







## 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 – arugula - 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
- Mudakhan Baramundi & Baba Ganoush**  **18**  
Smoked Baramundi Filet - baba ganoush – cayenne pepper - chickpeas – cucumber noodles – red paprika dressing - chermoula – arugula - toasted pita bread crisps

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## .. more Appetizers

<b>Risotto au Fenouil Rôti au Pernod</b>  	<b>17</b>
Risotto – sautéed fennel – anis seeds – grape tomatoes – tarragon – parmesan cheese chips – crudites – green asparagus	
<b>Add escargots (8 pc)</b>	<b>8</b>
<b>Tortellini Calabasa</b> 	<b>16</b>
Tortellini filled with pumpkin, ricotta cheese and parmesan cheese – button mushrooms – crunch of hazelnuts – arugula – smoked pumpkin - beurre noisette	
<b>Add shrimp (3 pc)</b>	<b>8</b>
<b>Carpaccio di Manza</b>   	<b>22</b>
Raw certified angus beef – crushed white pepper – chive oil – raw button mushrooms – black truffle – smoked pumpkin crème – frisée salad – fried capers – pine nuts	
<b>Bisque de Langosta con Za'atar</b>	<b>18</b>
Lobster bisque – za'atar spice - lobster – chive oil – rouille	
<b>Zuppa Calabasa</b>  	<b>14</b>
Pumpkin soup – lentils – zucchini – parsley – harissa oil	
<b>Extra order OLIVIA's fresh baked Pita bread (3 pc)</b>	<b>8</b>

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## Fish & Vegetarian Selection

### **Branzino Filet hims binajar `ahmar muhamas**

**38**

Branzino filet – roasted red beet hummus – broccolini – watercress – gnocchi – parsley dressing - lemon beurre blanc

### **Pulpo alla griglia y Gamberetti y Baramundi**

**43**

Baramundi - 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

### **Garidas Saganaki**

**39**

Shrimps – ouzo – plum tomatoes – roasted grape tomatoes - red chili flakes – garlic – paprika – feta cheese – Olivia's sour bread

### **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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**Brizola Karpouzi**  **31**  
Roasted watermelon steak – olive ratatouille – mint – feta cheese – grilled okra – figs  
glace – pistachio nuts - leek crudites


**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 16/18oz** **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

**Mousaka "Olivia"**  **32**  
Roasted eggplant – roasted potatoes – ground beef – roasted tomatoes – bechamel  
sauce – parsley - oregano

**Add shrimp (5 pc) to any dish** **14**

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