

FIG & OLIVE

LUNCH 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 17 | CHOICE OF SIX 32

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.

Burrata di Bufala 19 🌿

Roasted Baby Beets, Pickled Shallot, Toasted Pistachio.

Tuna Meatballs 21

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

Carrot & Ginger Soup 15

Fines Herbes Oil, Puffed Quinoa.

Broccoli Pesto & Sausage Flatbread 21

Charred Broccoli, 'Nduja, Burrata.

Wild Mushroom Croquettes 16

Black Truffle Aioli.

SALAD

WITH GRILLED CHICKEN ADD 10, SALMON ADD 13,
SHRIMP ADD 11, STEAK ADD 14

Niçoise Salad 28

Rare Seared Tuna, Riviera Vegetables, Fingerling
Potatoes, Red Wine Vinaigrette, French Baguette
with Tapenade.

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.

Riviera Shrimp & Salmon Salad* 29 🌿

Frisée, Arugula, Shaved Fennel, Avocado, Grapefruit, Charred Lemon
Vinaigrette, Za'atar.

FIG & OLIVE

SANDWICH & BURGER

FIG & OLIVE Burger* 32
Brandy Caramelized Onions, Applewood Bacon, Gruyère Cheese, Grainy Mustard Sauce, Rosemary Parmesan Fries.

Salmon Burger 27
Cucumber Tzatziki, Pickled Red Onion, Arugula, Rosemary & Parmesan French Fries.

Grilled Chicken Sandwich 24
Spiced Yogurt Marinade, Tomato Agrodolce, Avocado, Red Onion, Arugula, Rosemary Chips.

Tuna Sandwich 28
Seared Rare Tuna, Prosciutto, Avocado, Basil Pesto & Spicy Mayo.

Crushed Avocado Toast 17
Chili Crisp, Feta, Pickled Shallot, Cilantro, Soft Hard-Boiled Egg.
(WITH CANDY BACON ADD 4, SALMON PASTRAMI ADD 6)

ENTRÉES

Moroccan-Spiced Salmon* 29
English Pea Tahini, Glazed Carrots, Bulgur, Currants, Spicy Almonds.

Branzino a la Plancha 32
Fregola Provençale, Tapenade Dressing, Basil Oil.

Mediterranean Baked Eggs 22
Tomato Sauce, Riviera Vegetables & Feta, Farm Eggs, Basil & Grilled Country Bread.

Free-Range Chicken Paillard 25 
Arugula, Shaved Fennel, Frisée, Roasted Tomatoes, Sicilian Pesto.

Paccheri 28
Riviera Tomato Sauce, Confit Eggplant, Burrata.
ADD SHRIMP 8 SUPPLEMENT

SIDES

11 EACH | THREE FOR 30

Sautéed Baby Spinach 
Figs & Toasted Almonds

Ratatouille 
Tapenade Dressing, Basil

Roasted Broccoli
Bagna Càuda, Breadcrumbs

 **Gluten Friendly**