

# FIG & OLIVE

## LUNCH

### WINTER 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, Roasted Grapes, Date Molasses

Baba Ghanoush, Tahini, Aleppo Chili & Cilantro

Sweet Potato Hummus, Pumpkin Seed Dukkah,  
Spicy Crunch

### SMALL PLATES

**Yellowfin Tuna Carpaccio\*** 24

Arbequina Olive Oil, Preserved Lemon & Jalapeño, Shallots,  
Pickled Fennel, Crispy Sunchokes.

**Tuna Meatballs** 21

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

**Burrata di Bufala** 19 🌿

Roasted Golden Beets, Honeycrisp Apple, Apple Cider Vinaigrette, Pistachio.

**Sweet Potato & Goat Cheese Flatbread** 20

Pumpkin Dukkah, Pickled Onions & Chili Oil.

ADD PROSCIUTTO 6 SUPPLEMENT

**Wild Mushroom Croquettes** 16

Black Truffle Aioli.

### SALAD

WITH GRILLED CHICKEN ADD 10, 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** 21 🌿

Kale & Red Cabbage, Figs, Sun-Dried Tomato, Shaved Pear,  
Gorgonzola Cheese, Candied Pecans.

**Riviera Shrimp & Salmon Salad\*** 29

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

# FIG & OLIVE

## NYC RESTAURANT WEEK

30 PER PERSON

### RIVIERA CROSTINI

12 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

### APPETIZERS

#### Baby Arugula Salad

Charred Lemon Vinaigrette, Honeycrisp Apple, Grated Grana Padano,  
Toasted Almonds, Za'atar.

#### Mediterranean Chickpea Tacos

Charred Riviera Vegetables, Sweet Potato Hummus, Chili Crisp.

#### Butternut Squash Soup

Whipped Mascarpone, Rustic Croutons, Star Anise.

#### Tuna Meatballs

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

### ENTRÉES

#### Moroccan-Spiced Salmon\*

Cauliflower Tahini, Haricots Verts, Golden Raisins, Almonds, Saffron  
Verjus.

#### Grilled Yogurt-Marinated Chicken

Ciabatta, Tomato Agrodolce, Avocado, Red Onion, Arugula.

#### Grilled Lamb Adana

Bulgur & Currants, Pickled Shallot, Pomegranate, Roasted Cauliflower,  
Chimichurri.

#### Paccheri

Riviera Tomato Sauce, Roasted Eggplant, Basil, Burrata.

### DESSERT

\$6 SUPPLEMENT

#### Café Gourmand

Espresso & Selections of Riviera "Douceureries."

Limited to parties of 10 or fewer.

## SANDWICH & BURGER

### FIG & OLIVE Burger\* 32

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

### Salmon Burger 27

Cucumber Tzatziki, Harissa Tapenade, Red Onions & Arugula,  
Rosemary & Parmesan French Fries.

### Grilled Yogurt-Marinated Chicken 24

Ciabatta, Tomato Agrodolce, Avocado, Red Onion, Arugula.

### 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 2, SALMON PASTRAMI ADD 4)

### ENTRÉES

#### Paccheri 28

Riviera Tomato Sauce, Confit Eggplant, Burrata.

ADD SHRIMP 8 SUPPLEMENT

### Free-Range Chicken Paillard 25

Shaved Fennel & Arugula, Roasted Tomatoes, Sicilian Pesto.

### Atlantic Salmon\* 29

Moroccan Spiced, Cauliflower Tahini, Haricots Verts, Almonds, Golden  
Raisins, Saffron Verjus.

### Lamb Adana 22

Bulgur, Currants, Pomegranate, Roasted Cauliflower, Spicy Almonds,  
Chimichurri.



Gluten Friendly

\*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.