BANQUET MENU

Welcome to Olympus.

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

Kali orexi!

FULL TAVERNA 77 PER PERSON

Elies | Olives Psomi | Village bread Taramosalata | White cod roe dip Fava | Split pea dip

Kolokithia Tiganita | Fried zucchini Horatiki | Village salad, tomato, cucumber, olive

Souvlakia Kotopoulo | *Chicken, sesame yoghurt* Patátes | *Hand cut chips in olive oil*

Ravani | Semolina cake, coffee cream Karpouzi | Watermelon sorbet, ouzo



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Kali orexi!

SUPER TAVERNA 90 PER PERSON

Elies | Olives
Psomi | Village bread
Taramosalata | White cod roe dip
Fava | Split pea dip

Kolokithia Tiganita | Fried zucchini Horatiki | Village salad, tomato, cucumber, olive

Kefalotyri Saganaki | Kefalotyri cheese, honey, lemon Garides | King prawns saganaki, trahana

Souvlakia Kotopoulo | Chicken, sesame yoghurt Patátes | Hand cut chips in olive oil

Ravani | Semolina cake, coffee cream Karpouzi | Watermelon sorbet, ouzo



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OLYMPUS 118 PER PERSON

Elies | Olives
Psomi | Village bread
Sydney Rock Oyster | Bergamot vinegar, muscatel
Taramosalata | White cod roe dip
Htapodi Ksidato | Octopus, sea fennel, lemon

Kolokithia Tiganita | *Fried zucchini* Kefalotyri Saganaki | *Kefalotyri cheese, honey, lemon*

Market Fish | Charcoal grilled Horiatiki | Village salad, tomato, cucumber, olive, feta

Arnaki | Whole milk fed lamb
Patátes Tiganités | Hand cut chips cooked in olive oil

Rizogalo | Brûlée rice pudding, hazelnut Frozen Yoghurt | Greek spoon fruits, fig leaf oil

