

# Olive

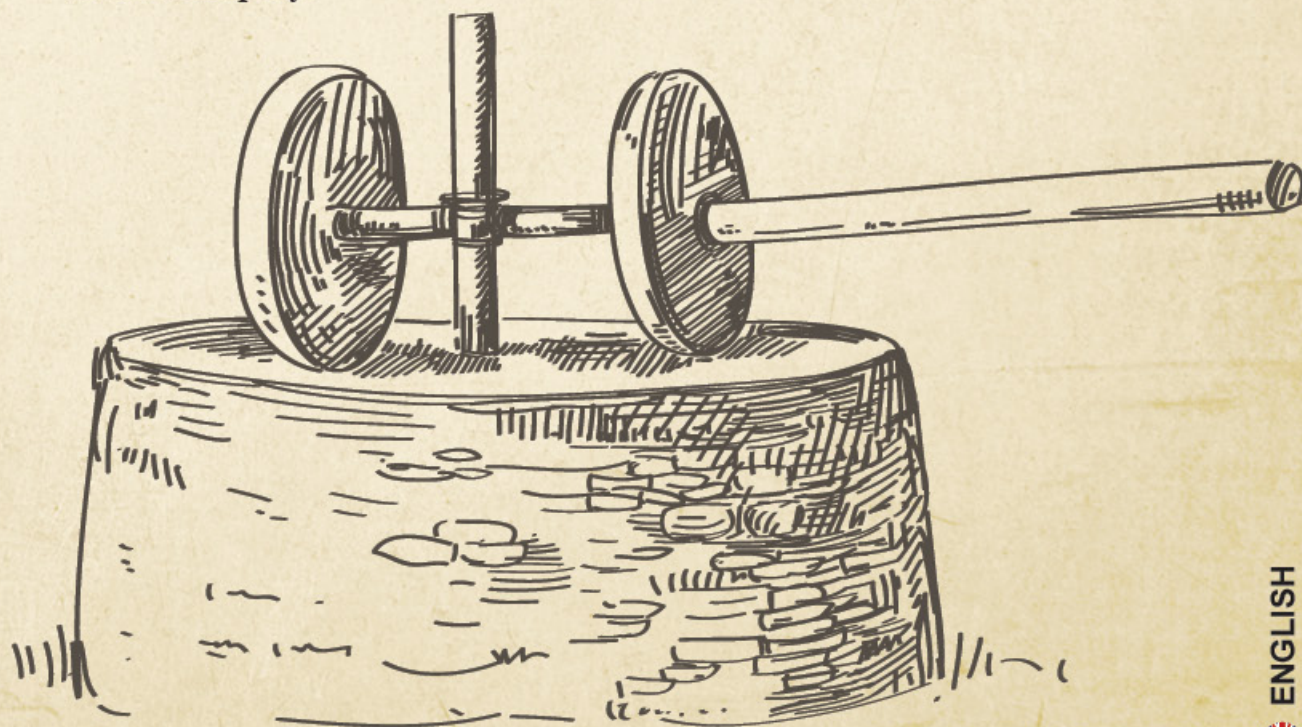
## The most precious and beloved tree of the Greeks

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

## 1. "Olive" breakfast 12,50

Omelette of your choice, greek yogurt with homemade jam, orange juice, coffee or tea

