

Olivio

MEDITERRANEAN
RESTAURANT & WINE BAR



Welcome to Olivio's.

Welcome to our charming Mediterranean-inspired restaurant nestled in the heart of a traditional Cypriot village, where we pride ourselves on serving the freshest and most delicious dishes largely straight from our very own garden, the family's or other local farms. With a passion for farm to table dining, we strive to use seasonal ingredients that are harvested at their peak, ensuring every bite bursts with flavor and nutrients. Join us and enjoy a unique dining experience, where our chefs combine traditional Cypriot flavors with modern culinary techniques. We promise to deliver not only an unforgettable meal that satisfies your taste buds but an experience of love and joy.

Traditional Local warm Black Olives with garlic:

Pambos is a 10th generation Cypriot who had grown up surrounded by olive trees in the village of Anarita. His family had been cultivating olives for centuries, and Pambos had always been fascinated by the fruit's many uses. From olive oil to olive paste, Pambos had learned how to make the most of the olives that his family harvested each year.

One day, while Pambos was tending to the olive grove, he noticed that some of the olives on the ground had turned black and started to ferment in the sun. Curious, Pambos picked a few up and examined them more closely. He noticed that they had a warm, slightly tangy aroma and an intense garlic flavor.

Intrigued, Pambos decided to taste one of the black olives, and was amazed by the explosion of flavor in his mouth. He had never tasted anything like it before – the combination of the warm, rich olive flavor with the pungent garlic was simply heavenly.

Excited by his discovery, Pambos decided to experiment with different ways of preparing the black olives with garlic. He started by sautéing them in olive oil and garlic, and found that the warm, slightly sweet flavor of the olives complemented the garlic perfectly. He also tried marinating them in a mixture of olive oil, garlic, and herbs, and found that the flavors only became more intense over time.

Pambos knew that he had stumbled upon something special, and decided to share his discovery with the guests of Olivios, like you.

Olivio

HOT STARTERS

WARM BLACK OLIVES In garlic oregano	6.50
BAKED HALLOUMI With honey wrap in Fillo pastry	8.90
BRUSCHETTA With tomato garlic melted mozzarella pesto	7.50
BRUSCHETTA DI PARMA With Prosciutto tomato garlic pesto	8.50
GARLIC BREAD In freshly baked French baguette	6.90
MUSSELS PICANTE With spicy tomato sauce	9.50
GREEK STYLE STUFFED MUSHROOMS Large white mushrooms with fetta orange cheddar smoked pancetta greek yoghurt	8.50
SPRING ROLLS Homemade vegetarian	8.50
SALMON TART Filled with Salmon fillet and Philadelphia served with baby rocket infused with orange and lemon zest	9.50
CALAMARI MARCO POLO Marinated in sweet chilly herbs cooked in the oven	9.50
GARLIC MUSHROOMS In cream sauce	8.50
HALLOUMI & CHORIZO SKEWERS Fresh tomato pitta bread colour peppers	9.90
HOMEMADE VINE LEAVES With bolognese herbs & yogurt dip	8.50
ARRANCINI BALLS Carnaroli rice balls Chorizo buffalo mozzarella picante tomato sauce	9.50
MYKONOS SEAFOOD POT Prawns calamari green shell mussels salmon garlic cream & champagne dill sauce	11.90
FILO WRAPPED PRAWNS With spicy mango dip	9.50



COLD STARTERS

GREEK HOMEMADE DIPS OF THE DAY	12.90
With salad Halloumi and pitta bread (for 2)	
ITALIAN PROSCIUTTO	9.90
Melon or fresh fruit in season	
SMOKED SALMON (Classic recipe)	11.00
Capers red onions sweet mustard sauce mixed greens	
PRAWN COCKTAIL	8.90 9.90
Add avocado in season	
TRUFFLE BURRATA GENOVESE	12.50
Italian buffalo creamy burrata Baby rocket cherry tomato basil leaves balsamic pearls pesto genovese	
BLACK ANGUS BEEF CARPACCIO	13.90

SALADS

OLIVIO SALAD	14.90
Mix greens pomegranate walnuts baked goat cheese dried figs trio balsamic glaze	
THE GREEK SALAD	12.90
Mix greens red onions black olives colours peppers tomato cucumber greek fetta origano	
CHICKEN CEASAR	13.90
Mix greens smoked bacon cherry tomatoes homemade ceasar sause parmesan flakes croutons	
KING PRAWNS CEASAR	14.90
Mix greens smoked bacon cherry tomatoes homemade ceasar sause parmesan flakes croutons	

PIZZA

PEPPERONI Mozzarella spicy salami and chilly flakes	10.90
RUSTICA Italian prosciutto Italian salami rocket & pesto	11.50
MEDITERRANEAN Mozzarella feta chicken pesto chilly flakes oregano sweet pepper & rucola	11.50
VEGETARIAN Mushrooms peppers sweet corn onions olives	9.90
PIZZA AL MARE Prawns Mussels Calamari and white sauce	11.90
CAPRINO Caramelised red onions goats cheese mozzarella cherry tomato	11.90



