

FIG & OLIVE

PRIX-FIXE LUNCH \$28

Monday to Friday - 3 courses

CROSTINI TASTING

chefs selection of 3 or 6 (add \$8/\$15)

Choice of:

Mushroom, Truffle Artichoke, Parmesan
Roasted Bell Pepper, Ricotta, Capers
Crushed Tomato, Olive Oil
Manchego, Fig, Marcona Almond
Gorgonzola, Onion, Cremini

Copa, Goat Cheese, Honey, Almond
Prosciutto, Ricotta, Fig, Olive, Walnut
Salmon, Ricotta, Citrus, Cilantro
Shrimp, Avocado, Cilantro, Tomato
Boquerones, Tomato, Charmoula

PROVENÇAL CARROT & THYME SOUP

Carrot, celery, onion, garlic, thyme, olive oil crouton - Cilantro Olive Oil

NORTHERN ITALIAN MUSHROOM & TRUFFLE SOUP

Cremini mushroom, garlic, onion, thyme - White Truffle Olive Oil

CÔTE D'AZUR FISH SOUP

Traditional fish soup from the South of France
served with garlic saffron aioli and olive oil crackers

BEEF CARPACCIO

Beef, 18 year old balsamic vinegar, baby arugula, tomato, parmesan
Truffle Olive Oil

ZUCCHINI CARPACCIO

Zucchini finished with olive oil, lemon pine nut, parmesan
Picholine Olive Oil



GRILLED THYME CHICKEN PAILLARD SALAD

Free range marinated chicken breast with lemon thyme, arugula, spinach
brussel sprout, pickled red onion, tomato, haricot vert, almond, bell pepper
capers, lemon - Picholine Olive Oil

PENNE FUNGHI TARTUFO

Cremini and black trumpet mushrooms, parmesan, parsley, scallion - White Truffle Olive Oil
Add grilled chicken for \$7

SALMON A LA ANDALUCIA

Seared salmon, zucchini, fennel, tomato, chickpeas, verdial olive
fresh oregano, garlic, lemon - Picual Olive Oil

GRILLED STEAK SKEWERS & COUSCOUS

Grilled steak on rosemary skewers, bell pepper, Greek yogurt, honey
couscous with fig, red onion, scallion, tomato
Koroneiki Olive Oil



COFFEE or TEA served with BISCOTTI

FIG & OLIVE
PRIX-FIXE DINNER \$38

Sunday - Thursday until 7:30pm - 3 courses

CROSTINI TASTING

chefs selection of 3 or 6 (add \$8/\$15)

Choice of:

Mushroom, Truffle Artichoke, Parmesan
Roasted Bell Pepper, Ricotta, Capers
Crushed Tomato, Olive Oil
Manchego, Fig, Marcona Almond
Gorgonzola, Onion, Cremini

Copa, Goat Cheese, Honey, Almond
Prosciutto, Ricotta, Fig, Olive, Walnut
Salmon, Ricotta, Citrus, Cilantro
Shrimp, Avocado, Cilantro, Tomato
Boquerones, Tomato, Charmoula

PROVENÇAL CARROT & THYME SOUP

Carrot, celery, onion, garlic, thyme, olive oil crouton
Cilantro Olive Oil

NORTHERN ITALIAN MUSHROOM & TRUFFLE SOUP

Cremini mushroom, garlic, onion, thyme - White Truffle Olive Oil

BEEF CARPACCIO

Beef, 18 year old balsamic vinegar, baby arugula, tomato, parmesan
Truffle Olive Oil

ZUCCHINI CARPACCIO

Zucchini finished with olive oil, lemon pine nut, parmesan
Picholine Olive Oil



PENNE FUNGHI TARTUFO

Cremini and black trumpet mushrooms, parmesan, parsley, scallion - White Truffle Olive Oil
Add grilled chicken for \$7

TRIO DE LA MER BOUILLABAISE

Grilled scallops, lemon sole, striped bass, côte d' azur fish soup, shaved fennel
saffron garlic aioli and olive oil cracker - Saffron infused Olive Oil

SALMON A LA ANDALUCIA

Seared salmon, zucchini, fennel, tomato, chickpeas, verdial olive
fresh oregano, garlic, lemon - Picual Olive Oil

FIG & OLIVE TAJINE

Free range chicken marinated with Moroccan spices, served with fig, olive, apricot, carrot
zucchini, cippolini onion, toasted almond, couscous with cilantro and harissa
Hojiblanca Olive Oil



DESSERT "CROSTINI"

Amarena cherry, mascarpone
pistachio on shortbread with micro-basil

CHOCOLATE POT DE CRÈME

Crunchy praline financiers & vanilla cream