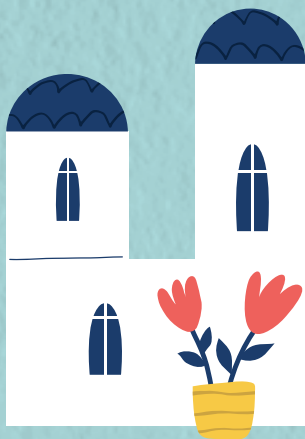


OIA

GREEK RESTAURANT & POOL LOUNGE







MEZEDES

Tzatziki (D,G,V) 35

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

Eggplant Dip (D,G,V) 35

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

Red Pepper & Feta (D,G,TN,V,SS) 35

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

Taramasalata (D,G,F) 50

Cod fish roe dip blended with white bread, shallot and garlic served with crispy baklava bread & 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 90

Tzatziki (D,G,V) | Red pepper & Feta (D,G,TN,V,SS) | Taramasalata (D,G,F)


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

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 Blue zone dishes

SOUPS

Greek Seafood Soup (G,F,C,CR,MO,L) 55 
Prawn, seabass, clams, mussels, potato, carrot, celery, fava beans,
fresh lemon served with garlic pita


Tomato Soup (D,G,C,V) 45
Roasted tomato soup with orzo, feta cheese & oregano




STARTERS & SALADS

Watermelon & Feta Salad (D,V) 65
Watermelon, rock melon, fresh mint, feta cheese

Beetroot Salad (D,TN,V) 65
Roasted beetroot, greek yoghurt and toasted pistachio

Grilled Octopus (MO,TN,D) 105 
Octopus, fava bean puree, black eye bean salad with shallot
pickle, walnut, kalamata olives, smoked paprika

Greek Salad (D,V) 60 
Heirloom tomato, cucumber, red onion, black kalamata olives,
Greek feta cheese, oregano, lemon and extra virgin olive oil

Cheese Saganaki (D,G,V,SS) 65
Grilled Greek halloumi cheese, organic honey, fresh fig and lemon

Spinach Pie (D,G,V,E,SS) 70 
Oven baked phyllo pastry pie with spinach and feta cheese

Seabass Marine (F,MUS,R) 80
Raw greek seabass, green apple and mustard dressing,
pomegranate, fennel, orange

Fried Calamari (D,G,MO,F,E) 80
Fried calamari, anchovies, lemon mayo

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 Blue zone dishes

SANDWICHES

Wagyu Beef Burger (D,G,E) 75

Wagyu beef burger patty, brioche bun, tomato, onion, lettuce, cheddar cheese sauce, french fries

Chicken Gyros Sandwich (D,G,SS) 65

Corn fed chicken thigh, tzatziki dip, gherkin, pita bread, tomato, onion, lettuce, french fries

Chicken Wrap (D,G) 65

Grilled chicken, low carb tortilla bread, mint yoghurt dip, coriander, onion, tomato, greens



PASTAS & FLAT BREADS

Seafood Linguine (D,GMO,CR,C) 95

Scallop, calamari, prawn, mussels, clams, tomato sauce, basil, olive oil

Spaghetti Bolognese (D,G,C) 75

Beef bolognese sauce, parmesan cheese, basil, olive oil

Rigatoni Alla Norma (D,G,V,C) 65

Eggplant, tomato sauce, greek feta cheese, cherry tomatoes, fresh oregano, olive oil

Greek Flatbread (D,G,V) 65

Tomato sauce, mozzarella & feta cheese, kalamata olives, cherry tomatoes, red onion, parsley

Truffle Flatbread (D,G,V) 85

Mozzarella cheese, truffle paste, parmesan cheese, fresh black truffle, basil leaves

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MAIN COURSES

Roasted Stuffed Eggplant (D,G,N,V) 70

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

Grilled Seabass (F) 130

Braised artichoke, capers, red onion, cherry tomatoes and dill leaves

Santorini Prawn Saganaki (D,CR,C) 110

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

Chicken Souvlaki (D,G) 85

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

Lamb Souvlaki (D,G,TN) 95

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

Seafood Stew (D,G,F,CR,MO,C,L) 135

Greek style fisherman seafood stew with seabass, scallop, calamari, prawn, mussels, clams and giant white beans

Grilled Rib-Eye (D,G,C) 195

Celeriac pilaf, seasonal wild mushrooms, fresh herbs sauce

Greek Meatballs (D,G,E,C) 85

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



SIDE DISHES

Cherry Tomato & Feta Salad (D,V) 30

Sauteed Broccolini & Green Beans (V,G) 40

Triple Cooked Fries With Greek Feta Cheese & Oregano (D,G) 50

Potato Puree (D) 30

French Fries (D,G) 30



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DESSERTS

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) 65

Crispy phyllo pastry with walnut, sugar syrup, mastic ice-cream

Kataifi Cheesecake (D,G,TN) 55

Shredded phyllo pastry, greek yoghurt, mascarpone cheese and pistachio

Greek Yoghurt Ice-Cream (D,TN) 45

Organic greek honey & walnut

Orange Cake (D,G,TN) 50

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

Fruit Platter (VG) 55

Seasonal freshly cut slice fruits

Ice-Cream & Sorbet Selection (D,TN) 35

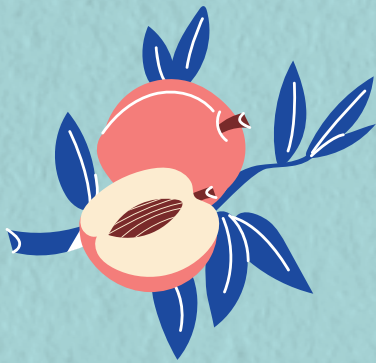
Vanilla, chocolate, caramelised fig, pistachio ice-cream
Lemon & raspberry sorbet

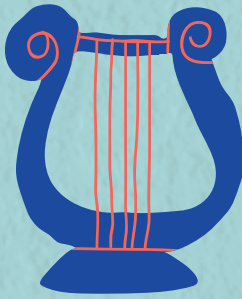


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