

## Kids

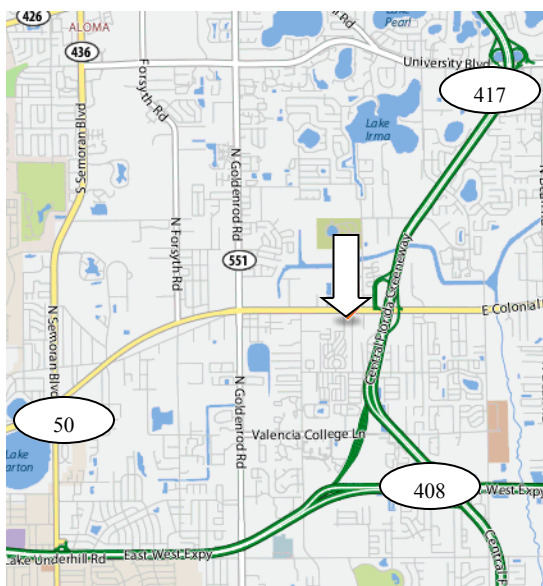
CHICKEN STRIPS:	\$8
PASTITSIO:	\$8
KEFTEDAKIA:	\$8
PITA PIZZA:	\$8

## Drinks

SOFT DRINKS:	\$2
TEA:	\$2
PERRIER:	\$3
MILK:	\$3
ORANGE JUICE:	\$3
COFFEE:	\$2
GREEK COFFEE:	\$3

## DESSERTS

Ask your server about our daily fresh dessert selection



## Olympia Restaurant

### Hours

Sunday-Thursday 11:00 am-10:00 pm

Friday-Saturday 11:00 am—2:00 am

Closed on Mondays after 2:00 pm

Olympia Restaurant  
8505 E. Colonial Dr  
Orlando, FL  
407-273-7836

We at the Olympia Restaurant have been serving Central Florida since 1979, offering the finest quality in food, entertainment and atmosphere.

We were voted the "Best Greek Restaurant" and one of the "Top 10 Best Overall Restaurants" in Central Florida by the readers of Orlando Magazine. We are highly recommended by the readers and critics of the Orlando Sentinel, and have been the recipients of numerous awards.

# Olympia

Restaurant



## DINNER MENU

Phone: 407-273-7836

E-mail:

[olympiaorlando@gmail.com](mailto:olympiaorlando@gmail.com)

## Appetizers

<b>TZATZIKI:</b> Homemade yogurt spread with cucumbers, garlic and extra virgin olive oil. Served with pita bread	\$7
<b>TARAMOSALATA:</b> Carp roe based spread, mixed with fresh squeezed lemon juice and extra virgin olive oil. Served with pita bread.	\$7
<b>HUMUS:</b> Chick pea based spread blended with fresh minced garlic, extra virgin olive oil, tahini, fresh squeezed lemon juice. Served with pita bread.	\$7
<b>SCORDALIA:</b> Traditional spread with boiled potatoes, fresh minced garlic, extra virgin olive oil, tahini, and fresh squeezed lemon juice. Served with pita bread.	\$7
<b>MUTABEL:</b> Eggplant based spread mixed with tahini, home-made yogurt and fresh minced garlic. Served with pita bread.	\$7
<b>ANY COMBINATION OF SPREADS:</b>	\$8
<b>FETA, OLIVES, AND PEPPERONCINIS:</b>	\$10
<b>ANCHOVIES:</b> In extra virgin olive oil and red wine vinegar.	\$6
<b>SAGANAKI:</b> Lightly breaded fried goat cheese, flamed then extinguished at your table with fresh lemon	\$8
<b>FETA SAGANAKI:</b> Oven baked shredded feta cheese topped with chopped tomatoes, pepperoncins, and olives. Served with pita bread.	\$8
<b>KEFTEDAKIA:</b> Lean ground beef patties blended with chopped onions, mint, parsley, minced garlic, and then oven baked to perfection.	\$9
<b>SOUVLAKI:</b> Grilled pork tenderloin skewer served with onions and tomatoes. (Add pita bread and tzatziki for \$2)	\$6
<b>ROASTED RED PEPPERS:</b> In extra virgin olive oil and red wine vinegar.	\$7
<b>DOLMADES:</b> Traditional Greek appetizer with rice, tomatoes, onions, and lean ground beef stuffed in select grape leaves. Served with lemon. (Add lemon sauce \$2)	\$9
<b>MARIDES:</b> Lightly breaded and fried smelts, sprinkled with garlic and oregano.	\$9
<b>KALAMARI:</b> Lightly breaded and fried squid, seasoned with garlic and topped with fried onions and green peppers. Served	\$10
<b>OCTOPUS:</b> Marinated boiled skinned octopus served on a bed of crisp lettuce with tomatoes, olives, pepperoncins and fresh squeezed lemon dressing.	\$13
<b>SPANAKOPITA:</b> Spinach and feta wrapped in filo dough and baked to perfection.	\$7
<b>PITA BREAD:</b>	\$1

