



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

16	WARM BLACK OLIVES In garlic oregano virgin olive oil	6.90
11	BAKED HALLOUMI With honey wrap in Fillo pastry	8.90
3, 11	BRUSCHETTA With tomato garlic melted mozzarella pesto	7.50
3	BRUSCHETTA DI PARMA With Prosciutto tomato garlic pesto	8.90
16	GARLIC BREAD In freshly baked French baguette or Napolitan Pinsa Bread	6.90
13, 14	MUSSELS PICANTE With spicy tomato sauce	9.90
11	GREEK STYLE STUFFED MUSHROOMS Large white mushrooms with fetta orange cheddar smoked pancetta Greek yogurt	8.50
2, 5, 16	SPRING ROLLS Homemade vegetarian. Served with sweet chili sauce	8.50
9, 11	SALMON TART Filled with Salmon fillet and Philadelphia served with baby rocket infused with orange and lemon zest	10.50
10	CALAMARI MARCO POLO Marinated in sweet chilly herbs cooked in the oven	11.50
11, 14	GARLIC MUSHROOMS In cream sauce	8.50
11	HALLOUMI & CHORIZO SKEWERS Fresh tomato pitta bread colour peppers	9.90
11	HOMEMADE VINE LEAVES With bolognese herbs & yogurt dip	8.50
5, 8, 11	ZUCCINI BALLS & GRILED HALLOUMI Served with greek yogurt & mixed salad	10.50
10, 11, 13, 14	MYKONOS SEAFOOD POT Prawns calamari green shell mussels salmon garlic cream & champagne dill sauce	11.90
10, 11	FILO WRAPPED PRAWNS With mango dip	9.50
3, 8, 11	BAKED PEAR & BRIE On the top of crispy salad Pecans Pomegranate Dried Fruit Trio of Balsamic glaze	12.50

1. CELERY | 2. SOY (SOYA) | 3. TREE NUTS | 4. PEANUTS | 5. GLUTEN WHEAT | 6. SESAME | 7. LUPIN | 8. MUSTARD | 9. FISH | 10. MOLLUSKS | 11. MILK | 12. EGGS | 13. CRUSTACEANS | 14. SULFUR DIOXIDE | 15. VEGETARIAN | 16. VEGAN

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

COLD STARTERS

5, 11, 8	GREEK HOMEMADE DIPS OF THE DAY With salad Halloumi and pitta bread (for 2)	12.90
	ITALIAN PROSCIUTTO Melon or fresh fruit in season	9.90
8, 9	SMOKED SALMON (Classic recipe) Capers red onions sweet mustard sauce mixed greens	11.00
10, 11, 12	PRAWN COCKTAIL Add avocado in season	8.90 9.90
3, 11	CREAMY BURRATA GENOVESE Italian buffalo creamy burrata Baby rocket cherry tomato basil leaves balsamic pearls pesto genovese mixed leaves	12.90
	BLACK ANGUS BEEF CARPACCIO	13.90

SALADS

3, 11, 8	OLIVIO SALAD Mix greens pomegranate walnuts baked goat cheese dried figs sultanas trio balsamic glaze	15.50
11	VILLAGE SALAD Mix greens red onions black olives colours peppers tomato cucumber greek fetta origano	12.90
9, 11	CHICKEN CEASAR Mix greens smoked bacon cherry tomatoes homemade Caesar sause parmesan flakes croutons	14.50
5, 10, 11, 13	KING PRAWNS CEASAR Mix greens smoked bacon cherry tomatoes homemade ceasar sause parmesan flakes croutons	14.90
2, 6, 14	DUCK SALAD Aromatic Crispy Duck Rucola Orange segments Mango Raddish Black Sesame Calamansi soy sauce	16.90



1. CELERY | 2. SOY (SOYA) | 3. TREE NUTS | 4. PEANUTS | 5. GLUTEN WHEAT | 6. SESAME | 7. LUPIN | 8. MUSTARD | 9. FISH | 10. MOLLUSKS | 11. MILK | 12. EGGS | 13. CRUSTACEANS | 14. SULFUR DIOXIDE | 15. VEGETARIAN | 16. VEGAN