PASTAS

SEAFOOD SAFFRON TAGLIATELLE Italian fresh tagliatelle with mussels baby calamari prawns cherry tomatoes served with saffron cream sauce	16.90
VEZUVIO PENNE Chicken fillet chorizo mixed peppers spicy tomato sauce	14.50
FRESH RAVIOLI SANTORINI Ricota spinach ravioli served with smoked pancetta and creamy saffron sauce	14.90
SPAGHETTI BOLOGNAISE With homemade beef bolonaise	11.90
RAVIOLI CON PORCHINI Quattro formaggi ravioli with porchini mushrooms and cream sauce	14.90
BLACK TIGER KING PRAWNS & PROSECCO RISOTTO In light creamy tomato sause	15.90
PENNE CON RUCOLA Black olives cherry tomatoes garlic wild rucola virgin olive oil	12.50
SEAFOOD ORZOTTO prawns mussels salmon aged parmensan light creamy tomato sauce	14.90

FISH

SEA BREAM FILLET Olive oil and lemon dressing	17.50
SEA BASS FILLET With creamy saffron sauce	18.90
SALMON & ASPARAGUS Served with creamy dill sauce	18.50
DEEP FRIED CALAMARI	14.50
KING PRAWNS (6 KING PRAWNS) With creamy garlic or tomato sauce	22.90
MEDITERRANEAN SEA BASS Crispy sea bass fillet crushed boiled potatoes grilled vegetables genovese basil pesto	18.90
MEDITERRANEAN SWORD FISH Grilled swordfish steak virgin olive oil herbs crushed boiled potatoes black olives	17.50

POULTRY

CHICKEN KEBAB IN A SKEWER WITH ONIONS & PEPPERS Marinated with herbs	13.90
CHICKEN SANTORINI Stuffed chicken fillet with halloumi cheese and sundried tomatoes and cream tomato sauce pesto	15.90
POLLO CAPRINO Chicken fillet with goat cheese & garlic cream sauce	16.50
CHICKEN CHORIZO Chicken fillet cubes with colour peppers chorizo & spicy tomato sauce	15.90
CHICKEN SURF & TURF Chicken fillet prawns. Served with garlic and tomato cream sauce.	18.90
CREAMY TUSCAN CHICKEN Chicken fillet cooked in butter garlic oregano cherry tomatoes and baby spinach served with light cream and freshly grated Parmesan.	15.50

Main Courses are Served with Chips & Salad or Rice and fresh vegetables.

Please tell the waiter for allergies that you have. All taxes included.

BEEF

ANGUS BEEF STIFADO 16.50

OLIVIO SIGNATURE ANGUS BURGER 16.00

Black angus grass fed fillet & top side mince | caramelised onions | orange cheddar | tomato | burger sauce | lettuce

BLACK ANGUS FILLETS - 280GR

VENEZIANA 29.90

Australian angus fillet served with color peppers & blue cheese sauce

PEPPER STEAK 29.90

Australian angus fillet with green peppercorn and light cream brandy sauce

GARLIC STEAK 29.90

Australian angus fillet and creamy garlic sauce

STEAK SURF & TURF 33.00

With king prawns | mussels | creamy tomato sauce

BLACK ANGUS RIB EYE - 320GR 33.00

With sauce of your are choice

PORK

PORK FILLET AND GRILLED HALLOUMI 16.50

Served with port and brandy sauce

PORK CHOP 650GR. 15.90

MIXED GRILL 17.50

Chicken fillet | Pork souvlaki | Sausage | Halloumi | Sheftalia | grilled Mushroom | Salad | Tzatziki | Chips

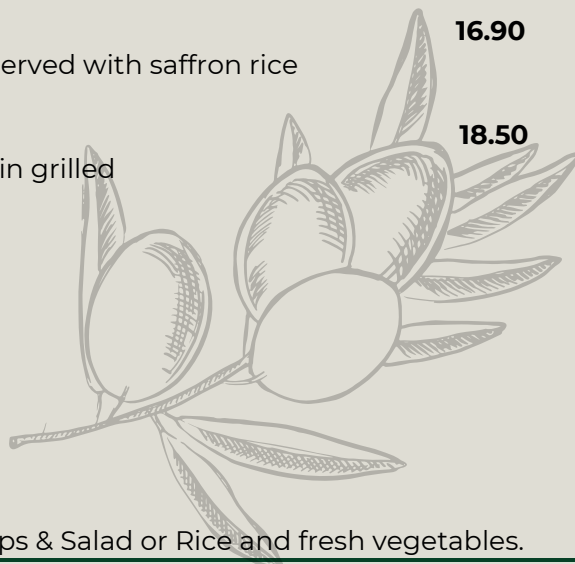
LAMB

MOROCCAN LAMB KEBAB 16.90

Marinated in olive oil & moroccan spices | served with saffron rice

LAMB CHOPS 18.50

Marinated in garlic & rosemary | served plain grilled or with gravy and mint sauce



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SNACK FROM 12:00 - 18:00

(ALL SNACKS ARE SERVED WITH MIXED ENDIVES AND HOMEMADE CHIPS)

CLASSIC CLUB SANDWICH **11.50**
Chicken | egg | bacon | lettuce | mayonnaise

HOMEMADE BEEF BURGER - 220GR **9.50**
Add cheese or bacon + €2

ANGUS STEAK CIABATTA **13.90**
With onions and pepper corn sauce

OMELETTES **8.90**
Cheese | bacon | prawns | mushrooms (choose 2)

FRIED EGGS AND AVOCADO **9.90**
Crushed avocado & back bacon on brioche bread

SMOKED SALMON & CRASHED AVOCADO **10.50**
On brioche bread

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