

BANQUET MENU

Welcome to Olympus.

Your banquet menu features a selection of our favourite dishes for the enjoyment of the whole table.

Kali orexi!

88 PER PERSON

Elies | *Olives*

Psomi | *Village bread*

Avgolemono | *Egg and lemon soup*

Taramosalata | *White cod roe dip*

Fava | *Split pea dip*

Kolokithia Tiganita | *Fried zucchini*

Tsigareli | *Boiled greens, tomato and feta*

Garides Saganaki | *King prawn saganaki*

Arnaki | *Whole milk fed lamb*

Maroulosalata | *Lettuce, green onion, kasseri cheese*

Patátes Tiganités | *Hand cut chips cooked in olive oil*

Ravani | *Semolina cake, coffee cream*

Karpouzi | *Watermelon, ouzo, rose geranium*



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138 PER PERSON

Elies | *Olives*

Psomi | *Village bread*

Taramosalata | *White cod roe dip*

Htapodi Ksidato | *Octopus, sea fennel, lemon*

Piperies Florinis | *Beans in vinegar, tirokafteri*

Kolokithia Tiganita | *Fried zucchini*

Pantzarosolata | *Beetroot salad, walnut skordalia*

Kefalotyri Saganaki | *Kefalotyri cheese, honey, lemon*

Astakos Kritharaki | *Lobster orzo pasta*

Horiatiki | *Village salad, tomato, cucumber, olive, feta*

Coral Trout | *Yoghurt, dill oil*

Arnaki | *Whole milk fed lamb*

Maroulosalata | *Lettuce, green onion, kasseri cheese*

Patátes Tiganités | *Hand cut chips cooked in olive oil*

Rizogalo | *Rice pudding, hazelnut*

Frozen Yoghurt | *Greek spoon fruits*

