

Orektika – Appetisers

MARINATED OLIVES (GF,V) Assorted Tsakistes & Kalamata olives marinated in oregano, garlic & lemon.	£4
TARAMASALATA A rich creamy white caviar and lemon dip - made the authentic way!	£4
TZATZIKI (GF,V) Cucumber, Greek yoghurt, dill and garlic dip.	£4
VEGAN TZATZIKI (GF,V) Cucumber, coconut yoghurt, dill and garlic dip.	£4
NEW FAVA (GF,V) Yellow split peas, garlic and olive oil dip – the Greek houmous!	£4
HTIPITI (GF,V) Roasted florini peppers, feta, chilli and olive oil dip.	£4
HOUMOUS (GF,V) Blended chickpeas, tahini, lemon and garlic dip.	£4
MELITZANOSALATA (GF,V) Smoked aubergine, florini peppers, garlic and parsley dip.	£4
MIXED DIPS Any 3 of the above items with a serving of warm pita.	£10
HALLOUMI (GF,V) Grilled halloumi slices topped with a pomegranate and pear jelly.	£6
HALLOUMI CHIPS (V) Breaded halloumi with a dill and red pepper ketchup.	£6
FILO FETA WRAPS (V) Thick sliced fingers of feta wrapped in filo pastry, quickly fried and drizzled in a sweet homemade syrup topped with toasted sesame seeds.	£7
NEW TALAGANI (GF,V) Grilled talagani cheese topped with figs poached in red wine.	£6.50

Traditional Greek Classics

What would a Greek Taverna be without three of Greece's favourite classics! This is the true definition of Yiayia's cooking on a plate – please allow up to 20 minutes cooking time.

YEMISTA (GF,V) Oven baked pepper and tomato stuffed with herb infused 'carolina' rice, topped with crumbled feta, served with lemon and garlic infused potatoes - a vegetarian delight!	£12
NEW LAMB YOUVETSI Slow roasted lamb shank with orzo pasta cooked in a fresh tomato, garlic and red wine sauce, finished with shaved kefalotyri cheese – a winter warmer!	£15
MOUSSAKA Layers of grilled aubergines, sliced potatoes and delicately spiced lamb and beef mince, topped with a creamy semolina based béchamel sauce - The Olive Tree's signature dish!	£13

Salads

GREEK 'HORIATIKI' SALATA (GF,V) Tomatoes, cucumber, red onion, mixed peppers, kalamata olives and feta.	£7.50
NEW KOTOSALATA Chargrilled chicken, lettuce, crispy garlic croutons, shaved kefalotyri and eggs with our homemade mustard-mayo dressing.	£9.50
NEW PANTZARO SALATA (GF,V) Golden & Candy Red beetroot, wild rocket, baby spinach, walnuts, orange and creamy goats cheese mixed in a tangy vinaigrette	£9

ADD CHARGRILLED CHICKEN OR HALLOUMI – £3.50

Meze

Smaller plates for sharing – we recommend 2-3 dishes per person	
KEFTEDES Hand rolled Grecian meat balls with onion, mint and garlic, served with a lime yoghurt.	£6.50
SOUVLAKIA (CHICKEN, LAMB OR MIXED) (GF) Succulent hand-skewered pieces of marinated meat, a Greek staple for every table!	£7.50
NEW OCTOPUS (GF) Whole chargrilled octopus tentacle served with a fava puree – a returning favourite!	£13.50
GARIDES SAGANAKI (GF) Pan-Seared King Prawns, flambéed in ouzo and finished in our Greek Salsa, topped with rich, creamy feta.	£10
LAMB LEG (GF) 3hr slow roasted slices of lamb leg marinated in rosemary, garlic and salt.	£12
CHARGRILLED VEGETABLES (GF,V) Mixture of chargrilled marinated peppers, courgettes and mushrooms.	£6
GIGANDES (GF,V) Slow cooked butter beans finished off in our Grecian salsa, garnished with fresh dill.	£6
NEW SEA BASS (GF) Pan-seared fillet served with a lemon, caper and butter sauce.	£10
CHARGRILLED CHICKEN WINGS (GF) Spicy, lemon peppered wings marinated with oregano, garlic and cayenne pepper – Greek style, with a kick!	£8.50
KOLOKITHOKEFTEDES (V) Lightly fried shredded courgette balls with feta, kefalotyri and dill garnished with tzatziki.	£6.50
DOLMADES (GF,V) Vine leaves stuffed with a lemon and herb infused 'carolina' rice filling, served with a lemon yoghurt.	£6
SPANAKOPITA (V) Freshly made traditional spinach, leek and feta pie topped with shaved kefalotyri.	£6.50
KALAMARAKIA TIGANITA Lightly floured and crispy fried kalamari served with a lemon wedge to garnish	£6
PATATES STO FOURNO (GF,V) Oven baked garlic, oregano and lemon infused potatoes.	£5.50
WHITE BAIT Lightly floured and crispy fried white bait served with a lemon wedge to garnish.	£6
LOUKANIKO Chargrilled traditional pork and leek sausage served with an onion confit.	£6

Sides

WARM PITA (V)	£2.50
CHIPS / WITH FETA (GF,V)	£3.50 / £4
NEW GRECIAN RICE (GF,V)	£3.50
GREEK COLESLAW (GF,V)	£3.50
NEW FASOLAKIA (GF,V)	£3.50
ZUCCHINI STRIPS (V)	£3.50



OLIVE TREE

White Wine

XYMA HOUSE WINE £13 500ml Carafe
KALAMATA, GREECE

DOMAINE SPIROPOULOS £6.20 / £8.50 / £25
ORGANIC MOSCHOFILERO – MANTINIA, GREECE (P.D.O)
Roses, lemon-blossom and bergamot aromas giving a slightly acidic, yet refreshing flavour.

