

DINNER MENU

OUZO A CELEBRATION OF GREEK FLAVOURS

Step into the world of Ouzo, where tradition meets innovation in a symphony of Greek cuisine. Inspired by the vibrant flavours of the Mediterranean, our menu is a modern take on beloved dishes, freshly prepared to order with the finest seasonal ingredients.

Showcasing an exquisite selection of fresh fish and premium local produce, every dish reflects the essence of seaside dining—light, flavourful, and effortlessly elegant. Whether indulging in time-honoured recipes or discovering creative new pairings, each bite is a journey through Greece's rich culinary heritage.

Savour the taste of the Aegean, the warmth of the sun, and the spirit of togetherness at Ouzo—where every meal is an experience to be remembered.

MEZE TO SHARE

V	GREEK YOGURT TZATZIKI WITH CUCUMBER, OLIVE OIL, VINEGAR AND FRESH HERBS Tzatziki a base de yogur griego con pepino, aceite de oliva vinagre y hierbas frescas Цацики из греческого йогурта с огурцом, оливковым маслом, уксусом и свежей зеленью	22€
DF	SMOKED TARAMA WITH SUN-DRIED TOMATOES Smoked tarama with sun-dried tomatoes Копченая тарاما с вялеными помидорами	19€
V GF*	GRILLED HALLOUMI WITH SMOKED EGGPLANT, RAISINS VINAIGRETTE AND SESAME SEEDS Halloumi a la plancha con berenjena ahumada, vinagreta de sultanas y semillas de sésamo Халлуми на гриле с копченым баклажаном, винегретом из кишмиша и семенами кунжута	19€
V	CRUNCHY ZUCCHINI BITES WITH TZATZIKI, SANTORINI TOMATOES AND MINT Bocaditos de calabacín crujiente con tzatziki, tomates de Santorini y menta Хрустящие кабачки с цацики, помидорами Санторини и мятой	22€
V GF*	"DOLMADAKIA" STUFFED WINE LEAVES WITH RICE AND LOCAL HERBS WITH GREEK YOGURT SOUR CREAM «Dolmadakia» hojas de parra rellenas de arroz y hierbas locales con yogur griego y crema agria «Долмадакия», фаршированные виноградные листья с рисом и местными травами, с греческим йогуртом и сметаной	24€

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MEZE TO SHARE

GF*	STEAMED MUSSELS WITH WHITE WINE, FENNEL, GARLIC AND LEMON Mejillones al vapor con vino blanco, hinojo, ajo y limón Мидии на пару с белым вином, фенхелем, чесноком и лимоном	21€
GF*	PRAWNS "SAGANAKI" WITH FETA AND SPICY TOMATO SAUCE Saganaki de gambas con queso feta y salsa de tomate picante Креветки «Саганаки» с фетой и острым томатным соусом	18€
GF* DF	SUNDRIED GRILLED OCTOPUS WITH YELLOW SPLIT PEAS PUREE AND CARAMELIZED ONION Pulpo a la plancha secado al sol con puré de guisantes amarillos y cebolla caramelizada Вяленый осьминог на гриле с пюре из желтого гороха и карамелизованным луком	24€
	MINI BEEF KEBABS "YOGURTLU" WITH TOMATO SAUCE AND SMOKED PAPRIKA Mini brochetas de ternera «Yogurtlu» con salsa de tomate y pimentón ahumado Мини-шампуры из говядины «Йогуртлу» с томатным соусом и копченой паприкой	18€
	AEGEAN FRIED SQUID WITH CAPER MAYONNAISE AND LEMON Calamares del Egeo fritos con mayonesa de alcaparras y limón Жареный кальмар из Эгейского моря с майонезом из каперсов и лимоном	24€

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SALADS

V GF*	GREEK SALAD WITH FETA AND BLACK OLIVES Ensalada griega con queso feta y aceitunas negras Греческий салат с фетой и маслинами	19€
V	CRETAN TRADITIONAL SALAD WITH VEGETABLES FROM THE FARM, RUSK BREAD, BABY POTATOES, BOILED EGG, SOFT CHEESE "MYTZITHRA", EXTRA VIRGIN OLIVE OIL AND LEMON Ensalada tradicional cretense con verduras de la granja, biscotes, patatas baby, huevo cocido, queso blando «Mytzithra», aceite de oliva virgen extra y limón Традиционный критский салат с овощами с фермы, сухариками, детским картофелем, вареным яйцом, мягким сыром «Мытзитра», оливковым маслом и лимоном	23€
VG GF*	OUZO GREEN SALAD WITH TOMATO, CUCUMBER, ROCKET LEAVES, FRESH CORIANDER, CELERY, GREEN PEPPERS, ONION, EGGPLANT, EXTRA VIRGIN OLIVE OIL AND LEMON Ensalada ouzo verde con tomate, pepino, rúcula, cilantro fresco, apio, pimiento verde, cebolla, berenjena, aceite de oliva virgen extra y limón Зеленый салат узо с помидорами, огурцом, рукколой, свежей кинзой, сельдереем, зеленым перцем, луком, баклажанами, оливковым маслом и лимоном	22€