## Olympia Specials

<b>PASTITSIO:</b> Layered Greek pasta, lean ground beef and feta cheese, topped with a creamy besamel layer. Served with vegetables.	\$15
<b>MOUSAKA:</b> Layered potatoes, eggplant, and lean ground beef topped with a creamy besamel layer. Served with vegetables.	\$15
<b>GYRO:</b> A blend of seasoned beef and lamb cooked to perfection on a rotisserie. Sliced and served with pita bread, onions, tomatoes, tzatziki sauce and rice.	\$15
<b>SPANAKOPITA:</b> Spinach and feta wrapped in filo dough and baked to perfection. Served with rice and vegetables.	\$14
<b>SOUVLAKI:</b> Grilled pork tenderloin tips on a skewer, served with pita bread, onions, tomatoes and tzatziki sauce and rice.	\$16
<b>DOLMADES:</b> Select grape leaves, stuffed with tomatoes, onions, rice and ground beef. Topped with creamy avegolemono sauce.	\$16
<b>VEGETARIAN DOLMADES:</b> Select grape leaves, stuffed with tomatoes, onions, and rice. Topped with creamy avegolemono	\$16
<b>ROAST LAMB:</b> Sliced oven roasted leg of lamb topped with lamb gravy.	\$19
<b>OLYMPIA PLATTER:</b> A combination platter with mousaka, roast lamb, and dolmades.	\$19
<b>HERCULES PLATTER:</b> A combination platter with roast lamb, gyro, dolma, spanakopita, mousaka, tzatziki and pita bread. Served with rice and vegetables.	\$23

## Seafood

<b>KALAMARI:</b> Lightly breaded and fried squid, topped with fried onions and green peppers. Served with lemon, red sauce, rice and vegetables.	\$16
<b>MARIDES:</b> Lightly breaded and fried smelts, sprinkled with garlic and oregano. Served with lemon, rice and vegetables.	\$16
<b>RED SNAPPER:</b> Filet, sautéed in Greek white wine with fresh minced garlic and chopped parsley.	Market Price
<b>OCTOPUS:</b> Skinned, sautéed in lemon garlic sauce. Served over pasta and vegetables on the side.	\$21



## Steaks & Chops

<b>N.Y. STRIP:</b> 14 oz served with your choice of baked potato or rice and vegetables.	\$24
<b>SHISH -K- BOB:</b> Skewered beef tenderloin with onions,	\$24
<b>LAMB CHOPS:</b> 3 loin cut chops, seasoned with Greek	\$25

## Chicken

<b>APHRODITE:</b> Marinated oven baked chicken breast, stuffed with spinach and feta cheese, and topped with zesty lemon sauce. Served with your choice of rice or pasta and vegetables.	\$19
<b>CHICKEN BREAST:</b> Marinated in extra virgin olive oil and herbs, and grilled to perfection. Served with rice and vegetables.	\$17
<b>CHICKEN -K- BOB:</b> Grilled marinated chicken breast portions on a skewer with tomatoes, onions, and green peppers. Served with rice and vegetables.	\$19

## Soups & Salads

<b>GREEK:</b> Traditional salad on a bed of lettuce with tomatoes, onions, cucumbers, green peppers, olives, pepperoncins, and topped with shredded feta cheese and our delicious Olympia dressing	Small \$7 Large \$10
<b>HORIATIKI:</b> The authentic "Village Greek Salad" made with fresh wine ripe tomatoes, cucumbers, onions, green peppers, olives, pepperoncins and topped with fresh feta cheese and our Olympia dressing	Small \$9 Large \$12
<b>POSEIDON:</b> Our traditional Greek Salad topped with shrimp and octopus.	Small \$11 Large \$14
<b>OLYMPIA:</b> Our traditional Greek salad topped with potatoes and your choice of roast lamb or grilled chicken.	Small \$11 Large \$14
<b>AVGOLEMENO SOUP:</b> Delicious chicken soup with egg, lemon, and rice	\$4

Soup of the Day \$4    Soup with entree \$3

Salads with dinner: Tossed \$3 Sm Greek \$5 Sm Horiatiki \$8

## Pasta

<b>AEGEAN:</b> Sautéed peppers in extra virgin olive oil with minced garlic and parsley. Add Chicken \$6	\$14
<b>MEDITERRANEAN:</b> Sautéed pasta with chopped spinach and feta cheese. Add Chicken \$6	\$14
<b>Linguini</b> Linguini topped with lean ground beef and red Sauce. Add Chicken \$6	\$13