



AMBROSIA GARDEN

RESTAURANT - CAFE - LOCAL GOODS



ANCIENT OLYMPIA
PELOPONNESE -
GREECE
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e-MENU



Our freshly baked bread with our homemade pate 1,00€

APPETIZERS

Feta "saganaki" 7,50€

local feta cheese fried & wrapped in filo dough, sesame seeds & honey

Greek spring rolls with spinach, yogurt sauce, turmeric & dill 7,50€

"AMBROSIA" pittabread 8,50€

Tortilla with fragrant minced beef, finely chopped vegetables and a cool yogurt sauce

Mushrooms "frikase" various fresh mushrooms with celery, leeks & fennel covered with an egg-lemon sauce 8,50€

Crispy rice croquettes 9,00€

with a filling of parmesan, flavoured vegetables, served on a mousse of feta cheese

Oven roasted local sausages 9,50€

SPREAD - DIPS

Traditional tzatziki with fresh yogurt 5,00€

Eggplant Caviar 5,50€

eggplant salad with peppers in different colours & yogurt

Cheese dip with chili peppers 5,50€

OUR FRESH SALADS

Greek traditional salad feta mousse or pieces of feta, tomatoes, cucumber, olives, green peppers & onion, olive / vinegar sauce 11,00€

Peloponnesus salad fresh cheese, baby rucola, walnuts, dried tomatoes, herbs from our garden 11,50€

Barley rusk with feta barley rusks, freshly 11,00€

grated tomatoes, herbs from our garden, capers, olives & crumbled cheese

Chicken in the basket fillet of chicken, 12,00€

green vegetables, tomatoes, cucumber, bacon gruyere flakes, all with an oil / vinegar sauce in a nest of corn filo

"AMBROSIA" salad Ancient Greek Salad 13,00€

Roasted carob crumbs, kaparomila, multi coloured mini tomatoes, milk curd with a dressing of fresh olive oil

PASTA - ORZO

Pasta with fresh vegetables 11,50€

fresh tomatoes, peppers in different colours, herbs & olive spread

A fresh mediterranean orzo dish 13,00€

with season vegetables and mushrooms

Shrimp linguini 16,00€

in a light tomatoe sauce with a rich prawn flavour

VEGETERIAN

Our daily fresh vegetarian dish 12,00€

COOKED DISHES

"TRADITION ON YOUR PLATE"

Moussaka "ORIENTAL" beef mince, potatoes, 14,00€

eggplant, handmade béchamel with gruyere

Pork Dish a pork dish prepared in a tomato sauce 13,50€

with fresh herbs and risotto

Pastitsada Small chicken thighs with an oriental flavor, 13,50€

tomato sauce & rigatoni

Stuffed Vine Leaves "Dolmades" 14,00€

vine leaves stuffed with meat, rice & various spices

Ovenbaked pork shank 15,00€

served with home made potato puree

GREEK PORK GYROS (OUR SPECIALTY) 12,50€

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

In salads & stews we use virgin oil of our own production (Ancient Olympia) and sun-flower oil in fried dishes.

Our local wine is produced from "MARKOGIANNI Winery".

In the dish "GREEKPORK GYROS" the potatoes are frozen.

In "OUR FISH SUGGESTION" dish, the fish is frozen.

The listed prices include VAT. 13% & VAT 24%.

The listed prices include Municipal Tax of 0.5%

The customer is not obliged to pay if it does not receive the legal incident element.

OUR FISH SUGGESTION!!!

Sea bass fillet a la Spetsiota 18,00€

rich lemon oil sauce & herbs, served with puree

GRILLED MEATS

Pork souvlaki - Skewered pork 13,00€

Grilled burgers 14,50€

Chicken fillet 14,00€

Pork steak (380gr-420gr) 14,50€

Lamb chops 18,50€

Milk veal steak 18,00€

Carvery selection per pax / per 2pax 13,50€ / 27,00€

CHOOSE YOUR FAVORITE DESSERT!!!

Traditional baklava 6,00€

Orange pie 6,00€

Apple pie 6,00€

Traditional greek yogurt with aromatic honey 6,00€

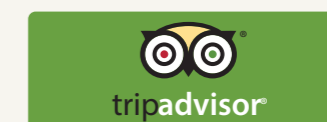
Creme caramel 6,00€

Fresh several fruits of the season 6,00€

Pavlova with ice cream 6,00€

Ice cream (scoop) 3,00€

Vanilla, chocolate, strawberry, parfait vanilla, pistaccio, caramel



YOUR OPINION IS VALUABLE TO US!



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. Min. Dec. 91354/2017 art. 67-72, 73

Managers: Sophia Spiliopoulou Haris Spiliopoulou