



«AMBROSIA GARDEN»

RESTAURANT - CAFE - LOCAL GOODS



English

MENU

ANCIENT OLYMPIA

PELOPONNESE

GREECE

Tel. :

(+30) 26240 23414

Email:

info@ambrosiagarden.gr

Website:

www.ambrosiagarden.gr

Facebook:

[AmbrosiaGardenOlympia](https://www.facebook.com/AmbrosiaGardenOlympia)

Our freshly baked bread with local olives, local pate or extra virgin olive oil.

APPETIZERS

Feta “saganaki” (local feta cheese fried & wrapped in filo dough, sesame seeds & honey)

Eggplant patties (wrapped in bacon, fresh cheese & soft feta in a tomato sauce)

Greek spring rolls (with spinach, yogurt sauce, turmeric & dill)

Mille feuilles (Delicious layers of roasted eggplant & tomatoes local white cheese with rocket pesto)

Multi coloured peppers (multi coloured peppers filled with groats, herbs, feta cheese and our own olives)

Mushrooms “frikase” (various fresh mushrooms with celery, leeks & fennel covered with an egg-lemon sauce)

SPREADS - DIPS

Traditional tzatziki (with fresh yogurt)

Eggplant Caviar (eggplant salad) (with peppers in different colours & yogurt)

Cheese dip (with chili peppers)

OUR FRESH SALADS

Greek traditional salad (feta mousse or pieces of feta, tomatoes, cucumber, olives, green peppers & onion, olive/vinegar sauce)

Peloponnesus salad (fresh cheese, baby rucola, walnuts, dried tomatoes, herbs from our garden, capers, olives & crumbled feta)

Barley rusk with feta (barley rusks, freshly grated tomatoes, herbs from our garden, capers, olives & crumbled cheese)

Chicken in the basket (fillet of chicken, green vegetables, tomatoes, cucumber, bacon gruyere flakes, all with an oil/vinegar sauce in a nest of corn filo)

“AMBROSIA” salad (Ancient Greek Salad) (Roasted carob crumbs, kaparomila, multi coloured mini tomatoes, milk curd with a dressing of fresh olive oil)

PASTA - RISOTTO - BARLEY PASTA

Pasta with fresh vegetables (fresh tomatoes, peppers in different colours, herbs & olive spread)

Chicken filled bites with pasta (cream sauce, mushrooms & different cheeses)

Peloponnesian mushroom risotto (arborio rice with 3 different dried mushrooms & truffle oil)

Barley “Earth & Sea” (local barley, various shellfish, local sausages & delicious chicken bites)

VEGETERIAN

Our vegetarian dish (dish of the day)

COOKED DISHES “TRADITION ON YOUR PLATE”

Moussaka in a clay pot “ORIENTAL” (potatoes, eggplant, minced meat with an eastern flavor, handmade béchamel with gruyere in a clay pot)

Pastitsada (Small chicken thighs with an oriental flavor, tomato sauce & rigatoni)

Stuffed Vine Leaves “Dolmades” (vine leaves stuffed with meat, rice & various spices)

Small fillets of Ionian Pork (parsley, rosemary, a touch of garlic, finished with white wine & vinegar. Served with mashed potatoes & herbs)

Caramelized pork ((roasted pancetta covered with sweet wine & celery root. Double roasted potatoes with an orange sauce)

Fresh beef morsels in a skillet (beef morsels in tomatoes sauce with pasta)

GREEK PORK GYROS (OUR SPECIALTY)

Small slices of pork served on pita bread with green salad, tomato, onions, French fries & tzatziki.

OUR FISH SUGGESTION!!!

Sea bass fillet (with vegetables wrapped in baking paper with a rich lemon oil sauce enriched with herbs)

GRILLED MEATS

Pork souvlaki - Skewered pork

Grilled beef burgers

Chicken fillet

Local sausage “Pyrgos style”

Rump steak (380gr-420gr)

Lamb chops

Milk veal steak

Carvery selection (per pax/ per 2pax) (various meat pieces of pork, chicken, lamb chops, veal and pork sausages)

All served with salad, fried potatoes, baked potatoes or herb-flavored puree.



«AMBROSIA GARDEN»

RESTAURANT - CAFE - LOCAL GOODS

“In our family the promotion of local products takes an important place. For the preparation of our food we use products that are produced in Olympia and its surroundings and in the Peloponnese in general.”



We only use local products in an effort to be able to serve you a healthy menu. And as well we try to support the local economy. In our kitchen we only use extra virgin olive oil.

All the food is prepared with extra virgin olive oil, our salads as well. Our potatoes are grown in Greek soil and again are fried in extra virgin olive oil. Our feta cheese originates in Greece and is produced by a local cheese maker.

CHOOSE YOUR FAVORITE DESSERT

Traditional baklava

Orange pie

Chocolate “Mosaiko” (a chocolate gateau from biscuit dough with local walnuts & sundried fruits)

Traditional greek yogurt with aromatic honey

Fresh seasonal fruits

Ice cream (scoop) (Vanilla, chocolate, strawberry, parfait vanilla, stracciatella)

SOFT DRINKS

Local Peloponnesian SOFT DRINK LUX (orange/lemon)

COCA - COLA / Light / Zero

ICE TEA (lemon or peach)

FRESH ORANGE JUICE

MINERAL WATER 1 lt / 0.50 lt

SPARKLING WATER 0.75 lt / 0.25 lt

BEERS

MYTHOS Local Greek beer (330 ml - 500 ml)

ALPHA Local Greek beer (330 ml - 500 ml)

FIX Local Greek beer (330 ml - 500 ml)

AMSTEL (500 ml)

HEINEKEN (500ml)

KAISER (500 ml)

MYTHOS “ZERO” (500 ml)

COCKTAIL

APEROL SPRITZ (Prosecco -APEROL - Soda Water)

COFFEE

GREEK COFFEE classic / double

ESPRESSO classic / double

ESPRESSO freddo

CAPPUCCINO

CAPPUCCINO freddo

NESCAFFE hot / frappe

CHOCOLATE hot / cold

TEA (hot)

FROM THE BARREL

Home WHITE / RED / ROZE WINE (1 lt)

Home WHITE / RED / ROZE/WINE (1/2 lt)

Home WINE WHITE / RED / ROZE (glass)

ALCOHOL DRINKS

Glass of OUZO

Glass of TSIPOURO (local drink made of grape skins without anise)

Glass of RETSINA

Local OUZO “MYLONAS” 50ml / 200 ml

Local TSIPOURO “MYLONAS” 50ml / 200ml

Local TSIPOURO “MARKOGIANNI” 50ml / 200ml

By law we are obliged to keep a complaints register.

The consumer is not obliged to settle the bill if he has not been presented with an official receipt.

VAT 13% / VAT 24% has been included in the price.

Managers:
Sophia Spiliopoulou
Haris Spiliopoulos



YOUR OPINION IS VALUABLE TO US!