## 2. English breakfast 10,50

Toast, fried eggs, bacon sausage, baked beans, coffee or tea

## 3. Two farm fresh fried eggs 7,50

## 4. Special omelette 9,20

Bacon, cheese, onion, tomato & mushrooms

## 5. Rhodes omelette (V) 8,20

onion, olives, feta, tomato, oregano

## 6. Vegetable omelette (V) 7,90

## 7. Athlete's omelette 10,20

white eggs with vegetables and chicken

## 8. Croque Madame 12,20

Sandwich with ham and cheese, fried egg and hollandaise sauce

## 9. Kagianas (V) 9,50

Traditional scrambled eggs with tomato, eggs and herbs

## 10. Scrambled eggs 9,80

with bacon

## 11. Scrambled eggs 10,50

with salmon

## 12. Toastie 6,80

Ham or smoked turkey & cheese

## 13. Club sandwich 11,90

Lettuce, chicken, tomato, cucumber, New York sauce

## "OLIVE" SANDWICH

## 14. Beef 15,50

loaded with thin roast beef and creamy truffle sauce on a bun

## 15. Chicken (S) 11,50

Seasoned chicken slices with Coleslaw

## 16. Hot Dogs 9,50

Sausage with coleslaw and caramelized onions

## BOWLS

## 17. Yogurt (V) 8,50

with nuts, homemade honey & granola

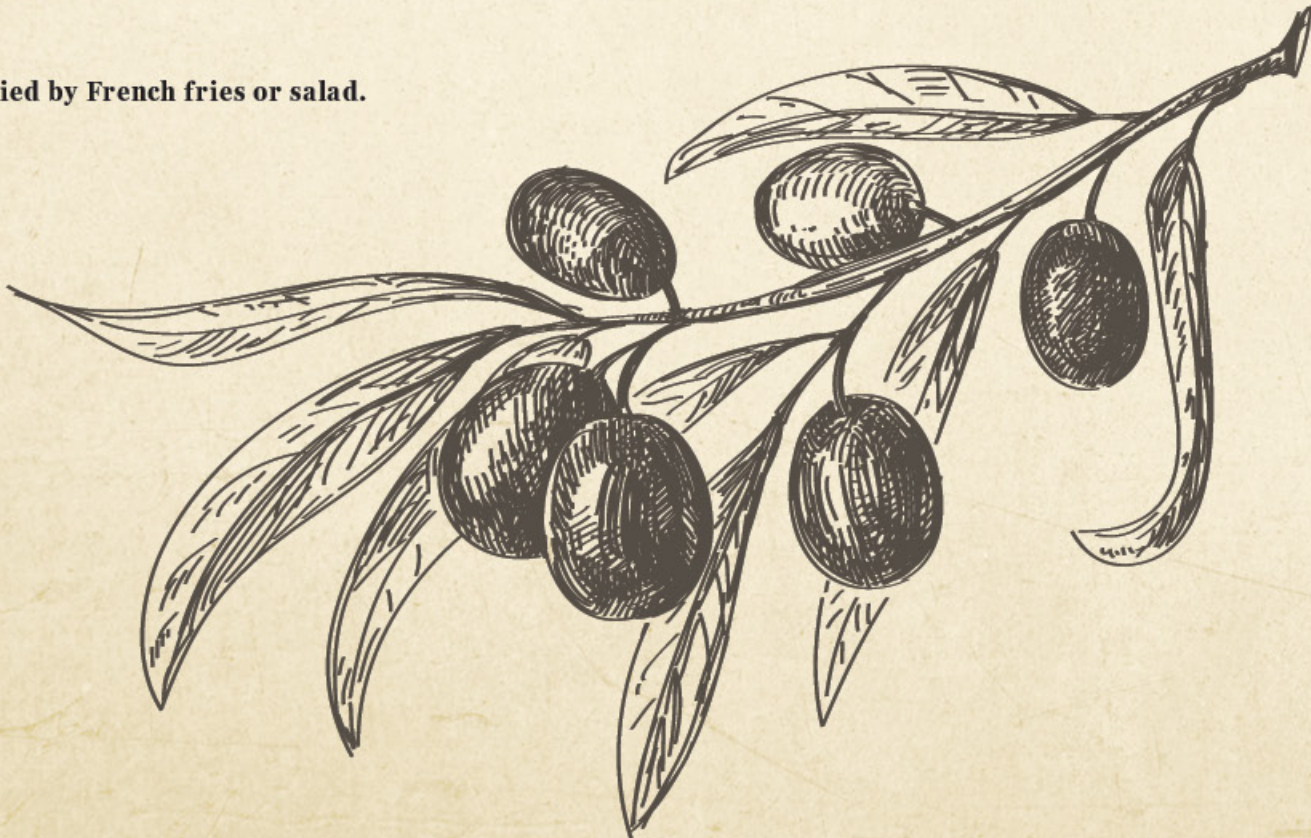
## 18. Salmon, rice & vegetables 12,20

## 19. Chicken, rice & vegetables 11,50

## 20. Tuna, rice & vegetables 11,80

Served until 18:00.

\*Accompanied by French fries or salad.





