

FIG & OLIVE LUNCH MENU

Executive Chef - Pascal Lorange

Our menu is centered around local and imported ingredients to create refined and genuine flavors from the South of France Italy and Spain. Each dish is prepared with a selected extra virgin olive oil, served with freshly baked olive oil bread.

CROSTINI

3 for \$10 / 6 for \$19

VEGETABLES

\$8 Each / 4 for \$21

Artichoke, Garlic
Parmesan, Balsamic

Pickled Cucumber, Yogurt
Pink Peppercorn

Bell Pepper, Pimenton
Capers, Olives

Zucchini
Pesto Ricotta, Pine Nut

Cucumber, Shallot, Yogurt, Pink Peppercorn

Burrata, Tomato, Herbs, Balsamic

Roasted Bell Pepper, Ricotta, Caper

Manchego, Fig, Marcona Almond

Prosciutto, Ricotta, Fig, Olive, Walnut

Salmon, Ricotta, Citrus, Cilantro

Shrimp, Avocado, Cilantro, Tomato

Crab, Yogurt, Tarragon, Tomato

Boquerones, Tomato, Charmoula

Mushroom, Truffle Artichoke, Scallion, Parmesan

CHEESE

Assortment for \$19

Served with Fig Jam
Marcona Almond & Toast

Fromage de Chèvre (Goat)

Gorgonzola Dolce (Cow)

Burrata (Cow)

Manchego (Sheep)

Rocchetta (Cow, Sheep, Goat)

CRUDO

Tuna \$15

Cucumber, Chive, Cilantro
Lemon Sesame Dressing
Coratina Olive Oil

Branzino \$14

Fresh Herb Tapenade
Basil, Tomato, Lime
Marques de Griñon Olive Oil

Salmon \$13

Orange, Grapefruit, Dill
Lemon, Scallion
Château Leoube Olive Oil

OLIVES

\$6 Mixed

Niçoise Olives Herbs de Provence

Verdial Olives Thyme Laurel

Arbequina Olives

Manzanilla Lemon Olives

CARPACCIO

Zucchini \$14

Lemon, pine nut, parmesan
Picholine Olive Oil

Yellow Fin Tuna \$15

Balsamic vinegar, cilantro, arugula
tomato, marcona almond
Toasted Sesame Oil

Beef \$15

Filet mignon, 18 year balsamic
baby arugula, tomato, parmesan
White Truffle Oil

JAMON IBERICO DE BELLOTA "CINCO JOTAS"

Degustation Plates

Traditional Jamon Iberico \$28
Pan Con Tomato

Jamon Iberico, Manchego \$26
Olives, Pan Con Tomato

APPETIZER

FIG GORGONZOLA TARTLET \$16

Warm gorgonzola, prosciutto, fig, walnut, arugula
scallion, tomato on a fine puff pastry

MEDITERRANEAN CHICKEN SAMOSA \$14

Chicken, cilantro, Greek yogurt
bell pepper, scallion - Harissa Olive Oil

SEA SCALLOPS & TRUFFLE ARTICHOKE TAPENADE \$16

Truffle artichoke, arugula, pine nut
aged balsamic - White Truffle Oil

PROVENCE VEGETABLES & BURRATA \$17

Burrata, tomato, balsamic, arugula, niçoise olive
zucchini, roasted bell pepper, pesto ricotta
Basil Olive Oil

COLD SOUP \$9.50

CUCUMBER & PINK PEPPERCORN

Cucumber, mint, lemon, orange, onion, pink peppercorn

GAZPACHO ANDALUCIA

Tomato, bell pepper, cucumber, onion, basil, pine nuts, olive oil bread, sherry vinegar

PEA & MINT

Sweet peas, mint, lemon thyme, onion, ricotta salata

SALAD

FIG & OLIVE SALAD \$16

Romaine hearts, mesclun, fig, apple, manchego, gorgonzola dolce, tomato, walnut olive, scallion, 18 year fig balsamic - Arbequina Olive Oil

GRILLED THYME CHICKEN PAILLARD SALAD \$18

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

MELON & PROSCIUTTO BURRATA SALAD \$19

Cantaloupe, prosciutto, burrata, pesto, arugula, tomato, fresh herbs, lemon - Picholine Olive Oil