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SOUP

FISH SOUP WITH SAFFRON FROM KOZANI	34€
Sopa de pescado con azafrán de Kozani	
Рыбный суп с шафраном из Козани	

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MAIN COURSES

V	CRETAN PASTA "SKIOUFIHTA" WITH ROASTED TOMATO SAUCE, GARLIC, OLIVES AND FETA Pasta cretense «Skioufihta» con salsa de tomate asado, ajo, aceitunas y queso feta Критская паста «Скиуфихта» с соусом из запеченных томатов, чеснока, оливок и сыра фета	39€
V GF *	"SPANAKORIZO" CREAMY SPINACH AND LEMON INFUSED RISOTTO WITH FRESH HERBS, GOAT CHEESE AND HAZELNUTS Risotto de espinacas a la crema «Spanakorizo» con limón, hierbas frescas, queso de cabra y avellanas Ризотто из шпината со сливками «Спанакоризо» с лимоном, свежей зеленью, козьим сыром и лесными орехами	33€
V	VEGAN MOUSSAKA Moussaka vegana Веганская мусака	31€
	TRADITIONAL MOUSSAKA Moussaka tradicional Традиционная мусака	33€
GF* DF	GRILLED AEGEAN SEABASS WITH BABY BOILED POTATOES, CARROTS AND ZUCCHINI SERVED WITH AIOLI SAUCE AND LEMON Lubina del Egeo a la plancha con patatas cocidas, zanahorias y calabacines, servida con salsa alioli y limón Эгейский морской окунь на гриле с отварным картофелем, морковью и кабачками, подается с соусом айоли и лимоном	36€
	SEAFOOD ORZO PASTA WITH MUSSELS, PRAWNS AND CALAMARI Pasta orzo marinera con mejillones, gambas y calamares Паста орзо с морепродуктами, мидиями, креветками и кальмарами	36€

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MAIN COURSES

GF* DF	GRILLED SWORDFISH WITH LEMON OLIVE OIL SAUCE, FENNEL AND ROCKET SALAD, CHERRY TOMATOES AND SPRING ONION	34€
	Pez espada a la plancha con salsa de limón y aceite de oliva, ensalada de hinojo y rúcula, tomates cherry y cebolleta Рыба-меч на гриле с соусом из лимонно-оливкового масла, фенхелем и рукколой, помидорами черри и весенним луком	
	CHICKEN FILLET "PASTITSADA" WITH "HILOPITES" PASTA AND GRAVIERA CHEESE	33€
	Filete de pollo «Pastitsada» con pasta «Hilopites» y queso graviera	
	Куриное филе «Пастаицада» с макаронами «Хилопитес» и сыром гравьера	
	PORK SOUVLAKI ON THE GRILL, TOMATO-PARSLEY SALAD, TZATZIKI AND CRISPY POTATOES	34€
	Souvlaki de cerdo a la parrilla, ensalada de tomate y perejil, tzatziki y patatas crujientes	
	Сувлаки из свинины на гриле, салат из помидоров и петрушки, цацики и хрустящий картофель	
	CRISPY LAMB "KLEFTIKO" WITH POTATOES, ONIONS, PEPPERS AND GRAVIERA CHEESE	32€
	Kleftiko» de cordero crujiente con patatas, cebollas, pimientos y queso graviera	
	Хрустящая баранина «Клефтико» с картофелем, луком, перцем и сыром гравьера	

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DESSERTS

V GF*	CHOCO PISTACCHIO PARFAIT WITH GANACHE AND OLIVE OIL Parfait de chocolate y pistacho con ganache y aceite de oliva Шоколадно-фисташковое парфе с ганашем и оливковым маслом	7€
V	"GALAKTOBOUREKO" CRISPY PHYLLO PASTRY WITH SEMOLINA CREAM AND VANILLA ICE CREAM «Galaktoboureko» pasta filo crujiente con crema de sémola y helado de vainilla «Галактобуреко» из хрустящего теста филло с кремом из манной крупы и ванильным мороженым	10€
V	ORANGE SYRUP SPONGE CAKE WITH YOGURT CREAM AND CANDIED CITRUS Bizcocho con sirope de naranja, crema de yogur y cítricos confitados Бисквитный торт с апельсиновым сиропом, йогуртовым кремом и засахаренными цитрусовыми	8€

