

FIG & OLIVE

DINNER

SPRING SEASON

We believe in the magic of the Mediterranean cuisine, concentrating on the freshest & simplest ingredients to feed both the body & the mind. Our menu is centered around olive oils & ingredients carefully selected from premier farms & vendors for their genuine taste & seasonality.

POUR LA TABLE

RIVIERA CROSTINI

CHOICE OF THREE 16 | CHOICE OF SIX 28

Burrata, Roasted Cherry Tomatoes,
Basil Pesto, Toasted Pine Nuts

Confit Caramelized Onions, Flavored
Goat Cheese

Prosciutto, Manchego Cheese, Fig
Jam & Spicy Almonds

MEZZE

EACH 10 | TASTING 23

Labneh, Pomegranate, Date Molasses, Za'atar

Baba Ghanoush, Tahini, Aleppo Chili & Cilantro

Roasted Carrot Hummus, Pumpkin & Cumin Seed
Dukkah

SMALL PLATES

Yellowfin Tuna Crudo* 26

Jalapeño-Fennel Salsa Verde, Labneh, Lightly
Pickled Fennel.

Mediterranean Tacos 18

Roasted Carrot Hummus, Charred Riveria Vegetables,
Chickpea Tortillas, Chili Crisp.

Tuna Meatballs 21

Rosemary & Lemon Yogurt, Green Olive Gremolata, Toasted Pine Nuts.

Spanish Octopus a la Plancha 27

Fingerling Potatoes, 'Nduja, Celery, Red Onion, Capers, Mojo Picón.

Burrata di Bufala 19

Roasted Baby Beets, Pickled Shallot, Toasted Pistachio.

Broccoli Pesto & Sausage Flatbread 21

Charred Broccoli, 'Nduja, Burrata.

Wild Mushroom Croquettes 16

Black Truffle Aioli.

SALAD

WITH GRILLED CHICKEN ADD 11, SALMON ADD 13,
SHRIMP ADD 11, STEAK ADD 14

Little Gem Salad* 18

Shaved Cucumber, Avocado, Toasted Almonds,
Ricotta Salata, Fresh Herbs & Shallot Mustard
Vinaigrette.

FIG & OLIVE Salad 22

Frisée, Radicchio, Shaved Fennel, Black Mission Figs, Sun-
Dried Tomatoes, Gorgonzola Dolce, Candied Pecans.

Spring Vegetable Tabbouleh 21

Asparagus, Broccoli, Radish, Pomegranate, Bulgur, Currants,
Lemon Dressing, Puffed Quinoa.

 Gluten Friendly

FIG & OLIVE

PRIX FIXE DINNER

48 PER PERSON | SUNDAY — THURSDAY

ENHANCEMENTS

Riviera Crostini

\$10 SUPPLEMENT | CHOOSE THREE

Burrata, Roasted Cherry Tomatoes, Basil Pesto, Toasted Pine Nuts
Confit Caramelized Onions, Flavored Goat Cheese
Prosciutto, Manchego Cheese, Fig Jam & Spicy Almonds

Mezze Tasting

\$18 SUPPLEMENT

Roasted Carrot Hummus, Baba Ghanoush, Labneh.

APPETIZERS

Baby Arugula Salad

Shaved Fennel, Charred Lemon Vinaigrette, Grana Padano, Spicy Almonds.

Tuna Meatballs

Rosemary & Lemon Yogurt, Green Olive Gremolata, Toasted Pine Nuts.

Wild Mushroom Croquettes

Black Truffle Aioli.

ENTRÉES

Moroccan-Spiced Salmon*

English Pea Tahini, Glazed Carrots, Bulgur, Currants, Spicy Almonds.

Paccheri

Riviera Tomato Sauce, Roasted Eggplant, Basil, Burrata.

Roasted Brick Chicken

Smashed Fingerling Potatoes, Riviera Vegetables, Kalamata Olives,
Salsa Verde.

Peppercorn-Crusted Strip Steak*

Sunchoke-Potato Purée, Charred Asparagus, Red Onion Petals, Bagna Càuda.

\$10 SUPPLEMENT

DESSERT

Flourless Chocolate Cake

Piment d'Espelette, Espresso-Whipped Cream, Caramel Popcorn.

Lemon & Olive Oil Cake

Arbequina Semifreddo, Mint-Basil Crème Fraîche, Pine Nut Brittle.

LIMITED TO PARTIES OF 10 OR FEWER.

ENTRÉES

Moroccan-Spiced Salmon* 32

English Pea Tahini, Glazed Carrots, Bulgur, Currants,
Spicy Almonds.

Branzino a la Plancha 39

Fregola Provençale, Vin Jaune Sauce, Basil Oil.

Paella "Riviera" 37

Shrimp, Mussels, Calamari, Piquillo Peppers, Braised
Fennel, Chorizo Crisps.

Lamb Top Sirloin* 41

"Ras el Hanout" Crusted, Crispy Polenta, Roasted
Carrots, Pomegranate, Almonds, Harissa Yogurt.

Free-Range Brick Chicken 36

Smashed Fingerling Potatoes, Riviera Vegetables,
Kalamata Olives, Salsa Verde.

FIG & OLIVE Burger* 28

Brandy Caramelized Onions, Applewood Bacon, Gruyère
Cheese, Grainy Mustard Sauce, Rosemary Parmesan
Fries.

Peppercorn-Crusted Strip Steak* 40

Sunchoke-Potato Purée, Charred Asparagus, Red Onion
Petals, Bagna Càuda.

Steak Frites* (8 oz) 42

Rosemary-Parmesan Fries & Arugula Salad, Served
with a Choice of F&O Steak Sauce or Brandy Peppercorn
Sauce.

Paccheri 28

Riviera Tomato Sauce, Confit Eggplant, Burrata.

ADD SHRIMP 8 SUPPLEMENT

Mafaldine 31

Mushroom Ragout, Black Truffle, Roasted Asparagus,
Grana Padano, Rustic Breadcrumbs.

Amalfi Seafood Risotto 39

Crustacean Jus & Riviera Pesto.

SIDES

11 EACH | THREE FOR 30

Roasted Broccoli

Bagna Càuda, Breadcrumbs

Roasted Baby Carrots

Tahini, Harissa, Pumpkin Seed Dukkah

Sautéed Baby Spinach

Figs & Toasted Almonds

Crispy Rosemary Polenta

Mojo Picón, Pecorino

Rosemary & Parmesan Fries

Truffle Fries (ADD 3)

Ratatouille

Tapenade Dressing, Basil

*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese increases the risk of foodborne 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.