TITANIA
Olive Garden

THE MENU

Market Inspection Representative
Tziilras Christos
**Appetizers**

- Cold soup "Greek salad" with elixir, feta cheese cream and oregano oil 9.50
- Fry bread with feta cheese and fresh thyme, traditional salami from Lefkada sweet tomato with thyme honey and tamarisk 11.00
- "Maroulosarmades" stuffed lettuce leaves with “Siglino” home-cured pork from Mani, rice and dill, “fricassée” with wild mushrooms and sheep yogurt 12.00
- Grilled squid with marinated courgettes, fava beans purée from Santorini and fresh pickled onion 16.50
- Smoked eggplant fluffy donuts with “Katiki Domokou” cream cheese, homemade ketchup from Florina pepper, vine sprouts, spearmint oil 12.00
- Avocado with roasted peaches, salad with quinoa, salty ice and citrus vinaigrette with lavender aroma 11.00

**Salads**

- “Olive Garden” crispy salad with steamed shrimps* and octopus* marinated in vinegar, zucchini, olives from Kalamata, seabeans and lime dressing, herbs and extra virgin olive oil 14.50
- Mixed salad with tender organic chicken fillet, “apaki” smoked pork and “imichloro” cheese of Milos 13.00
- Greek salad with cherry tomatoes, rusks from Kythera, feta cheese from Epirus, caper sprouts, “Kalamon” olives, radish and marinated anchovy 11.00
- Rocket-tamarisk salad with smoked cheese from Naousa, traditional salami from Lefkada, cherry tomatoes and Salonika bagel 13.00
- Mixed crunchy salad with strawberries, sweet & sour pickle, purslane, pollen and pistachios 11.50
**Pasta**

Greek carbonara with “Siglino” home-cured pork, gruyere from Amfilochia, baked garlic and barn egg 14,00

“Giouvetsi” traditional tomato stew with bio chicken leg, “staka” Cretan butter, sundried tomato and dried anthotyro cheese 16,50

Risotto “ala gemista” with “Siglino” home-cured pork from Mani, fresh tomato, Mantinea wine flavor, “Xygalo Siteias” cream cheese and spring herbs 15,50

Shrimp* spaghetti with green asparagus, lime zest and saffron from Kozani 23,00

“Hilopites Greek salad” traditional pasta with multi-colored peppers, “throubes” olives from Amfissa, caper sprouts and fresh oregano 13,00

**Main courses**

“Rib eye Angus” baby potatoes with spring herbs, onion purée and Agiorgitiko wine sauce with wild mushrooms 34,00

Pork fillet stuffed with smoked white eggplant, fresh garlic paste and gruyere from Andros, baked Florina pepper cream and green asparagus 21,00

Bio chicken fillet marinated with mustard, sheep yogurt and lemon thyme sautéed beans, carrot cream and vegetable juice 21,00

Baby goat, baked potato, spring onions, fennel, “throubes” olives from Amfissa and smoked cheese from Naoussa 26,00

Vegetable moussaka with minced mushrooms, sundried tomato and almond cream with nutmeg 16,00

Grilled Salmon with mashed peas and fresh mint, small vegetables and dill oil 27,00
Sea bass fillets with red amaranth greens and zucchini ragout, lemon sauce with capers and rosemary

28,00

Desserts

“Diples” with yogurt mousse

7,50

“Chocolatopita” Valrhona with cardamom-pumpkin ice-cream

8,50

Coconut semifreddo on pineapple carpaccio

8,00

Soup with seasonal fruits with “Grand Marnier” & grenadine grained granita

7,50

Variety of seasonal fruits

9,00

Platter of fine selection of Greek & international cheese & deli meat variety with bread sticks, olives and dips

15,00

Bread basket with dips (per person)

2,00

Kindly inform us for potential allergies.
Prices include all legal surcharges.
As per Government Regulations the Outlet is obliged to offer “Questionnaires” should the customer wishes to file complaints.
We cook all our dishes with extra virgin olive oil except for the fried ones for which we use sunflower oil
«Consumer is not obliged to pay, if the notice of payment has not been received (receipt-invoice)»
* Frozen item

Vegan: foods that don’t contain animal products such as meat, dairy or eggs.
Vegetarian: foods that don’t contain meat but may contain dairy or eggs.