

FIG & OLIVE

LUNCH & DINNER DELIVERY & CATERING

currently serving: 47th to 57th Steet b/w Seventh & Third Ave
from 10am to 9pm, \$12 minimum delivery
call (212)319-8059



online ordering at figandolive.com (10% discount) at SeamlessWeb

SIGNATURE CROSTINI 7/14

(3pieces/6 pieces)

olive oil toasts topped with select mediterranean ingredients. your choice of:

crushed tomato, basil pesto
cucumber & greek yogurt
eggplant, basil, sundried tomato
bell pepper, goat cheese, caper, olive
manchego, fig spread, almond
prosciutto, ricotta, fig, olive, walnut
bresaola, goat cheese, black olive
shrimp, avocado, cilantro, tomato
crab & lemon cilantro mayonnaise
salmon, ricotta, citrus, cilantro
boquerones, tomato, charmoula
mushroom, artichoke, truffle parmesan



CHARCUTERIE 14

(your choice or mix)

Saucisson Sec
Prosciutto di Parma
Tuscan Braised Ham
Bresaola
Jamon Serrano
Rosemary Speck



CHEESE 13

(plate of 5)

served with fig & olive tapenade,
marcona almonds, and toasted bread

fromage de chevre (goat)
gorgonzola dolce (cow)
rocchetta (cow, sheep, goat)
manchego (sheep)
fontina (cow)



MARINATED VEGETABLE 5/15

(1 variety/all variety)

artichoke, garlic, parmesan, balsamic
bell pepper, pimenton, capers, olives
eggplant, tomato, basil, thyme
fennel, orange, garlic, cilantro

OLIVES 5

(mixed)

nicoise, verdial, arbequina, manzanilla

SOUP

- CUCUMBER & PINK PEPPERCORN** 6
chilled cucumber soup, mint, lemon, orange, pink peppercorn
- GAZPACHO DE ANDALUCIA** 6
chilled soup of tomato, bell pepper, cucumber, onion, basil, pine nuts
- AVOCADO CRAB & LIME** 6
chilled soup of avocado, lime, coconut, tobasco, scallion

CARPACCIO

- ZUCCHINI CARPACCIO** 10
zucchini finished with olive oil, fresh lemon juice, pine nuts, parmesan
- YELLOW FIN TUNA** 10
tuna, 18 year balsamic vinegar, cilantro arugula, tomato, marcona almond
- BEEF CARPACCIO** 10
marinated raw beef, 18 year balsamic vinegar, baby arugula, parmesan

CEVICHE & TARTAR

- SALMON & DILL AVOCADO TARTAR** 5
shallot, lemon, olive oil
- BRANZINO CHERRY TOMATO CEVICHE** 5
branzino cherry tomato ceviche, lemon, orange, fennel, dill
- SESAME TUNA TARTAR** 5
tuna, chive, shallot, cucumber
- SHRIMP LEMON CEVICHE** 5
shrimp, scallion, red onion, fennel, lemon

SAVORY

served with mixed green salad

- QUICHE ARTICHOCKE ASPARAGUS** caramelized onion, tomato 7
- FIG, GORGONZOLA & PROSCIUTTO TART** walnut, arugula, tomato 10

CIABATTA COLD SANDWICH

served with mediterranean fries or mixed green salad

- PAN BAGNAT** (provençal tuna & vegetable sandwich) 11
tuna, tomato, hard boiled egg, olives, red onions, mesclun salad
- ROAST TURKEY** 11
roast turkey, gruyere, tomato, romaine, basil mayo
- ROAST BEEF** 11
roast beef, fontina cheese, tomato, arugula, caper mayo
- SHRIMP AVOCADO CLUB** 11
shrimp, avocado, panchetta, tomato, romain, red onion, sun-dried tomato mayo
- TUSCAN BRAISED HAM & CHEESE** 11
ham, gruyere, tomato, romaine, whole grain mustard

