

## F&O BOX SPECIALS

Choice 1: 1 SOUP plus 1 SALAD <b>plus</b> 1 biscotti	18
Choice 2: 1 SOUP plus 1 PANINI <b>plus</b> 1 biscotti	18
Choice 3: 1 SOUP plus 1 PASTA <b>plus</b> 1 biscotti	20

## SOUP

PROVENÇAL CARROT & THYME carrot, celery, onion, garlic, thyme, olive oil crouton - Cilantro Olive Oil	6
NORTHERN ITALIAN MUSHROOM & TRUFFLE cremini mushroom, garlic, onion, thyme served with artichoke truffle tapenad parmesan - White Truffle Olive Oil	6
CÔTE D'AZUR FISH SOUP traditional fish soup from the South of France served with garlic saffron aioli and olive oil crackers	6

## PANINI

served warm with mediterranean fries or mixed greens salad

ROSEMARY CHICKEN PANINI roasted chicken, mozzarella, cumin-cilantro mayonnaise, scallion, tomato	14
FIG & OLIVE CLUB SANDWICH chicken, tuscan ham, thyme, lemon mayonnaise, pancetta, tomato, romaine	14
NEW YORK SIRLOIN STEAK PANINI sliced sirloin steak marinated with rosemary, fontina cheese, caramelized onion	14
SEARED YELLOW FIN TUNA PANINI black pepper crusted yellow fin tuna, tomato, cucumber, arugula, scallion, cilantro lemon red pepper cilantro olive oil emulsions	14

## SALAD

FIG & OLIVE SALAD romaine hearts, mesclun, fig, apple, manchego, dolce gorgonzola, tomato walnut, olive, scallion, 18 year old fig & balsamic - Arbequina Olive Oil	14
GRILLED THYME CHICKEN PAILLARD SALAD free range marinated chicken breast with lemon thyme, almond, arugula, spinach brussel sprouts, pickled red onion, tomato, haricot vert, bell pepper, caper, lemon Picholine Olive Oil	15
ROMAINE & ENDIVE BABY BEETS SALAD romaine hearts, endive, beet, apple, maple pecan, gorgonzola, goat cheese with pistachio, raspberry sherry	14
CAESAR SALAD (add chicken for \$5) romaine hearts, croutons, parmesan, anchovy, caesar dressing	13
TUNA & BAY SCALLOP SESAME SALAD yellow fin tuna, black pepper, marinated bay scallops, mixed greens, tomato cucumber, marcona almond, cilantro, toasted sesame oil, lemon dressing	14

## ENTREES

GRILLED STEAK SKEWERS & COUSCOUS (lunch only) grilled steak on rosemary skewers, bell pepper, greek yogurt, honey, couscous with fig, red onion, scallion, tomato - Koroneiki Olive Oil	17
FIG & OLIVE TAJINE free range chicken marinated with Moroccan spices, served with fig, olive, apricot, carrot, zucchini, cipolini onion, toasted almond, couscous with cilantro and harissa Hojiblanca Olive Oil	17
FRENCH RIVIERA ROASTED CHICKEN free range organic chicken, marinated in Herbs de Provence, lemon, garlic served with mashed potato & haricot vert - Rosemary Olive Oil	21
SALMON A LA ANDALUCÍA seared organic salmon, zucchini, fennel, tomato, chickpea, verdial olive, fresh oregano, garlic, lemon - Picual Olive Oil	18
PAELLA DEL MAR black tiger shrimp, sea scallop, garden vegetable, artichoke tapenade, saffron rice rouille, Pimenton & Oregano Olive Oil	21
FIG & OLIVE MEDITERRANEAN TASTING grilled chicken with herbs, grilled vegetable - Lemon Olive Oil grilled steak skewer, bell pepper, Greek yogurt & honey, couscous, fig grilled shrimp on rosemary skewer, tomato, saffron rice - Oregano Olive Oil	23

## PASTA

PENNE FUNGHI TARTUFO cremini and black trumpet mushroom, parmesan, fresh parsley, scallion (add grilled chicken for \$5)	15
SPAGHETTI MEDITERRANEO shrimp, tomato, garlic, cilantro, scallion, spicy sundried tomato olive oil	16
PUMPKIN SAGE RAVIOLI House made sage ravioli with free range chicken, ricotta and charmoula, pumpkin olive oil emulsion, roasted pumpkin seeds, parmesan cheese and aged balsamic Frantoio Olive Oil	15



## SIDES

Sautéed Spinach, Fig, Marcona Almond, Garlic	5
Olive Oil Mashed Potato, Chive	5
Haricot Vert, Caramelized Shallot	5
Goat Cheese & Chive Gnocchi	5
Sautéed Cremini Mushroom with Thyme and Shallot	5
Roasted Honey Eggplant	5
Mixed Greens Salad, Tomato, Scallion, Balsamic	5

## DESSERTS

CHOCOLATE POT DE CRÈME PUDDING vanilla cream, crunchy chocolate	5
APPLE TARTE flaky puff pastry, caramelized apples	5
FIG & WALNUT BISCOTTI (3pcs) orange zest, cinnamon	2
DESSERT "CROSTINI" cherry, mascarpone, pistacio on shortbread	5
CHOCOLATE CHIP FIG COOKIES (2pcs) made with mission figs	2
COOKIE PLATTER assortment (per person)	4.50

## DRINKS

FRESHLY SQUEEZED ORANGE JUICE 16 oz	2.50
COCA COLA, DIET COKE, SPRITE can	2.50
STILL WATER bottle 250ml	2
SPARKLING WATER bottle 250m	2



