



olvo restaurant

Bread & Dips

5€

Salads

Kohlrabi | Green Apple | Mint | Hazelnuts | Vinegar | Gruyère from Naxos

19€

Sous Vide Fennel | Kehri | Orange | Tahini Dressing | Pine Nuts

18€

Greek Salad with Cherry Tomatoes | Red Onion | Capers

Xinomizithra from Paros | Barley Rusks

20€

Starters

Fava | Greek Chorizo

19€

Eggplant Mousse

17€

Taramas | Bottarga Powder

17€

Whole Barbecued Artichokes with Vegan Pesto

20€

Raw

Beef Tartare | Mustard Vinaigrette | Egg Yolk | Greek Pita Bread

32€

Seabream | Kizami Wasabi | Green Apple Marinated | Bottarga

26€

Main Course

Fresh Pasta Alla Chitarra with Lobster

56€

Fresh Tagliolini with Eel | Lemon Confit | Dashi Stock

38€

Open Tortelloni with Braised Ox Tail | Béchamel Gruyère from Paros

42€

Grouper Fricassee | Egg Lemon Sauce | Celeriac & Local Herbs
Furikake Seasoning

42€

Premium Cuts In Jospo Oven

Chicken Fillet Marinated

34€

Rib Eye (250gr.)

46€

Beef Picanha (300gr.)

48€

Fresh Fish /Kg

98€



Sides

Imam Bayildi

8€

Broccolini With Tahini, Lemon Yogurt

12€

Country-style French fries

8€

Desserts



Galaktompourekko with Mastiha & Crunchy Pastry

16€

Lemon Tart with Yogurt Mousse | Meringues & Strawberry Ice Cream

19€

Flexible Chocolate Ganache | Fig and Blackcurrant Sorbet

Blackcurrant Coulis | Chocolate Crumble

22€