

THE STORY BEHIND OUR CHEF AND HIS CULINARY PHILOSOPHY

Born in Thessaloniki and raised near the Axios River Delta, chef Sokratis Maligkanis' journey is rooted in tradition, nature, and the warmth of Greek home cooking. With family origins in Macedonia and Smyrna, his early years were shaped by simple, authentic flavors that continue to define his cuisine today.

His passion for cooking was sparked at a young age through memorable food experiences, leading him to begin his career in Rhodes in 2006. There, Sokratis embraced the true culture of the kitchen, discipline, respect, and teamwork, while developing a deep connection to raw ingredients and nature. His path took him across Greece before settling in Santorini, where he refined his craft in à la carte dining and later led boutique hotel kitchens in Imerovigli and Oia.

At Olais, Sokratis expresses a philosophy centered on simplicity, clean flavors, and genuine hospitality. His cuisine is inspired by nature and designed to bring people together because a truly memorable meal is not only about what is served, but also about the moments and connections it creates.

STARTERS

MARINATED ANCHOVY BRUSCHETTA (G, F)	22
Sourdough bread, confit garlic cream, cherry tomatoes, parsley	
SEA BASS TARTAR (F)	33
Fresh sea bass, lime, green apple, chives, kumquat, herring caviar	
DAKOS-STYLE RIGANADA (G, D)	16
Fresh tomato, toasted sourdough bread, Kefalonia "prentza" cheese, extra virgin olive oil	
SHRIMP SAGANAKI (F, D)	24
Shrimp, light tomato sauce, feta cheese, chili, oregano, fennel	
OCTOPUS "XIDATO" (F)	21
Octopus, capers, olive oil, fennel, Kalamata olives, Florina pepper, ouzo aroma	
SANTORINI FAVA (D)	19
Yellow split peas, grilled mushrooms, burnt leek, extra virgin olive oil	
PELOPONNESE KING OYSTER MUSHROOMS (SES)	17
King oyster mushrooms, olive oil, lemon, sesame, Florina pepper cream, wild arugula, Kefalonia honey	

SALADS

CHORIATIKI (D)	17
Tomato, red onion, cucumber, green pepper, capers, olives, feta cheese, extra virgin olive oil	
BEETROOT SALAD (N, D)	18
Beetroot, orange fillet, Greek yogurt, walnut, mint	
ARUGULA & SPINACH SALAD (N, D, SULF)	17
Arugula, spinach, Kefalonia graviera cheese, dried figs, pine nuts, sun-dried tomato, aged balsamic vinegar	
GRILLED SUMMER VEGETABLES (N, M)	16
Seasonal vegetables, olive oil, lemon, fresh basil, roasted almonds	

MAIN COURSES

SEA BREAM FRICASSEE (F, E, D)	36
Sea bream, celeriac, smoked sea fennel, sun-dried tomato, avgolemono sauce, fresh dill	
KEFALONIAN MEAT PIE (G)	29
Beef, pork, goat, rice, herbs, wild greens	
FREE-RANGE CHICKEN BREAST (D)	26
Chicken breast, gremolata, chili, wild rice, grilled corn	
RED MULLET SAVORE (F, E, G)	34
Red mullet, black raisins, rosemary, vinegar, garlic, parsnip	
SLOW-COOKED LAMB SHANK (M, D)	33
Lamb shank, potatoes, carrots, lemon, rosemary	
GRILLED COD (F, SULF)	29
Cod, light skordalia, grilled cherry tomatoes, asparagus, olive oil, lemon	
MOUSSAKA (E, D, G)	26
Eggplant, potato, minced beef, béchamel sauce, tomato	
GEMISTA (D)	24
Tomato, pepper, rice, herbs	
PAPPARDELLE WITH SHRIMP (D, G, F, A)	33
Pappardelle pasta, shrimp, lemon, bottarga, parsley, fennel	

DESSERTS & CHEESE

SEMOLINA HALVA (D, E, N)

Semolina, raisins, pine nuts, honey, apricot, ginger

13

HOMEMADE PEACH COMPOTE (N, D)

Peach, Greek yogurt, mint, honeycomb, Kefalonia mandolato

12

CHOCOLATE CAKE (N, D, E)

Chocolate cake, salted caramel, berries, hazelnut, vanilla ice cream

12

CHEESE PLATTER (G, D)

Selection of local cheeses, dried figs, grapes, rusks, tomato jam

16

All prices are in Euro and include all applicable taxes (Municipality tax 0.5% - V.A.T. 13% | 24%)

Please inform your order-taker of any allergies or special dietary requirements.

Market Inspection Manager: Nikolaos Dosis

Frozen items have been selected in order to guarantee the highest possible quality.

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

Alcohol consumption is prohibited to individuals under the age of 18.