## CATERING & PLATTERS

pre-order - 24 hours in advance - minimum 6 person order - price per person

MEDITERRANEAN CROSTINI TASTING PLATTER (3pcs pp) chefs selection	8
ITALIAN CURED MEAT PLATTER (price pp) selected italian cured meats including prosciutto di parma, rosemary speck, & bresaola, served with fig jam, fig & walnut tapenade, toasted bread	8
SPANISH CURED MEAT & CHEESE PLATTER (price pp) selected Spanish cured meats & cheeses including jamon serrano manchego, marcona almonds, fig jam, fig & walnut tapenade, toasted bread	8
MEDITERRANEAN CHEESE PLATTER (price pp) Fromage de Chevre, Gorgonzola Dolce, Robiola, Manchego Rocchetta served with fig & olive tapenade & marcona almonds	11
ASSORTED PANINI PLATTER (assorted or choice) assortment of panini: rosemary chicken, fig & olive chicken club new york sirloin steak	11
FIG & OLIVE SALAD (price pp) romaine hearts, mesclun, fig, apple, manchego, dolce gorgonzola, tomato walnut, olive, scallion, 18 year old fig & balsamic - Arbequina Olive Oil	14
GRILLED THYME CHICKEN PAILLARD SALAD (price pp) free range marinated chicken breast with lemon thyme, almond, arugula, spinach brussel sprouts, pickled red onion, tomato, haricot vert, bell pepper, caper, lemon Picholine Olive Oil	15
ROMAINE & ENDIVE BABY BEET SALAD (price pp) romaine hearts, endive, beet, apple, maple pecan, gorgonzola, goat cheese with pistachio, raspberry vinaigrette	14
CAESAR SALAD (add grilled shrimp or chicken for \$5) (price pp) romaine hearts, garlic & rosemary croutons, parmesan, anchovy, caesar dressing	13
TUNA & BAY SCALLOP SESAME SALAD (price pp) yellow fin tuna, black pepper, marinated bay scallops, mixed greens, tomato cucumber, marcona almond, cilantro, toasted sesame oil, lemon dressing	14
ASSORTMENT OF DESSERTS (price pp) apple tart, dessert "crostini", lavender brown butter madeleines chocolate pot de creme	9
FRUIT SALAD assortment of seasonal fruit (price pp)	6

## CATERING- PLATTERS FOR 10 PEOPLE

FIG & OLIVE MEDITERRANEAN TASTING grilled chicken with herbs, grilled vegetable - Lemon Olive Oil grilled steak skewer, bell pepper, Greek yogurt & honey, couscous, fig grilled shrimp on rosemary skewer, tomato, saffron rice - Oregano Olive Oil	220
SALMON A LA ANDALUCÍA seared salmon, zucchini, fennel, tomato, chickpea, verdial olives, oregano, lemon	170
PENNE FUNGHI TARTUFO cremini and black trumpet mushroom, parmesan, fresh parsley, scallion add grilled chicken for \$50	140
SPAGHETTI MEDITERRANEO shrimp, tomato, garlic, cilantro, scallion, spicy sundried tomato olive oil	150
ASSORTMENT OF DESSERTS apple tart, dessert "crostini", lavender brown butter madeleines chocolate pot de creme	80
FRUIT SALAD assortment of seasonal fruit (pre-order - 24 hours in advance)	50

## PRIVATE CATERING

Whether you are planning a casual get together or a corporate luncheon, your group will enjoy FIG & OLIVE signature dishes. Bring the refined flavors of the Mediterranean to all of your special gatherings. For more information, please call 212 319 8059



FIG & OLIVE  
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We look forward to your comments and suggestions; [delivery@figandolive.com](mailto:delivery@figandolive.com)

# FIG & OLIVE

## DELIVERY & CATERING

212 319 8059

DELIVERY: 47th to 57th Steet between 7th & 3rd Ave  
from 10am to 9pm, \$14 minimum delivery

CATERING: please call

ORDER thru phone or online

SIGNATURE CROSTINI 8/15  
(3pieces/6 pieces)  
olive oil toasts topped with select  
mediterranean ingredients. your choice of:  
mushroom, truffled artichoke, parmesan  
roasted bell pepper, ricotta, caper  
crushed tomato, olive oil  
manchego, fig, marcona almond  
gorgonzola, onion, cremini  
copa, goat cheese, honey, almond, scallion  
prosciutto, ricotta, fig, olive, walnut  
salmon, ricotta, citrus, cilantro  
shrimp, avocado, cilantro, tomato  
boquerones, tomato, charmoula



JAMON IBERICO 20  
Traditional Jamon Iberico  
Pan Con Tomate  
Jamon Iberico, Manchego  
Olives, Pan Con Tomate



CHEESE (plate of 5) 14  
served with fig & olive tapenade  
marcona almonds & toasted bread  
Fromage de Chevre (Goat)  
Gorgonzola Dolce (Cow)  
Robiola (Cow/Sheep)  
Manchego (Sheep)  
Rocchetta (Cow, Sheep, Goat)



MARINATED VEGETABLE 5/15  
(1 variety/all variety)  
artichoke, garlic, parmesan, balsamic  
bell pepper, pimenton, capers, olives  
fennel with orange, cilantro  
zucchini, pesto ricotta, pine nuts



OLIVES (mixed) 5  
Nicoise Olives Herbs de Provence  
Verdial Olives Thyme Laurel  
Arbequina Olives  
Manzanilla Lemon Olives