







Appetizers

- Fattoush crudites (Olivia's house salad)**   **16**
Romaine lettuce - red chard leaves - tabbouleh - sumac pickled red onions - radish - pomegranate seeds - toasted pita bread crisps – green asparagus – cauliflower - mint - lemon vinaigrette
- Horiatiki salata (Greek salad)**   **15**
Tomatoes on the vine - cucumber - kalamata olives - sweet peppers - feta cheese - basil - extra virgin olive oil - red wine vinegar
- Carciofi OLIVIA**    **16**
Marinated & roasted fresh baby artichokes - parsley – lemon – extra virgin olive oil – spinach leaves – pine nuts
- Albinjar & Labneh**  **19**
Roasted red beet – strained yoghurt - za'atar - extra virgin olive oil – couscous – red chard leaves – Sumac pickled shallots – pumpkin seeds – pistachio nuts – pumpernickel- smoked red beet crème
- Confite Pomodoroni & Gamberreti**  **21**
Confit of cherry tomatoes - plum tomatoes – shrimp – anchovies - garlic - basil – cream of burrata cheese - tomato bouillon – basil oil - parmesan cheese crisps
- Risotto au fenouil rôti au pernod**   **17**
Risotto – sautéed fennel – anis seeds – grape tomatoes – tarragon – parmesan cheese chips – crudites – green asparagus
- Add escargots (8 pc)** **8**

 = Gluten Free,  = Lactose Free,  = Vegetarian
Please inform our service staff in case of any possible allergies

.. more Appetizers

Tortellini Calabasa 	16
Tortellini filled with pumpkin, ricotta cheese and parmesan cheese – button mushrooms – crunch of hazelnuts – arugula – smoked pumpkin - beurre noisette	
Add shrimp (4 pc)	8
Carpaccio di manza   	22
Raw certified angus beef – crushed white pepper – chive oil – raw button mushrooms – black truffle – smoked pumpkin crème – frisée salad – fried capers – pine nuts	
Bisque de langosta con za'atar	18
Lobster bisque – za'atar spice - lobster – chive oil - flat bread – rouille	
Zuppa calabasa  	14
Pumpkin soup – lentils – zucchini – parsley – harissa oil	
Extra order OLIVIA's fresh baked Pita bread (3 pc)	8

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Fish & Vegetarian Selection

Barramundi avec ratatouille **34**

Roasted barramundi – couscous - zucchini – sweet pepper – egg plant – shallots – plum tomato – basil – smoked extra virgin olive oil – baby spinach

Pulpo alla griglia y Gamberetti y Baramundi **43**

Barramundi - grilled octopus – pan seared shrimps - baked eggplant – roasted grape tomatoes – pickled pumpkin – potato gnocchi's – basil oil – rouille – lobster bisque

Dukkah mutaqashir sibas & garida **39**

Seabass crusted with saffron & dukkah (mixture of hazel/pistachio nuts, spices & herbs) – shrimps - pumpkin mousseline – leeks – cabbage – harissa oil

Dorado intero alla griglia (16 - 18oz) **38**

Grilled whole Dorado - sauce vierge – green asparagus – baby artichoke - polenta




Please note: It is a whole fish, and we are not able to filet the fish for you.

Tamatim oujabana maiz fe agina albriq **27**

Whole roasted plum tomato – goat cheese – garlic- basil – parmesan baked in brick dough – lentils - portobello – button mushroom – chickpeas – fava beans – zucchini - parsley – chive oil

Kusat muhamasa chermoula w Fita **31**

Roasted stuffed zucchini – feta cheese – white beans – haricot vert- portobello – couscous - arugula - pita bread crisps - pearl onion mousseline - chermoula (relish of parsley, cilantro, garlic, and different spices)

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Jubn almaeiz falafel  **31**

Goat cheese falafel – cucumber chutney – tomato carpaccio – arugula – parsley dressing – harissa

Ravioli ripieni di caviale di melanzana  **29**

Ravioli stuffed with eggplant caviar – muhammara - roasted grape tomatoes – baby spinach – asparagus portobello - gremolata

Gamberretti pasta **39**

Fresh spaghetti – pan seared shrimps – garlic – white wine – parsley – butter – basil oil – parmesan cheese chips – roasted grape tomatoes

Meat Selection

Piadakia me tzatziki **54**

Marinated & grilled lamb chops – tzatziki – couscous – gremolata – baked eggplant




Pomegranate & za'atar Lam   **48**




Roasted boneless lamb ribs – pomegranate glaze – za'atar spices – cabbage – artichoke – fennel - lemongrass - parsley – labneh

Shortrep laham al-Baqr matho babta otajin al-khadar    **52**

Braised boneless beef short rib – 'Ras el Hanout' spices – tajine of vegetables – white beans

Add shrimp (7 pc) to any dish **14**

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