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DESSERTS

VG	SEASONAL FRUIT SALAD WITH MINT LEAVES Ensalada de frutas de temporada con hojas de menta Салат из сезонных фруктов с листьями мяты	10€
	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Helado a elegir (vainilla, chocolate, fresa, plátano) Мороженое на выбор (ванильное, шоколадное, клубничное, банановое)	3€ 5€
VG	SORBET SELECTION (LIME, MANGO) Selección de sorbetes (lima, mango) Сорбет на выбор (лайм, манго)	

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Vegan Menu

STARTERS

GF*	GREEK SALAD WITH PLANT-BASED CHEESE AND KALAMATA OLIVES Ensalada griega con queso vegetal y aceitunas Kalamata Греческий салат с овощным сыром и оливками Каламата	20€
GF*	OUZO GREEN SALAD WITH TOMATO, CUCUMBER, ROCKET LEAVES, FRESH CORIANDER, CELERY, GREEN PEPPERS, ONION AND EGGPLANT Ensalada ouzo verde con tomate, pepino, rúcula, cilantro fresco, apio, pimiento verde, cebolla y berenjena Зеленый салат узо с помидорами, огурцом, рукколой, свежим кориандром, сельдереем, зеленым перцем, луком и баклажанами	18€
		15€
GF*	LEMON YELLOW SPLIT PEA PUREE WITH SANTORINI TOMATOES, CAPERS AND SPRING ONION Puré de guisantes amarillos al limón con tomates de Santorini, alcaparras y cebolletas Лимонное пюре из желтого гороха с помидорами Санторини, каперсами и весенним луком	15€
GF*	"DOLMADAKIA" STUFFED WINE LEAVES WITH RICE, LOCAL HERBS AND LEMON OILIVE OIL DRESSING «Dolmadakia» hojas de parra rellenas de arroz, hierbas locales y aliño de limón y aceite de oliva «Долмадакия», фаршированные виноградные листья с рисом, местными травами и заправкой из лимонно-оливкового масла	15€

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Vegan Menu

MAIN COURSES

	CRETAN PASTA "SKIOUFIHTA" WITH ROASTED TOMATO SAUCE, GARLIC AND OLIVES Pasta cretense «Skioufihta» con salsa de tomate asado, ajo y aceitunas Критская паста «Скиуфихта» с соусом из запеченных томатов, чеснока и оливок	22€
	MUSHROOMS GYROS WITH SPICY PLEUROTOUS MUSHROOMS, PITA BREAD, SOY YOGURT MINT TZATZIKI AND TOMATOES Gyros de setas con setas pleurotus picantes, pan de pita, tzatziki de yogur de soja y menta y tomates Грибной гирос с пряными грибами плевротус, лавашом, соевым йогуртом-мятой цацики и помидорами	18€
GF*	"SPANAKORIZO" CREAMY SPINACH AND LEMON- INFUSED RISOTTO WITH FRESH HERBS AND HAZELNUTS Risotto de espinacas a la crema «Spanakorizo» con limón, hierbas frescas y avellanas Ризотто из шпината со сливками «Спанакоризо» с лимоном, свежей зеленью и лесными орехами	22€

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Vegan Menu

DESSERTS

SEMOLINA PUDDING WITH DRY FRUITS, NUTS AND PLANT BASED ICE CREAM VANILLA Pudin de sémola con frutos secos y helado vegetal de vainilla Пудинг из манной крупы с сухофруктами, орехами и ванильным растительным мороженым	10€
SEASONAL FRUIT SALAD WITH MINT LEAVES Ensalada de frutas de temporada con hojas de menta Салат из сезонных фруктов с листьями мяты	9€
ICE CREAM SELECTION (VANILLA, CHOCOLATE) Selección de helados (vainilla, chocolate) Выбор мороженого (ванильное, шоколадное)	3€
SORBET SELECTION (LIME, MANGO) Selección de sorbetes (lima, mango) Сорбет на выбор (лайм, манго)	5€

