

FIG & OLIVE PRIX-FIXE LUNCH \$29

3 courses

CROSTINI TASTING

chefs selection of 3 or 6 (add \$9/\$16)

Choice of:

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

COLD CUCUMBER SOUP

mint, lemon, orange, onion, pink peppercorn

GAZPACHO ANDALUCIA SOUP

Tomato, bell pepper, cucumber, onion, basil, pine nuts, sherry vinegar

PEA & MINT SOUP

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

BEEF CARPACCIO

Beef, 18 year balsamic, baby arugula, tomato, parmesan
White Truffle Oil

PICKLED CUCUMBER MARINADE

Pickled Cucumber, Yogurt, Pink Peppercorn



PAELLA DEL MAR

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

CAESAR SALAD

Romaine hearts, parmesan, white anchovy, olive oil croutons, caesar dressing
Nocellara Olive Oil
Add grilled shrimp or chicken for \$7

PENNE FUNGHI TARTUFO

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

SALMON A LA ANDALUCIA

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

GRILLED FILET MIGNON SKEWERS & COUSCOUS

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



COFFEE or TEA served with BISCOTTI