# Lunch & Dinner

**21. Bread & Butter** (V) 2,20

**22. Garlic bread** (V) 3,50

*Bread slices spread with garlic butter, cheese & tomatoes*

**23. Olive pitta** (for 2 persons) (V) 5,70

*Pitta with parsley paste & aromatic tomato paste*

## SPREAD

**24. Tzatziki** (V) 5,70

**25. Taramosalata** 5,90

*(fish roe dip)*

**26. Eggplant salad** (V) 7,50

*smoked aubergines, tomato, onion, garlic, Florinis peppers*

**27. Fava** (V) 5,90

*yellow split peas, onions & olive oil*

**28. Hummus** (V) 6,20

*chickpeas, onion, garlic, olive oil*

*\*Everything is homemade with the Rhodian traditional way.*

## SOUPS

**29. Chicken soup** 7,90

**30. Soup of the day** 7,20

*Please ask our stuff*

## SALADS

**31. Elia for 2** 12,90

*Lettuce, rocket, cherry tomatoes, capers, olives, prosciutto, parmesan, sundried tomatoes, pine nuts and honey vinegraitte*

**32. Greek salad** (V) 7,50

*Tomato, cucumber, onion, pepper, olives, feta*

**33. Politiki** (V) 8,20

*Cabbage, carrot, celery, Florinis red pepper, sesame seeds, pomegranate and orange vinegraitte*

**34. Caesar with chicken or shrimps** 10,90

*Lettuce, chicken, crisp croutons, crispy bacon, parmesan, apple & Caesar sauce*

**35 Cretan "Psiloritis"** (V) 9,50

*Rusk, grated tomato, olives, capers & feta cheese*

**36. Farmers market** (V) 10,60

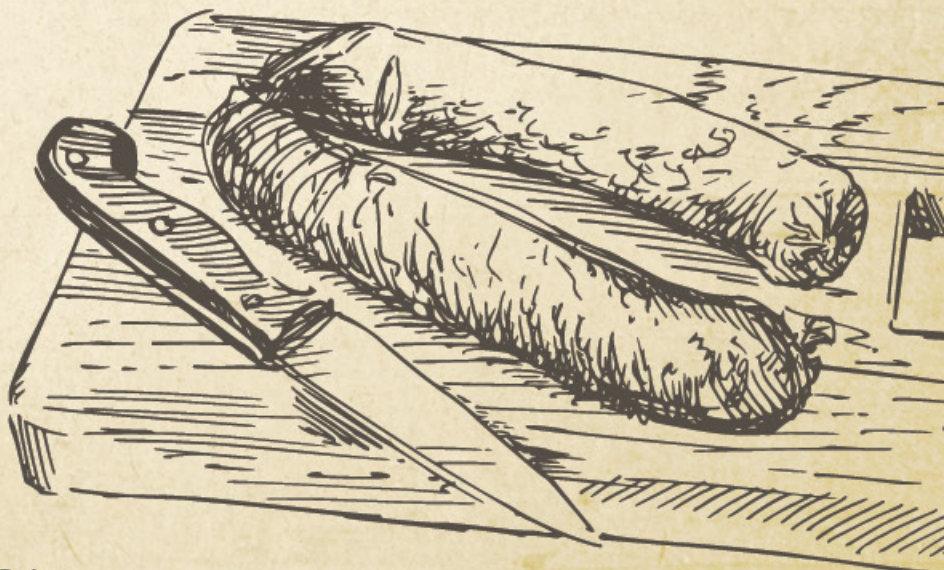
*Green salad with cherry tomatoes, cucumber, beetroot fresh onion, dill, haloumi cheese and balsamic vinegraitte*

**37. Chef's** 8,90

*Lettuce, cucumber, cherry tomatoes, boiled eggs, ham, cheese cocktail sauce.*

**38. Nicoise** 10,20

*Rocket, boiled egg, vegetables, potato & tuna*





## COLD APPETIZERS

- 39. Vitello tonnato** 14,80  
*veal, tuna sauce, capers, parmesan, rucola*
- 40. Sea bass ceviche** 13,80  
*sea bass, pomegrate, chilli, olive oil and lime.*
- 41. Shrimp Tartare** 12,50  
*iceberg, avocado, shrimp, cucumber and sesame seeds*
- 42. Smoked salmon carpaccio** 12,20  
*salmon, capers, onion, rucola, egg, beetroot*
- 43. Melon with prosciutto** 10,70

