



Menu

Olive ME
RESTAURANT

OLIVE ME LOVES OLIVE YOU

EST. 2017

Appetizer

12

TUNA TARTARE

Local tuna served with egg, capers, salmon roe and lemon

15

SALMON TARTARE

Salmon with avocado & lemon

12

TRIO OF ZUCCHINI

Green zucchini, cream cheese, sundried tomato, Rucola, Green zucchini, cream cheese and salmon
Green zucchini, cream cheese with mint

12

CRISPY FRICO CUPS

Frico cups served with shrimps cocktail, Smoked salmon, shrimp avocado & pomegranate

Starter

MIX GARDEN SALAD

Mix salad tossed with sundried tomato, artichoke, cucumber, cherry tomato, olives and Italian dressing

10

BEEF CARPACCIO

Thinly slice beef served with arugula, parmesan and balsamic reduction

15

BEET ROOT AND FETA SALAD

Boiled and marinated beet root served with fresh baby spinach and feta cheese

12

AJILLO PRAWNS

Sautéed prawns, broccoli and fresh tomato with red bell pepper emulsion

10

Soup

10

GREEN LENTIL SOUP

Braised green lentils with garlic, leeks, vegetables stock

12

SEA FOOD SOUP

Traditional Sicilian sea food soup with garlic bread

Pasta

- 18 **LINGUINE SCAMPI (AL)**
Linguine pasta tossed with sautéed scampi,
white wine, cherry tomato and basil
- 15 **PUMPKIN TORTELLINI**
Pumpkin tortellini tossed with fresh
green zucchini and cream sauce
- 15 **TUNA SPAGHETTI**
Spaghetti tossed with slice raw tuna, arugula,
capers, basil, red chili, onion, garlic and olive oil
- 14 **FUSILLI WITH LEMON PESTO**
Fusilli pasta ,Lemon, basil ,almond garlic with
parmesan cheese

Main Course

- PAN FRY FISH FILLET** 15
Served with mash pumpkin, crusted pumpkin
and lemon butter sauce
- GRILLED BEEF TENDERLOIN (AL)** 18
Served with truffle mash and red wine sauce
- SEARED SALMON FILLET** 18
Served with carrot puree, steamed
asparagus and dill cream sauce
- GRILLED TUNA MEDALLION** 16
Served with slow roasted potato and zucchini
cannelloni and chimichurri sauce

Dessert

- 14 **WARM CHOCOLATE PUDDING**
Chocolate sauce, Hazelnut crumble, Coco powder, egg,
dark chocolate, butter,
fresh cream with vanilla ice cream
- 12 **CHEESY OREO MOUSSE**
Crème anglaise, almond sponge with blueberry sauce
- 12 **TIRAMISU (AL)**
Mascarpone cheese, whipped cream, egg, sugar, coffee
- 12 **EARL GREY CREAM BRULEE**
Infused earl gray tea ,egg, cooking cream, vanilla, sugar
- 12 **FRESH FRUIT PLATTER**
Watermelon ,pineapple, honey melon ,apple ,pear
- 4 Per **CHOICE OF ICE CREAM**
Scoop Vanilla, Rum & Raisins, Chocolate, Fruit & Nuts