



OIA

GREEK RESTAURANT & POOL LOUNGE





Mezedes

Tzatziki (D, G, V) 35

Greek yoghurt, cucumber, mint, dill, garlic and extra virgin olive oil

Eggplant Dip (D, G, V) 35

Chargrilled smoky eggplant with bell peppers, tomatoes, kalamata olives, parsley and garlic

Red Pepper and Feta (D, G, TN, V) 40

Greek feta cheese dip blended with roasted capsicum, paprika and toasted walnut

Taramasalata (D, G, F) 45

Cod fish roe dip blended with white bread, shallot and garlic served with fresh pita bread and kalamata olives

Fava Bean Dip (D, G, V, L) 35

Silky broad beans dip cooked with olive oil, leek, carrot, garlic, shallot and dill leaves



Assorted Mezze Platter 95

Tzatziki (D, G, V)

Eggplant Dip (D, G, V) 

Red Pepper & Feta (D, G, TN, V)

Taramasalata (D, G, F)

Fava Bean Dip (D, G, V, L) 



Soups

Greek Seafood Soup (G, F, C, CR, MO, L) 65

Prawn, seabass, clams, mussels, potato, carrot, celery, fava beans, fresh lemon and sourdough bread

Zucchini Soup (D, G, V) 50

Roasted green zucchini soup, carrot cream, basil oil, feta cheese, sourdough bread and oregano

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 Blue zone dishes



Starters & Salads

Watermelon & Feta Salad (D, V) 75

Watermelon, rock melon, watercress, fresh mint, feta cheese, watermelon granita and sumac

Beetroot Salad (D, TN, V) 70

Roasted beetroots, watercress, greek yoghurt & feta dip, red radish, basil oil and pistachio

Greek Salad (D, V) 75

Heirloom tomato, cucumber, red onion, black kalamata olives, Greek feta cheese, oregano, rock samphire and extra virgin olive oil

Cheese Saganaki (D, G, V) 70

Grilled halloumi cheese, caramelised fig, organic honey, clotted cream, oregano and fresh lemon

Fried Zucchini (D, G, V) 60

Battered fried zucchini with Greek yoghurt and feta dip

Baked Feta Cheese (D, G, TN, SS) 70

Greek feta cheese wrapped with phyllo pastry, pistachio, oregano, truffle honey and sesame

Marinated Greek Anchovies (F, G) 70

Roasted bell peppers, garlic, tomatoes, basil and sourdough bread

Seabass Marine (F, MUS, R) 85

Raw greek seabass, green apple and mustard dressing, pomegranate, fennel and orange

Grilled Octopus (MO, TN, D) 125

Octopus, fava bean puree, black eye bean salad with shallot pickle, walnut, kalamata olives and smoked paprika

Fried Calamari (D, G, MO, F, E) 90

Fried calamari, anchovies and lemon mayo

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Main Course

Roasted Stuffed Eggplant (D, G, V) 85

Roasted eggplant stuffed with caramelized onion, orzo, bell peppers, Greek yoghurt, feta cheese, tomato sauce and parsley

Chicken Souvlaki (D, G) 115

Chicken skewer, fresh pita bread, onion and cucumber pickle, tzatziki and lemon

Lamb Souvlaki (D, G, TN) 115

Lamb skewer, fresh pita bread, onion & cucumber pickle, smoked eggplant dip with walnut and lemon

Lamb Chops (D, TN) 170

Grilled lamb chops, roasted baby potato, smoked eggplant dip with walnut, pomegranate seeds and lemon

Greek Meatballs (D, G, E, C) 95

Beef meatballs cooked in rich tomato sauce, feta cheese and parsley

Santorini Prawn Saganaki (D, CR, C) 130

Fresh prawns cooked in the rich tomato sauce with bell peppers, onion, garlic, cherry tomato, greek feta cheese and parsley

Squid Ink Pilafi (MO, D, F) 90

Baby calamari, squid ink, grain rice, green peas, semi dry cherry tomatoes, Greek feta cheese fondue and dill leaves.

Seafood Orzo (D, G, F, CR, MO, C) 160

Seabass, scallop, calamari, prawn, mussels, clams, cherry tomatoes, seafood bisque and orzo

Grilled Calamari (MO) 105

Extra virgin olive oil, smoked paprika, lemon and fresh herbs sauce.

Fish of the Day (F) 175 / 395

Please check the fish of the day with your server

Grilled whole seabass / seabream / red snapper / dover sole

Choose One Side Dish

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Side Dishes

French Fries (D, G) 40

Fresh Greek Pita Bread (D, G) 15

Cherry Tomato & Feta Salad (D, V) 35

Sauteed Broccollini & Green Beans (VG) 35

Braised Artichoke with Red Onion & Tomatoes (D, V) 35

Triple Cooked Fries with Greek Feta Cheese & Oregano (D, G) 55



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Dessert

Loukoumades (D, G, TN) 55

Greek fried dough balls served with organic honey, pistachio, fig ice-cream and fresh fig

Walnut Baklava (D, G, TN) 60

Crispy phyllo pastry with walnut, sugar syrup and cinnamon honey cream

Kataifi Cheesecake (D, G) 60

Shredded phyllo pastry, greek yoghurt and mascarpone cheese

Greek Yoghurt Ice-Cream (D, TN) 45

Organic greek honey and walnut

Orange Cake (D, G, TN) 50

Traditional greek orange cake with vanilla ice-cream and homemade orange jam

Greek Coffee Granita (D) 45



Frozen greek coffee, greek yoghurt cream and mastic gum

Fruit Platter (VG) 60

Seasonal freshly sliced fruits

Ice-Cream & Sorbet Selection (D, TN) 40

Vanilla, chocolate, caramelised fig, pistachio
Lemon and raspberry sorbet



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