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Kids Menu

TODDLER'S MENU

VG GF*	CREAM OF GREEN VEGETABLES, AND OLIVE OIL Crema de verduras verdes y aceite de oliva Крем из зеленых овощей с оливковым маслом	10€
GF* DF	CREAM OF CHICKEN, POTATO AND CARROTS Creme aus Huhn, Kartoffeln und Karotten Crema de pollo, patatas y zanahorias Крем с курицей, картофелем и морковью	10€
GF* DF	CREAM OF POACHED FISH FILLET, ZUCCHINI, CARROTS AND POTATOES Crema de filete de pescado escalfado, calabacín zanahorias y patatas Крем из припущенного рыбного филе, кабачка, морковь и картофель	10€
V	CREAM OF SEASONAL FRUIT Crema de frutas de temporada Крем из сезонных фруктов	10€

All of our "Toddler's menu" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added. Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

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Kids Menu

STARTERS

V GF*	GREEK SALAD WITH FETA AND KALAMATA OLIVES Ensalada griega con queso feta y aceitunas kalamata Греческий салат с сыром фета и оливками каламата	10€
		10€
V	CRUNCHY ZUCCHINI BITES WITH TZATZIKI, SANTORINI TOMATOES AND MIINT Bocaditos de calabacín crujiente con tzatziki, tomates de Santorini y menta Хрустящие кабачки с цацики, помидорами Санторини и мятой	14€
	AEGEAN FREIS SQUID WITH CAPER MAYONNAISE AND LEMON Gebratener Tintenfisch aus der Ägäis mit Kapernmayonnaise und Zitrone Жареный кальмар из Эгейского моря с майонезом из каперсов и лимоном	14€

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Kids Menu

MAIN COURSES

MINI BEEF KEBABS "YOGURTLU" WITH TOMATO SAUCE AND 26€
SMOKED PAPRIKA

Mini brochetas de ternera «Yogurtlu» con salsa de tomate y
pimentón ahumado

Мини-шампуры из говядины «Йогуртлу» с томатным соусом
и копченой паприкой

CRETAN PASTA "SKIOUFIHTA" WITH ROASTED TOMATO 23€
SAUCE, GARLIC, OLIVES AND FETA

Pasta cretense «Skioufihta» con salsa de tomate asado, ajo,
aceitunas y queso feta

Критская паста «Скиуфихта» с соусом из запеченных
томатов, чеснока, оливок и сыра фета

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Kids Menu

AND MORE...

V	PIZZA MARGARITA WITH MOZZARELLA AND TOMATO SAUCE Pizza Margarita con mozzarella y salsa de tomate Пицца «Маргарита» с моцареллой и томатным соусом	12€
	PENNE PASTA WITH TOMATO OR BOLOGNESE SAUCE Penne con salsa de tomate o boloñesa Пенне с томатным или болонским соусом	12€
	KIDS BEEF BURGER WITH TOMATO, LETTUCE AND FRENCH FRIES Hamburguesa infantil de ternera con tomate, ensalada y patatas fritas Детский говяжий бургер с помидором, салатом и чипсами	12€
	FISH CROQUETS WITH FRIES Croquetas de pescado con patatas fritas Рыбные крокеты с картошкой	10€
	CHICKEN NUGGETS WITH FRIES Nuggets de pollo con patatas fritas Куриные наггетсы с чипсами	10€

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Kids Menu

DESSERTS

V GF* PISTACCHIO PARFAIT WITH CHOCOLATE GANACHE 14€
AND OLIVE OIL

Parfait de pistacho con ganache de chocolate y aceite de oliva

Фисташковое парфе с шоколадным ганашем и оливковым маслом

V "GALAKTOBOUREKO" CRISPY PHYLLO PASTRY WITH 14€
SEMOLINA CREAM AND VANILLA ICE CREAM

«Galaktoboureko» pasta filo crujiente con crema de sémola y helado de vainilla

«Галактобуреко» из хрустящего теста фило с кремом из манной крупы и ванильным мороженым

VG KIDS FRUIT SALAD WITH SEASONAL FRUITS 10€

Macedonia para niños con frutas temporada

Детский фруктовый салат с сезонными фруктами

3€

ICE CREAM SELECTION

(VANILLA, CHOCOLATE, STRAWBERRY, BANANA)

Helado a elegir

(vainilla, chocolate, fresa, plátano)

Мороженое на выбор

(ванильное, шоколадное, клубничное, банановое)

VG SORBET SELECTION

(LIME, MANGO)

Selección de sorbetes

(lima, mango)

Сорбет на выбор

(лайм, манго)

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