BUTTER LETTUCE CRAB SALAD \$20

Butter lettuce with crab, tomato, avocado, cucumber, radish, hard boiled egg, scallion basil tarragon tomato yogurt - Manzanillo Olive Oil dressing

RIVIERA SHRIMP & SALMON SALAD \$19

Tiger shrimp and salmon ceviche marinated with fresh cilantro, citrus and olive oil, shaved fennel, arugula avocado, tomato, scallion, warm toast with ricotta, citrus & cilantro olive oil dressing - Arbequina Olive Oil

CAESAR SALAD \$13

Romaine hearts, parmesan, white anchovy, olive oil croutons, garlic, caesar dressing - Nocellara Olive Oil

Add grilled shrimp or chicken for \$7

PANINI \$17

Served with a side of mixed greens, tomato, scallion, fig balsamic dressing and Mediterranean fries

ROSEMARY CHICKEN PANINI

Free range chicken, mozzarella, artichoke, rosemary, chive, cumin & cilantro mayonnaise, scallion, tomato

NEW YORK SKIRT STEAK PANINI

Sliced skirt steak marinated with rosemary, tomato, fontina cheese, caramelized onion

FIG & OLIVE CLUB

Free range chicken, rosemary ham, lemon mayonnaise, pancetta, tomato, romaine hearts

TUNA PAN BAGNAT SANDWICH

Toasted thyme brioche, bonito tuna, hard boiled egg, tomato, red onion, olive, red bell pepper basil oil emulsion

For your convenience, a suggested gratuity of 20% will be added to parties of 6 or more.

Eating raw or undercooked fish, shellfish, eggs, or meat increase the risk of food borne illness. Although efforts will be made to accommodate food allergies, we cannot guarantee meeting your needs. If you have a food allergy, please speak to the manager, chef or your server.

PASTA

PENNE FUNGHI TARTUFO \$19

Cremini and black trumpet mushroom, parmesan, parsley, scallion - White Truffle Olive Oil

Add grilled chicken for \$7

SPAGHETTI CALAMARI \$24

Fresh basil spaghetti, grilled calamari marinated with lemon and harissa, tomato, garlic, shallot - Harissa Olive Oil

MAIN COURSE

FIG & OLIVE SUMMER TAJINE \$27

Free range chicken marinated with Moroccan spices, lemon confit, served with fig, olive, carrot zucchini, cipolini onion, tomato, toasted almond, couscous with cilantro and harissa - Hojiblanca Olive Oil

MEDITERRANEAN BRANZINO WITH FIG & BALSAMIC \$30

Glazed with fig & 18 year old balsamic vinegar, snow pea and fig

Koroneiki Olive Oil

SALMON A LA ANDALUCIA \$30

Seared organic salmon, zucchini, fennel, tomato, chickpea, verdial olive, fresh oregano, garlic, lemon

Picual Olive Oil

TRUFFLE RISOTTO \$27

Arborio rice, black trumpet and cremini mushroom, scallion, parmesan, parsley

White Truffle Oil

PAELLA DEL MAR \$32

Saffron rice, black tiger shrimp, sea scallop, calamari, mussels, chicken breast, green pea red bell pepper, artichoke, saffron aioli, pimenton & oregano - Hojiblanca Olive Oil

LEMON SOLE PAPILOTE \$32

Steamed lemon sole filet in papillote with zucchini, eggplant, fennel, tomato, thyme, scallion, saffron served with olive oil chive mashed potato - Arbequina Olive Oil

FILET MIGNON \$39

Grass fed beef marinated with rosemary, thyme and garlic - Arbequina Olive Oil Béarnaise haricot vert, caramelized shallot, olive oil chive mashed potato

ROSEMARY LAMB CHOPS \$39

Grilled lamb chops smoked à la minute with a bouquet of Herbs de Provence

goat cheese & chive gnocchi, roasted honey thyme eggplant - Rosemary Garlic Olive Oil

SIDES \$8

Sautéed Spinach, Fig, Garlic, Marcona Almond

Haricot Vert, Caramelized Shallot

Grilled Asparagus

Mixed Green Salad, Tomato, Scallion, Balsamic

Sautéed Cremini Mushroom with Thyme and Shallot

Olive Oil Chive Mashed Potato

Goat Cheese & Chive Gnocchi

Roasted Honey Thyme Eggplant

Fingerling Potato, Herbs de Provence