PANINI

served warm with mediterranean fries or mixed green salad

- CHICKEN** 10
mozzarella, cumin-cilantro mayonnaise, scallion, tomato
- CHICKEN CLUB** 10
thyme, lemon mayonnaise, pancetta, tomato, romaine
- LAMB OREGANO** 12
greek yogurt, cucumber, red onion
- NEW YORK STEAK** 12
fontina cheese, caramelized onion
- PROSCIUTTO MOZZARELLA** 11
basil, pine nut, parmesan, tomato
- VEGETABLE** 10
eggplant, zucchini, bell pepper, tomato, onion, goat cheese

SALAD

- FIG & OLIVE SALAD** 12
fig, olive, tomato, parmesan, manchego, gorgonzola, goat, walnut, apple
- PROVENCE VEGETABLE CHICKEN SALAD** 12
chicken, herbs, lemon, garlic; grilled zucchini, eggplant, tomato asparagus, red onion, avocado, arugula, parmesan, pine nut 18 year balsamic vinegar
- CAESAR SALAD** plain / chicken or shrimp 9/12
romaine salad, croutons, parmesan, anchovy, creamy olive oil mayo dressing
- MELON & PROSCIUTTO DI PARMA SALAD** 14
prosciutto, canteloupe, spinach, cherry tomato, shallot, haricots verts, brussel sprouts, toasted sliced almond, pinot noir & gorgonzola dressing
- SHRIMP & MARINATED SALMON SALAD** 14
shrimp, cilantro, fennel, avocado, tomato, toast, marinated salmon citrus dressing
- NICOISE SALAD** 12
canned bonito tuna, haricot vert, tomato, potato, hard boiled egg olive, anchovies, salad, red bell pepper, citrus dressing
- MEDITERRANEAN GREEK SALAD** 9
feta cheese, black olive, tomato, mesclun salad, red onion red bell pepper
- MIXED GREEN SALAD** 6
mesclun salad, scallion, tomato, 18 year aged balsamic dressing

ENTREES

ROTISSERIE CHICKEN	15
chicken, herbes de provence, lemon, garlic mashed potatoes, haricots verts	
THYME CHICKEN PAILLARD	16
free range chicken breast marinated with thyme served with a salad of haricots verts, spinach, brussel sprouts, tomato, almond	
GRILLED LAMB SKEWERS & COUSCOUS	18
grilled lamb on rosemary skewers, peppers, yogurt, honey couscous, vegetables	
SHRIMP & SCALLOP PAELLA	18
grilled shrimp & scallop marinated with pimenton, saffron rice eggplant tapenade, bell pepper, tomato, garlic	
SALMON A LA ANDALUCÍA CON OREGANO	18
seared salmon, zucchini, fennel, tomato, chickpeas verdial olives, oregano, lemon	
PENNE FUNGHI TARTUFO	14
cremini mushroom, parmesan, black truffle paste fresh parsley, scallion	
PENNE MEDITERRANEO	15
shrimp, tomato, garlic, cilantro, scallion spicy sundried tomato olive oil	

CATERING & PLATTERS

minimum 6 person order - price per person

MEDITERRANEAN CROSTINI TASTING PLATTER	6
(3pcs pp or choice) mix of all our crostini (see page 1)	
ITALIAN CURED MEAT PLATTER (price pp)	7
platter of select italian cured meats including prosciutto di parma rosemary speck, & bresaola. served with fig jam, fig & walnut tapenade, toasted bread	
SPANISH CURED MEAT & CHEESE PLATTER (price pp)	7
platter of select Spanish cured meats & cheeses including jamon serrano, manchego, marcona almonds, fig jam, fig & walnut tapenade toasted bread	
MEDITERRANEAN CURED MEAT & CHEESE PLATTER	10
(price pp) tasting of select Mediterranean cured meats & cheese including jamon serrano, saucisson sec, rosemary speck, bresaola prosciutto di parma, manchego, fontina & parmesan. served with fig jam, marcona almonds, fig & olive tapenade, toasted bread	

