

Kids

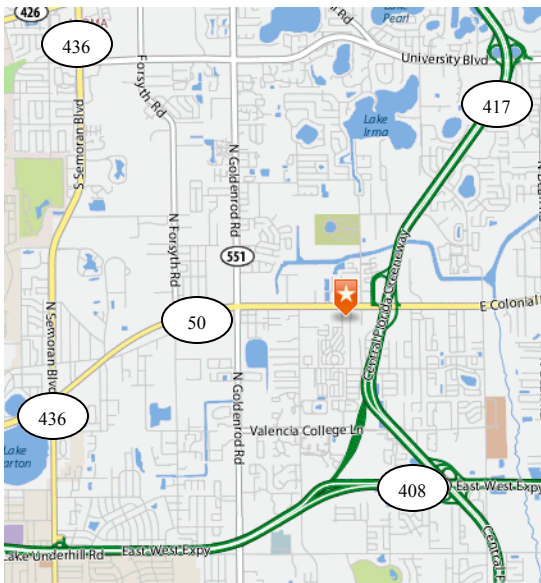
CHICKEN STRIPS:	\$6
PASTITSIO:	\$6
KEFTEDAKIA:	\$6

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

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



LUNCH MENU

Phone: 407-273-7836

E-mail:

olympiaorlando@gmail.com

Spreads & Appetizers

TZATZIKI: Homemade yogurt spread with cucumbers, garlic and extra virgin olive oil. Served with pita bread.	\$5
TARAMOSALATA: Carp roe based spread, mixed with fresh squeezed lemon juice and extra virgin olive oil. Served with pita bread.	\$5
HUMUS: Chick pea based spread blended with fresh minced garlic, extra virgin olive oil, tahini, fresh squeezed lemon juice. Served with pita bread.	\$5
SCORDALIA: Traditional spread with boiled potatoes, fresh minced garlic, extra virgin olive oil, tahini, and fresh squeezed lemon juice. Served with pita bread.	\$5
MUTABEL: Eggplant based spread mixed with tahini, homemade yogurt and fresh minced garlic. Served with pita bread.	\$5
ANY COMBINATION OF SPREADS:	\$6
KALAMARI: Lightly breaded and fried squid, seasoned with garlic and topped with fried onions and green peppers. Served with lemon and red sauce.	\$7
FETA, OLIVES, AND PEPPERONCINIS:	\$7
ANCHOVIES: In extra virgin olive oil and red wine vinegar.	\$6
SAGANAKI: Lightly breaded fried goat cheese, flamed then extinguished at your table with fresh lemon	\$6
FETA SAGANAKI: Oven baked shredded feta cheese topped with chopped tomatoes, pepperoncinis, and olives. Served with pita bread.	\$6
KEFTEDAKIA: Lean ground beef patties blended with chopped onions, mint, parsley, minced garlic, and then oven baked to perfection.	\$6
SOUVLAKI: Grilled pork tenderloin skewer served with onions and tomatoes. (Add pita bread and tzatziki for \$2)	\$4
ROASTED RED PEPPERS: In extra virgin olive oil and red wine vinegar.	\$5
DOLMADES: Traditional Greek appetizer with rice, tomatoes, onions, and lean ground beef stuffed in select grape leaves. Served with lemon. (Add lemon sauce \$2)	\$6
MARIDES: Lightly breaded and fried smelts, sprinkled with garlic and oregano.	\$7
SPANAKOPITA: Spinach and feta wrapped in filo dough and baked to perfection.	\$5
PITA BREAD:	\$1

Olympia Specials

PASTITSIO: Layered Greek pasta, lean ground beef and feta cheese, topped with a creamy besamel layer. Served with vegetables.	\$10
MOUSAKA: Layered potatoes, eggplant, and lean ground beef topped with a creamy besamel layer. Served with vegetables.	\$10
GYRO PLATTER: 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.	\$10
SOUVLAKI PLATTER: Grilled pork tenderloin tips on a skewer, served with pita bread, onions, tomatoes and tzatziki sauce and rice.	\$11
DOLMADES PLATTER: Select grape leaves, stuffed with tomatoes, onions, rice and ground beef. Topped with creamy avegolemono sauce. Served with rice and vegetables.	\$11
ROAST LAMB: Sliced oven roasted leg of lamb topped with lamb gravy. Served with rice and vegetables.	\$15
OLYMPIA PLATTER: A combination platter with mousaka, roast lamb, and dolmades. Served with rice and vegetables.	\$15

Seafood

KALAMARI: Lightly breaded and fried squid, topped with fried onions and green peppers. Served with lemon, red sauce, rice and vegetables.	\$12
MARIDES: Lightly breaded and fried smelts, sprinkled with garlic and oregano. Served with lemon, rice and vegetables.	\$12

Pasta

FETTUCINI FETA ALFREDO: Pasta topped with a creamy feta parmesan cheese sauce. (Add Chicken for \$3 or shrimp for \$4)	\$10
Linguini: Linguini topped with lean ground beef and red sauce.	\$10



Pita Wraps

Your choice of Gyro, Souvlaki, Chicken, Turkey, Angus Beef, Tuna or Fried Fish. Topped with your choice of Lettuce, Tomatoes, Onion, Green Pepper, Olives, Tzatziki, and your choice of American, American Swiss or Feta Cheese. Served with French Fries.	\$7
Half Sandwich & Soup	\$7

Pizza

Your choice of Pepperoni, onions, green peppers and Greek olives on a 7 inch Crust.	\$6
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Off the Grill

CHICKEN BREAST: Marinated in extra virgin olive oil and herbs, and grilled to perfection. Served with rice and vegetables.	\$12
NEW YORK STRIP: 12 oz. aged black angus served with vegetables and your choice or rice or baked potato	\$16
LAMB CHOPS: 3 Loin cut chops, seasoned with Greek herbs, and grilled. Served with vegetables and your choice of rice or baked potato.	\$16

Soups & Salads

GREEK: Traditional salad on a bed of lettuce with tomatoes, onions, cucumbers, green peppers, olives, pepperoncinis, and topped with shredded feta cheese and our delicious Olympia dressing.	Small \$6 Large \$8
HORIATIKI: The authentic "Village Greek Salad" made with fresh wine ripe tomatoes, cucumbers, onions, green peppers, olives, pepperoncinis and topped with fresh feta cheese and our Olympia dressing.	Small \$7 Large \$10
POSEIDON: Our traditional Greek Salad topped with shrimp and octopus.	Small \$9 Large \$12
OLYMPIA: Our traditional Greek salad topped with potatoes and your choice of roast lamb or grilled chicken.	Small \$9 Large \$12
AVEGOLEMENO SOUP: Delicious chicken soup with egg, lemon, and rice.	\$3
Soup of the Day \$3 Soup with entree \$2	
SOUP & SALAD: Greek salad and your choice of soup. Add \$1 for Horiatiki	\$7