## MEAT - MEZE APPETIZERS

- 44. Grandpa's meatballs** 8,60  
*Served with potato salad*
- 45. Bekri meze** 9,70  
*Pan fried pork with pepper, tomatoes & feta cheese*
- 46. Grandma's dolmadakia** 11,50  
*Stuffed vine leaves with minced beef and rice served with Greek yoghurt sauce*
- 47. Jacket potato** 8,30  
*Freshly baked potatoes in their jackets stuffed with bacon, grated cheeses & mayonnaise*
- 48. French fries** (V) 4,70
- 49. Cheese saganaki** (V) 7,20
- 50. Cheese croquettes** (V) 7,60  
*with local cheeses served with tomato chutney*
- 51. Baked feta cheese in the oven** (V) 7,50  
*with spices peppers & tomatoes*
- 52. Feta cheese with honey** (V) 8,80  
*in filo pastry sprinkled with sesame seeds*
- 53. Haloumi** (V) 8,30
- 54. "Erotic" stuffed mushrooms** (V) 10,20  
*baked in the oven with ginger, pine nuts, mixed cheese and dash of milk cream*
- 55. Horta** (V) 6,50  
*Smoked greens with "sivrasi" fried onion*
- 56. Eggplant batons** 9,20  
*Bacon, feta cheese in filo pastry served with aubergines chutney*

## 57. Eggs with sausages

and french fries 8,60

**58. Hortopita** (V) 8,70

*filo dough, spinach, feta cheese, sesame seeds and herbs*

**59. Selection of pitaroudia** (V) 10,90

*traditional vegetarian fritters from Rhodes*

**60. Giant beans** (V) 8,50

*Butter beans with tomato and aromatic herbs*

## SEAFOOD WARM APPETIZERS

**61. Prawn saganaki** 13,20

*Pan fried prawns tossed in garlic and doused with ouzo, tomato sauce and feta cheese*

**62. Steamed mussels** 13,50

*Fresh onion, garlic, white wine, parsley*

**63. Fried prawn packets** 12,50

*Prawn wrapped in filo pastry filled with Philadelphia cheese*

**64. Grilled smoked octopus** 15,90

*Served with fava pickled onion and sauce of octopus*

**65. Fried calamari** 14,50

*served with aioli sauce*

**66. Garlic prawns** 13,90

*prawns, ouzo, onion, parsley*





## PASTA

<b>67. Spaghetti Napolitana</b>	9,80
<i>with homemade tomato sauce</i>	
<b>68. Spaghetti Bolognese</b>	11,60
<b>69. Spaghetti Carbonara</b>	12,90
<i>with milk cream &amp; crispy bacon</i>	
<b>70. Penne Al tonno</b>	13,90
<i>tuna, tomato sauce, onion, capers, garlic and olives</i>	
<b>71. Spaghetti Marinara</b>	19,90
<i>prawns, mussels, clams, and lobster sauce</i>	
<b>72. Penne Arabiatta</b>	
<b>a la rose</b> (S)	13,90
<i>bacon, mushroom, pepper, garlic, milk cream and tomato sauce</i>	
<b>73. Penne Salmon</b>	19,20
<i>salmon, milk cream, chives, caviar</i>	
<b>74. Pappardelle Chicken pesto</b>	17,20
<i>homemade pesto, chicken, garlic, parmesan</i>	
<b>75. Penne Pork belly</b>	17,90
<i>pork, bacon, sesame seeds, soya, crème, nuts</i>	
<b>76. Cacio e pepe</b> (V)	12,50
<i>spaghetti, pepper, pecorino</i>	
<b>77. Ravioli spanakopita</b> (V)	15,20
<i>ravioli filled with spinach, served with feta cheese, pine nuts, crunchy filo, pastry, sesame</i>	

## RISOTTI

<b>78. "Soupiopilafo"</b>	19,20
<i>black risotto with cuttlefish and bisque</i>	
<b>79. Lamb shank alla Milanese</b>	20,50
<b>80. Frutti di mare</b>	20,90
<b>81. Mushroom and truffle</b> (V)	18,90

## PIZZA

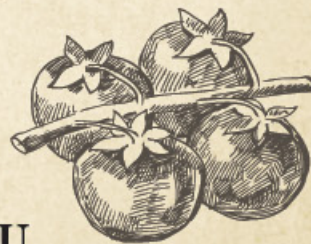
<b>82. Margarita</b> (V)	9,90
<i>tomato sauce, cheese</i>	
<b>83. Special</b>	13,90
<i>tomato sauce, cheese, ham, bacon, mushroom, peppers</i>	
<b>84. Prosciutto</b>	14,90
<i>tomato sauce, prosciutto, rocket, parmesan, cherry tomatoes</i>	
<b>85. Pepperoni</b> (S)	12,90
<i>tomato sauce, cheese, pepperoni, onion</i>	
<b>86. Village</b>	13,20
<i>tomato sauce, cheese, feta, olives, local sausage from Empona village</i>	