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

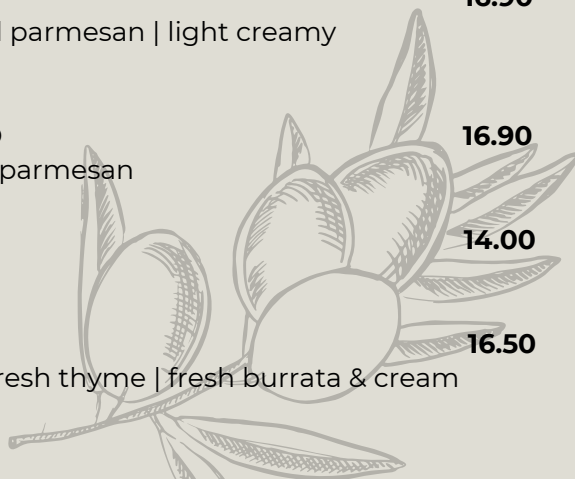
PIZZA - FRESHLY HOME MADE

5, 11	PEPPERONI Mozzarella spicy salami and chili flakes	12.00
3, 5, 11	RUSTICA Mozzarella Italian prosciutto Italian salami rocket & pesto	12.00
3, 5, 11	MEDITERRANEAN Mozzarella feta chicken pesto chilly flakes oregano sweet pepper & rucola	12.50
5, 11, 16	VEGETARIAN Mozzarella Mushrooms peppers sweet corn onions olives	10.50
5, 10, 11, 13	PIZZA AL MARE Mozzarella Prawns Mussels Calamari and white sauce	12.50
5, 11	CAPRINO Mozzarella Caramelised red onions goats cheese cherry tomato	11.90
5, 11	MEAT FEAST Mozzarella peperoni spanish chorizo seasoned mince beef	12.50
	MOROCCAN Mozzarella Fresh chili lamb meat balls garlic thyme	14.00



PASTAS

5, 9, 10, 11, 13, 14	SEAFOOD SAFFRON TAGLIATELLE Italian tagliatelle with mussels baby calamari prawns salmon cherry tomatoes served with saffron cream sauce	17.90
5, 14	VEZUVIO PENNE Chicken fillet chorizo mixed peppers spicy tomato sauce	15.50
5, 11	FRESH RAVIOLI SANTORINI Ricota spinach ravioli served with smoked pancetta and creamy saffron sauce	15.50
5, 11	RAVIOLI CON PORCINI Quattro formaggi ravioli with porcini mushrooms and cream sauce	16.50
5	PENNE CON RUCOLA Black olives cherry tomatoes garlic wild rucola virgin olive oil	13.50
5, 9, 10, 11, 13, 14	SEAFOOD ORZOTTO Prawns mussels salmon calamari aged parmesan light creamy tomato sauce	16.90
5, 11	PORCINI & MIXED MUSHROOMS RISOTTO Finished with truffle butter freshly grated parmesan	16.90
5	SPAGGETTI BOLOGNAISE With homemade beef bolognese	14.00
5, 11, 14	FRENCH ONIONS PAPPARDELLE Caramelised red onions spinach garlic fresh thyme fresh burrata & cream	16.50



1. CELERY | 2. SOY (SOYA) | 3. TREE NUTS | 4. PEANUTS | 5. GLUTEN WHEAT | 6. SESAME | 7. LUPIN | 8. MUSTARD | 9. FISH | 10. MOLLUSKS | 11. MILK | 12. EGGS | 13. CRUSTACEANS | 14. SULFUR DIOXIDE | 15. VEGETARIAN | 16. VEGAN

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

FISH

9	SEA BREAM FILLET _ FRESHLY FILLETED Olive oil and lemon dressing	21.90
9, 11	SEA BASS FILLET_ FRESHLY FILLETED With creamy saffron sauce	22.90
9, 11	SALMON & ASPARAGUS - FRESHLY FILLETED Served with creamy gallic sauce	20.50
10	DEEP FRIED CALAMARI	16.00
13, 14	KING PRAWNS (6 KING PRAWNS) With creamy garlic or tomato sauce	22.90
5, 9, 14	HERB CRUSTED SEA BASS FILLET Fresh sea bass fillet aromatic herb crust Caper Vierge	22.90

