt.

87. Lamb Fricassee

Tender lamb cooked with fresh greens in a traditional lamb sauce.

88. Lamb Shank

Slow-cooked lamb shank in tomato sauce served with creamy mashed potatoes.

89. Kleftiko

Traditional slow-baked lamb with vegetables, potatoes and feta cheese.

90. Briam

Traditional oven-baked vegetables in tomato sauce served with feta.

91. Veal Cheeks

Slow-cooked veal cheeks served with orzo pasta, truffle and parmesan cheese.

GRILL & MEAT DISHES

92. Souvlaki (Pork or Chicken)

Served with pita bread, tzatziki, French fries and rice.

93. Pork Chop

Grilled pork chop served with vegetables, rice and French fries.

94. Homemade Gyros

(Pork or Chicken)

Traditional gyros served with pita bread, tzatziki and French fries.

95. Spare Ribs

Slow-roasted ribs served with homemade BBQ sauce and French fries.

96. Pork Fillet

Grilled pork fillet served with vegetables, roasted potatoes and mashed potatoes.

97. Grilled Chicken Fillet

Grilled chicken fillet served with vegetables, mashed potatoes and roasted potatoes.

98. Stuffed Chicken Fillet

Chicken fillet stuffed with cream cheese, spinach and prosciutto, served with vegetables and roasted potatoes.

99. Grilled Baby Lamb Chops

Grilled baby lamb chops served with rice, tomato, onion and French fries.

100. Mixed Grill

A selection of grilled meats served with pita bread, tzatziki and French fries

101. Grilled Entrecôte

Black Angus entrecôte served with rice, vegetables and roasted potatoes.

102. Beef Fillet

Premium beef fillet served with mashed potatoes, jacket potato and roasted vegetables.

103. Beef Stroganoff

Beef strips in a creamy mushroom and truffle sauce served with rice.

104. Schnitzel (Pork or Chicken)

Golden crispy schnitzel served with vegetables, rice and French fries.

105. Cordon Bleu

Breaded pork or chicken filled with ham and cheese, served with vegetables, rice and cheese sauce.

*Choice of sauce:

*Mushroom Cream, Béarnaise,
Pepper Sauce, Gravy*

FISH & SEAFOOD

106. Grilled Sea Bream (*Tsipoura*)

Whole grilled sea bream served with vegetables and boiled potatoes.

107. Sea Bass Fillet (*Lavraki*)

Grilled sea bass fillet served with fava purée and Mediterranean sauce.

108. Stuffed Sole

Sole stuffed with prawns and asparagus, served with mashed potatoes and saffron sauce.

109. Grilled Calamari

Grilled calamari served with vegetables, boiled potatoes and olive oil vinaigrette.

110. Grilled Prawns

Grilled prawns served with rice and roasted vegetables.

111. Salmon

Grilled salmon with vegetables, boiled potatoes and beurre blanc sauce.

112. Grilled Swordfish

Grilled swordfish served with vegetables, boiled potatoes and Mediterranean sauce.

MAIN DISH FOR TWO (TO SHARE)

113. Meze Platter

A selection of traditional Greek hot and cold meze to share.

114. Mixed Grill

A generous selection of grilled meats served with pita bread, tzatziki and French fries.

115. Greek Platter

A selection of our most traditional Greek specialties.

116. Chateaubriand

400 g beef fillet served with jacket potatoes, vegetables and béarnaise pepper sauce.

117. Fisherman's Platter

A selection of Elia seafood served with vegetables and Mediterranean sauce.

KID'S MENU

118. Spaghetti Napoletana

Spaghetti with homemade tomato sauce.

119. Spaghetti Bolognese

Spaghetti with minced meat in tomato sauce.

120. Butter Pasta

Pasta with butter.

121. Chicken Nuggets

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