<b>87. Funghi</b> (V)	13,50
<i>tomato sauce, cheese, fresh mushroom, parmesan and truffle oil</i>	
<b>88. Frutti di mare</b>	15,20
<i>tomato sauce, cheese, prawns, garlic</i>	
<b>89. Al tonno</b>	14,50
<i>tomato sauce, cheese, tuna, onion, olives</i>	
<b>90. Carbonara</b>	14,50
<i>milk cream, bacon</i>	
<b>91. Vegetarian</b> (V)	12,20
<i>tomato sauce, mushroom, peppers, olives, tomato, eggplant chutney</i>	
<b>92. Vesuvio</b>	11,90
<i>tomato sauce, cheese, ham</i>	
<b>93. Chicken BBQ</b>	14,50
<i>BBQ sauce, chicken bacon, peppers, cheese</i>	

## BURGERS

<b>94. Cheese &amp; bacon</b>	12,50
<i>beef steak, cheddar, tomato, onion, iceberg, bacon, New York sauce</i>	
<b>95. Jacks</b>	13,50
<i>beef steak, cheddar, tomato, onion's chutney, iceberg, bacon, jack sauce</i>	
<b>96. Olive on fire</b>	15,20
<i>beef steak, Iceberg, egg, tomato, bacon, cheddar, New York sauce)</i>	
<b>97. Chicken Kentucky</b>	13,20
<i>fried chicken, cheddar, salad, tomato, curry sauce</i>	
<b>98. Colossos</b>	17,20
<i>double beef, bacon, tomato, caramelized onion, mushroom cream</i>	

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



## KIDS MENU

<b>99. Spaghetti napolitana</b>	7,60
<b>100. Spaghetti Bolognese</b>	7,90
<b>101. Chicken nuggets*</b>	7,90
<b>102. Fish sticks*</b>	8,20
<b>103. Pizza margarita</b>	8,50
<b>104. Cheeseburger*</b>	8,50
<b>105. Sausages*</b>	7,50

\*Served with French fries



# Main Courses

## GREEK CUISINE

**106. Greek platter** 19,50  
*A selection of our most traditional Greek food*

**107. Stifado** 14,50  
*Veal stewed with baby onions*

**108. Giouvetsi** 14,60  
*tender veal cooked in a bed of cheese tomato orzo*

**109. Mika's Mousaka** 11,90  
*Home-cooked recipe aubergines, potatoes, minced veal and bechamel sauce, baked in the oven*

**110. Grandma's Roast Lamb** 17,50  
*Roasted in the oven with gravy and oven-baked potatoes*

**111. Gemista** 13,50  
*Tomatoes and peppers stuffed with minced beef and rice, served with feta sauce*

**112. Kokkinisto** 14,90  
*Veal in tomato sauce served with rice*

**113. Soutzoukakia smirneika** 12,90  
*Meatballs in tomato sauce served with rice*

**114. Exohiko** 17,90  
*Lamb, roasted potatoes and feta in a stoneware pot*

**115. Rooster** 18,20  
*Roasted in tomato sauce, served with pappardelle*

**116. Lamb shank** 18,50  
*Cooked with tomato sauce and served with mashed potato*

**117. Kleftiko** 17,50  
*Lamb baked in the oven, served with carrot and potatoes*

**118. Briam** (V) 13,50  
*traditional dish with roasted vegetables in olive oil & herbs*

## PORK

**119. Homemade gyros** 13,90  
*with pitta bread, tzatziki, and French fries.*

**120. Pork souvlaki** 14,60  
*served with pitta bread, French fries & rice*

**121. Pork chop** 13,50  
*served with vegetables, rice & French fries*

**122. Pork Schnitzel** 15,50  
*served with vegetables, rice, French fries & mushroom cream sauce*

**123. Cordon blue** 17,50  
*served with vegetables, rice & cheese sauce*

**124. Spareribs** 18,50  
*served with homemade BBQ sauce & French fries*

**125. Pork fillet** 17,20  
*served with vegetables, baked potatoes, carrot mashed & plum sauce.*

**126. Stuffed pork fillet** 19,50  
*with sun-dried tomatoes and feta served with vegetables, potato mashed & plum sauce*