CATERING & PLATTERS continuation...

minimum 6 person order - price per person

MEDITERRANEAN CHEESE PLATTER (price pp)	10
chevre (goat), gorgonzola dolce (cow), rocchetta (cow, sheep, goat) manchego (sheep), fontina (cow), parmesan (cow). served with fig & olive tapenade & marcona almonds	
ASSORTED COLD CIABATTA SANDWICH PLATTER	9
(assorted or choice) an assortment of sandwich: tuna pan bagna, roast turkey gruyere, roast beef basil mayo, shrimp avocado club ham & cheese tomato	
ASSORTED TARTINE PLATTER (assorted or choice)	9
an assortment of open-face tartines: shrimp-basil-avocado, chicken salad, prosciutto-goat cheese, provence grilled vegetable	
ASSORTED PANINI PLATTER (assorted or choice)	9
assortment of panini: rosemary chicken, lamb-oregano, new york sirloin steak, vegetable mozzarella	
FIG & OLIVE SALAD (price pp)	7
figs, olives, tomatoes, parmesan reggiano, manchego, gorgonzola goat cheese, walnuts, apples, 18 year aged balsamic dressing	
PROVENCE VEGETABLE CHICKEN SALAD (price pp)	9
free range rotisserie chicken marinated with herbes de provence, lemon & garlic, grilled zucchini, eggplant, tomato, asparagus, red onion avocado, arugula, parmesan, pine nut, 18 year balsamic vinegar Picholine Olive Oil	
CAESAR SALAD PLAIN/CHICKEN OR SHRIMP (price pp)	7
romaine salad, garlic & rosemary croutons, parmesan, anchovy creamy olive oil mayo dressing	
MELON & PROSCIUTTO DI PARMA SALAD (price pp)	10
prosciutto, canteloupe, spinach, cherry tomato, shallot, haricots verts, brussel sprouts, toasted sliced almond, pinot noir & gorgonzola dressing	
SHRIMP & MARINATED SALMON SALAD (price pp)	10
tiger shrimp, cilantro, sliced fennel, avocado, tomato, toast with ricotta marinated raw salmon, citrus & cilantro dressing	
NICOISE SALAD (price pp)	8
canned bonito tuna, haricots vert, tomato, potato, hard boiled egg black olives, white anchovies, mesclun salad, red bell pepper red onion, citrus dressing	
MEDITERRANEAN GREEK SALAD (price pp)	6
feta cheese, black olives, tomato, mesclun salad, red onion red bell pepper	
MIXED GREEN SALAD (price pp)	4
mesclun salad, scallion, tomato, balsamic	

10% discount on www.figandolive.com

DESSERTS

CHOCOLATE POT DE CRÈME PUDDING	5
vanilla cream, crunchy praline	
APPLE TARTE	4
flaky puff pastry, caramelized apples	
FIG & WALNUT BISCOTTI	2
(3pcs) black mission figs, walnuts, spices	
LAVENDER MADELEINES	2
(2pcs) brown butter, lavender, almond, hazelnut, lemon	
CHOCOLATE CHIP FIG COOKIES	2
(3pcs) semisweet choc., mission figs	
COOKIES PLATTER	(per person) 4.50
assortment	
FRUIT PLATTER	(per person) 4.95
seasonal	



DRINKS

ICED TEA 16 OZ	2
ORANGE JUICE 16 OZ	3
COCA COLA, DIET COKE, SPRITE can	1.50
SPARKLING LEMONADE BY SAN PELLEGRINO can	2
SPARKLING ORANGE BY SAN PELLEGRINO can	2
HOUSE MADE LEMONADE 16 OZ	2
HOUSE MADE RASPBERRY LEMONADE 16 oz	2
STILL WATER bottle 250ml	2
SPARKLING WATER bottle 250ml	2