POULTRY

11, 5	CHICKEN KEBAB IN A SKEWER WITH ONIONS & PEPPERS Marinated with herbs	14.90
3, 11, 14	CHICKEN SANTORINI Stuffed chicken fillet with halloumi cheese sundried tomatoes gallic cream tomato sauce pesto	16.90
11, 14	POLLO CAPRINO Chicken fillet with goat cheese & garlic cream sauce	16.90
	CHICKEN CHORIZO Chicken fillet cubes with colour peppers chorizo & spicy tomato sauce	16.90
11, 13, 14	CHICKEN SURF & TURF Chicken fillet prawns. Served with garlic and tomato cream sauce.	19.90
11, 14	CREAMY TUSCAN CHICKEN Chicken fillet cooked in butter garlic oregano cherry tomatoes and baby spinach served with light cream and freshly grated Parmesan.	16.50
11, 14	CHICKEN PEPPER Chicken fillet in a rich peppercorn sauce	16.50
11, 14	CHICKEN MARTINI Chicken fillet with martini Bianco cream sauce	16.50

1. CELERY | 2. SOY (SOYA) | 3.TREE NUTS | 4. PEANUTS | 5. GLUTEN WHEAT | 6. SESAME | 7. LUPIN | 8. MUSTARD |
9. FISH | 10. MOLLUSKS | 11. MILK | 12.EGGS | 13. CRUSTACEANS | 14. SULFUR DIOXIDE | 15. VEGETARIAN | 16. VEGAN

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

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

BEEF

	ANGUS BEEF STIFADO	17.50
5, 11, 12	OLIVIO SIGNATURE ANGUS BURGER Black angus grass fed fillet & top side mince caramelised onions orange cheddar tomato burger sauce lettuce	16.00
5, 8, 12	ROSSINI ANGUS BURGER Black angus grass fed fillet & top side mince Duck pate port & brandy sauce tomato lettuce	17.00

BLACK ANGUS FILLETS - 280GR

11, 14	VENEZIANA Australian angus fillet served with color peppers & blue cheese sauce	32.00
11, 14	PEPPER STEAK Australian angus fillet with green peppercorn and light cream brandy sauce	32.00
11, 14	GARLIC STEAK Australian angus fillet and creamy garlic sauce	32.00
11, 13, 14	STEAK SURF & TURF With 2 king prawns garlic creamy tomato sauce	34.00
	BLACK ANGUS RIB EYE - 320GR With sauce of your choice	33.00

PORK

11, 14	PORK FILLET AND GRILLED HALLOUMI Served with port and brandy sauce	16.50
	PORK CHOP 750GR.	17.00
8, 11, 14	MIXED GRILL Chicken fillet Pork souvlaki Sausage Halloumi Sheftalia Grilled Mushroom Salad Tzatziki Chips	18.50
11, 14	PORK FILLET VANESSA Pork tenderloins in rich blue cheese cream sauce	16.90
11, 14	PORK SALTIBOCCA A perfect combination of pork tenderloin buffalo mozzarella & crispy prosciutto in tasty brandy port and sage reduction	20.50

LAMB

14	LAMB CHOPS _ PREMIUM THICK CUT NEW ZEALAND Marinated in garlic & rosemary served plain grilled mint sauce	23.90
3, 5, 6, 14	MOROCCAN LAMB MEAT BALLS served with humus & homemade couscous	19.00

1. CELERY | 2. SOY (SOYA) | 3. TREE NUTS | 4. PEANUTS | 5. GLUTEN WHEAT | 6. SESAME | 7. LUPIN | 8. MUSTARD | 9. FISH | 10. MOLLUSKS | 11. MILK | 12. EGGS | 13. CRUSTACEANS | 14. SULFUR DIOXIDE | 15. VEGETARIAN | 16. VEGAN

