



OLÉA

Breakfast Menu



A la Carte Breakfast

TAMAGO SANDO (G, L)

Japanese omelet, milk bread, Japanese mustard sauce, spring onion, sesame, guanciale

EGGS BENEDICT (G, L)

Brioche bun, guanciale, poached eggs, sauce choron, side herb salad

EGGS ROYALE (G, L)

Brioche bun, arctic char, poached eggs, sauce hollandaise, side herb salad

AVOCADO SANDWICH (G, L)

Avocado, bistro deluxe bread, fresh herbs, radish, chives, sun dried tomatoes, spinach, olive oil

GREEK OMELET (G, L)

Spinach, feta, tomato, oregano, olive oil, toast, side salad

CUSTOM OMELET (G, L)

Select up to 4 ingredients : each additional cheddar, saganaki, spinach, herbs, onions, charcuterie, anchovies, chilli pepper, mushrooms. Served with sourdough bread, side salad

ARCTIC CHAR OPEN SANDWICH (G, L)

Greek cream cheese, pickled red onion, Santorini cherry tomatoes, Andros capers, chives

MATCHA WAFFLE (G, L)

Orange cream, miso caramel, berries

PORRIDGE

Oats, dates, oat milk, maple syrup, coconut

MAKE YOUR OWN EGG:

JAPANESE OMELET, POACHED EGG, FRIED EGG, HARD- OR SOFT-BOILED EGG, EGG WHITES ONLY

55€

Walk-in price for open buffet and a la carte

ALLERGENS: G(GLUTEN), S(SHELLFISH), L(LACTOSE), N(NUTS)





OLÉA

Restaurant Menu

OMA / RAW

OYSTER ON CRUSHED ICE (S)	12
<i>Mignonette, apple, verbena oil</i>	
WHOLE FISH SASHIMI	45
<i>Cured lemon, thyme, serrano chili, olive oil</i>	
BLUE FIN CRUDO	32
<i>Tomato, shallot, olive oil, white Ponzu</i>	
LANGOUSTINES (S)	34
<i>Apricots, capers, lemon zest</i>	
BEEF CARPACCIO	22
<i>Pickled shallot, whole grain mustard, olive oil</i>	
LAMB TARTARE (G)	26
<i>Lamb, grilled bread, chili, mustard, capers</i>	

MEZEDES / STARTERS

Our Chef recommends you start your meal with our special meze:

OLEA MEZE (G, L)	17
TARAMAS (G, L)	
<i>Cod roe, lemon, Karistino, shallots</i>	
TZATZIKI (L)	
<i>Greek yogurt, cucumber, olive oil, herb aroma powder</i>	
BRIAM (L)	
<i>Feta, eggplant, oregano, olive oil</i>	
PITA BREAD (G)	6
<i>Grilled pita bread, olive oil, oregano, sea salt</i>	
SMOKED EEL	28
<i>Spring onion relish, tomato, olive oil</i>	
BOTTARGA (G)	24
<i>Bottarga, sourdough bread, whipped butter</i>	
FRIED KALAMARAKI (S, G)	13
<i>Baby squid, lemon condiment mayonnaise</i>	
KOLOKYTHOKEFTEDES (G, L)	12
<i>Zucchini, peppermint, feta cheese, yoghurt, onion, lime</i>	
GRILLED MAZARA PRAWNS (S)	40
<i>Spicy lime dressing, lemon, sunflower seeds</i>	
GRILLED OCTOPUS (S)	28
<i>Olive oil, fresh oregano, spicy lemon dressing</i>	
FRENCH FRIES (L)	5
<i>Dried oregano, dried mizithra cheese, sea salt</i>	

SALATES / SALADS

GREEK SALAD (G, L) 17
Tomato, olives, red onion, cucumber, oregano, feta

GREEN SALAD (L) 15
Pickled grapes, galotyri, bergamot vinegar, sesame pasteli

FROM THE SEA AND THE LAND

LANGOUSTINE PASTA (G, S) 46
Linguine, bourdeto sauce, olive oil, lemon

LOBSTER YOVETSIS (G, S) 48
Orzo pasta, grilled cherry tomato, basil, smoke broth

FISH OF THE DAY 65
Ask for the service

LAMB CHOPS 45
Fennel, baby gem, pickled radish, salsa verde

GRILLED ROOSTER (L) 42
Grilled Seasonal veggies, assyrtiko, thyme, olive oil

FRICASSEE LAMB 1,2kg (L) 95
Lamb Shoulder, local greens, chervil

MUTTON KEBAB (G, L) 36
Sumac, confit tomato, greek yoghurt, grilled pita

DESSERTS

PORTOKALOPITA (G, L) 10
Orange, caramelized phyllo, olive oil ice cream

KARYDOPITA (G, L, N) 8
Yogurt ice cream, cinnamon, star anise

GALAKTOMPOUREKO (G, L) 8
Lime, lemon confit, ice cream

ICE CREAM/ SORBET

HONEY YOGURT ICE CREAM (G, L) 5

LEMON ICE CREAM (G, L) 5

CHAMOMILE SORBET 4

STRAWBERRIES & GRAPE 4

MOLASSES SORBET 4

FRESH CHEESE AND 5
KARIDOPITA ICE CREAM (G, L)