## BEEF

**127. Veal chop** 21,50  
*served with baked vegetables & baked potatoes*

**128. Grilled entrecote** 21,90  
*served with rice, vegetables, baked potatoes, and sauce of your choice \**

**129. Beef fillet** 29,90  
*served with potato mashed, vegetables & baked jacket potatoes.*

**130. Beef stroganoff** 21,90  
*served with rice in a mushroom cream truffle sauce*

**131. Veal cheeks** 22,80  
*slow cooked veal cheeks with orzo, truffle, and parmesan.*

**132. Picanha black angus** 28,80  
*served with jacket potato and grilled vegetables*

Beef sauces of your choice:  
bearnaise, pepper, Gravy, truffle cream

## CHICKEN\*

**133. Chicken souvlaki** 14,60  
*served with pitta, tzatziki & French fries.*

**134. Grilled chicken fillet** 15,90  
*served with vegetables, mashed, baked potatoes and sauce of your choice\**

**135. Chicken schnitzel** 16,20  
*served with vegetables, French fries & sauce of your choice. \**

**136. Stuffed chicken fillet** 17,90  
*with cream cheese and prosciutto served with carrot mashed, vegetables, baked potatoes & wine sauce*

**137. Chicken tikka masala** (S) 16,50  
*served with rice*

Chicken sauces of your choice:  
mushroom cream, bearnaise, pepper, curry

(V) Vegetarian | (S) Spicy



## LAMB & MIXED

- 138. Grilled baby lamb chops** 18,50  
*served with rice, vegetables & French fries*
- 139. Mixed grill** 24,90  
*a selection of roasted meat, French fries, pita & tzatziki*

## SEAFOOD

- 140. Sole** 19,50  
*stuffed with asparagus and prawns, served with boiled potato, boil vegetables and saffron sauce*
- 141. Grilled prawns** 28,50  
*served with rice, vegetables and garlic sauce*
- 142. Salmon** 22,80  
*served with, vegetables, boiled potatoes and caviar sauce*
- 143. Sea Bass fillet** 22,90  
*served with vegetables, boiled potatoes and beurre Blanc sauce*
- 144. Grilled Calamari** 17,90  
*served with vegetables and boiled potatoes*
- 145. Black cod** 21,90  
*with vine leaves, potato mashed, vegetables and garlic sauce*
- 146. Sea bream (Tsipoura)** 21,50  
*a whole grilled fish, served with boiled vegetables and boiled potatoes*
- 147. Grilled swordfish** 18,50  
*served with boiled vegetables, boiled potatoes and mediterranean sauce*

## MAIN DISH FOR 2 PERSONS

- 148. Meze** 46,90  
*a selection of warm and cold appetisers.*
- 149. Mixed grill** 49,50  
*a selection of roasted meat, French fries, pita & tzatziki*
- 150. Greek platter** 44,50  
*a selection of our most traditional Greek dishes*

- 151. Beef stroganoff** 42,20  
*served with rice*
- 152. Chateaubriand** 69,50  
*400 gr beef fillet, served with jacket potato, vegetables and bearnaise sauce and beef jus*
- 153. Fish-Catch of the day** 66,50  
*around 1kgr, served with roasted vegetables, potatoes (pre order 1 day in advance)*
- 154. Fisherman's platter** 89,50  
*a selection of "Elia" seafood with vegetables and mediterranean sauce*

## SPECIAL MENU

- 155. MENU I** 21,90  
*Bread & butter, Greek salad, pork souvlaki or chicken souvlaki with French fries, tzatziki, rice and vegetables, ice cream or coffee*
- 156. MENU 2** 21,50  
*Bread & butter, Greek salad, schnitzel with French fries, rice and vegetables, ice cream or coffee*
- 157. MENU 3** 22,50  
*Bread & butter, Greek salad, chicken fillet with pepper sauce or chicken fillet with mushrooms & cream with French fries, rice and vegetables, ice cream or coffee*
- 158. MENU 4** 20,50  
*Bread & butter, Greek salad, gyros special with French fries, pita and tzatziki, ice cream or coffee*
- 159. MENU 5** 26,50  
*Bread & butter, Greek salad, pepper steak with French fries, rice and vegetables, ice cream or coffee*



Ⓥ 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 and chicken fillets 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*