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

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

SNACK FROM 12:00 - 18:00

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

2, 5, 12	CLASSIC CLUB SANDWICH Chicken egg bacon lettuce mayonnaise	12.50
2, 5	HOMEMADE BEEF BURGER - 220GR Add cheese or bacon + €2	9.50
2, 5, 11, 14	ANGUS STEAK CIABATTA With onions and pepper corn sauce	13.90
12, 13	OMELETTES Cheese bacon prawns mushrooms (choose 2)	8.90
5, 9	SMOKED SALMON & CRUSHED AVOCADO On brioche bread	12.00
3, 9, 12	TRUFFLE SALMON Rustic Bread smashed avocado smoked salmon scrambled eggs truffle oil crispy greens	12.50
3, 8, 9, 1 1, 12	OLIVIO BENEDICT Rustic bread smashed avocado, bacon or smoked salmon poached eggs hollandaise	12.50
3, 5, 11, 12	HONEY BURRATA Rustic bread fresh burrata crispy prosciutto avocado slices poached eggs honey chilli flakes chilli oil	12.50

PLATTERS ALL DAY

3, 11, 5	CHEESE PLATTER _ FOR 1 Variety of fine cheeses fresh & dried fruit	9.90
3, 11, 5	CHEESE PLATTER _ FOR 2 Variety of fine cheeses fresh & dried fruit	18.00
3, 5, 11	CHEESE & CHARCUTERIE PLATTER _ FOR 1 Variety of fine cheeses Italian salamis pork pie proshutto di parma fresh & dried fruit	12.00
3, 5, 11	CHEESE & CHARCUTERIE PLATTER _ FOR 2 Variety of fine cheeses Italian salamis pork pie proshutto di parma fresh & dried fruit	22.00



1. CELERY | 2. SOY (SOYA) | 3. TREE NUTS | 4. PEANUTS | 5. GLUTEN WHEAT | 6. SESAME | 7. LUPIN | 8. MUSTARD |
9. FISH | 10. MOLLUSKS | 11. MILK | 12. EGGS | 13. CRUSTACEANS | 14. SULFUR DIOXIDE | 15. VEGETARIAN | 16. VEGAN

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

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

VEGAN

MAIN COURSES

5, 8, 14, 9, 11	CHICK*N PORCINI Juicy Mighty Chick*n strips, wild mushroom Porcini French Mustard Cognac white wine Worcestershire sauce Vegan Crème sauce	16.00
5,3,8,14	CHICK*N MEATBALLS Golden brown Mighty Meatballs Beetroot pecan mayo aioli	15.00
5	VEGAN VEZOUVIO PENNE Juicy Mighty Chick*n strips Red Onion Mixed Peppers Spicy Tomato Sauce	15.00
5,14	BEETROOT HUMMUS RAVIOLI Beetroot hummus ravioli Tomato Sauce Vegetable Ratatouille	16.50
5	NAUGHTY GIOVANNI Tomato Sauce Vegan cheese Mighty Chick*n strips Bell Peppers Sundried Tomatoes Basil Olive Oil Oregano	12.00
5, 3	RED PIZZA Vegan Pesto Mighty Chick*n Meatballs, Vegan Cheese Cherry Tomatoes Olives Basil Rucola	12.00
5,14,11	OLIVIO CHICK*N CAESAR Tender Stir-Fried Mighty Chick*n strips Mixed Greens Cherry Tomatoes Homemade Garlic Sauce Parmesan Flakes Herbed Croutons	14.50
5,3,14,2	PLANT-BASED BURGER Plant-based patty on a Green bun Beetroot pecan mayo aioli	15.90
5	PENNE CON RUCOLA 13.50 Black olives cherry tomatoes garlic wild rucola virgin olive oil	13.50



1. CELERY | 2. SOY (SOYA) | 3. TREE NUTS | 4. PEANUTS | 5. GLUTEN WHEAT | 6. SESAME | 7. LUPIN | 8. MUSTARD | 9. FISH | 10. MOLLUSKS | 11. MILK | 12. EGGS | 13. CRUSTACEANS | 14. SULFUR DIOXIDE | 15. VEGETARIAN | 16. VEGAN

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

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