NICO LAZARIDI £5.30 / £7.25 / £21
QUEEN OF HEARTS – DRAMA, GREECE (P.G.I)
Bright golden colour with a gentle nose with aromas of spring flowers.

KTIMA PAVLIDI THEMA £27
ASSYRTIKO / SAUVIGNON BLANC – DRAMA, GREECE (P.G.I)
Intense fruity aromas of exotic fruits & hints of citron and peach.
Clean and fruity aftertaste.

MEGA SPILEO £23
MALAGOUZIA – ACHAIA, GREECE (P.G.I)
Light in volume and vibrant acidity in the mouth with a refreshing aftertaste.

KARAMETROS ESTATE £25
LADY OF THE LAKE – KARDITSA, GREECE (P.G.I)
A crisp, elegant white wine, with aroma of green apple and white skinned fruit. Fruity, yet dr.

RETSINA £4.25 / £5.85 / £17
ACHAIA, GREECE
Traditional and ever so popular Greek dry resinated white wine, which has been made for over 2000 years.

Red Wine

XYMA HOUSE WINE £13 500ml Carafe
KALAMATA, GREECE

KTIMA PAVLIDI THEMA £26
DRAMA, GREECE (P.G.I)
Dark purple colour with violet reflections.
Intense bouquet of cherries and plums.

AGIORGITIKO £5.60 / £7.80 / £23
NEMEA, GREECE (P.D.O)
Deep red colour with vibrant red & purple hues.
Aromatic notes of red fruits, lavender and butter-scotch.

NICO LAZARIDI £5.50 / £7.60 / £22
KING OF HEARTS DRAMA, GREECE (P.G.I)
Beautiful mixture of Merlot and Cab Sav. Ruby in colour with aromas of strawberries and cherries.

KARAMETROS ESTATE £30
MESSENIKOLA – KARDITSA, GREECE (P.G.I)
Full flavour that embraces light notes of Syrah & Carignan.
Velvety with a floral nose.

NICO LAZARIDI £6.30 / £8.80 / £26
BLACK SHEEP – DRAMA, GREECE (P.G.I)
Vivid ruby colour of a Syrah / Merlot blend. Aromas of mature and red fruits, plum and hints of pepper.

Beers 330ml

MYTHOS 4.7% ABV £4.25

NISSOS PILSNER 5% ABV £4.25

MAREA BLONDE 4.5% ABV £4.50

MAREA DOUBLE MALT ALE 5.4% ABV £4.50

HEINEKEN ZERO (ALCOHOL FREE) £3.50

Rosé & Prosecco

KARAMETROS ESTATE £6.10 / £8.50 / £25
2 VILLAGES – KARDITSA, GREECE (P.G.I)
Electric pink colour, rich aromas and a fruity bouquet with a well balanced sweetness.

IONOS (P.G.I) £5.40 / £7.50 / £22
ACHAIA, GREECE
Brilliant rose colour with floral and strawberry aromas leading to a well balanced and fruity palate.

NUA PROSECCO £5.80 / £26.50
DOC NV
Elegant, yet fruity bouquet with a light and pleasantly crisp citrus note.

Cocktails

APEROL SPRITZ £8
A favourite, year-round! Aperol, Prosecco and Soda

HUGO £8
Simple and refreshing! Prosecco, Elderflower, Fresh Mint, Lime and Soda

AMARETTO SOUR £10
Combination of Amaretto, Lemon Juice and Sugar Syrup, topped with Maraschino Cherries

GREEK MOJITO £10
Taking a classic, and making it Greek! Metaxa, Spiced Rum, Soda Water, Lime Juice and Fresh Mint

MAUVE FILI £10
Our take on a purple rain! Bacardi, Passionfruit, Elderflower and Blue Curacao

SUFFERING BASTARD £10
Bulleit Bourbon, Gin, Angostura Bitters and Ginger Ale...
“Let us tell you it’s story”

ESPRESSO MARTINI £10
A cocktail classic made with vodka, espresso coffee and kahlua

Gin

BOMBAY £7.50
Served over ice with tonic water and candied lemon

OLD SPORT £7.50
Served over ice with pink grapefruit soda, candied lime and rosemary

BROCKMANS £7.50
Served over ice with mixed berries and elderflower

OPIHR £7.50
Served over ice with tonic water, coriander and fresh chilli

HENDRICKS £9.50
Served over ice with an aegean tonic and fresh cucumbers

Cold Drinks

COCA-COLA, DIET COKE £2.80

EPSA CARBONATED DRINK £2.50
Lemonade, Blood Orange, Pink Lemonade

JUICES £2.30
Orange, Peach, Apple, Pomegranate

STILL OR SPARKLING WATER £3