

# 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 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

**Spanish Octopus a la Plancha** 27   
Fingerling Potatoes, 'Nduja, Celery, Red Onion, Capers, Mojo Picón.

**Tuna Meatballs** 21  
Rosemary & Lemon Yogurt, Green Olive Gremolata, Toasted Pine Nuts.

**Yellowfin Tuna Crudo\*** 26   
Jalapeño-Fennel Salsa Verde, Labneh, Lightly Pickled Fennel.

**Mediterranean Tacos** 18   
Roasted Carrot Hummus, Charred Riviera Vegetables, Chickpea  
Tortillas, Chili Crisp.

**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

**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.

**Spring Vegetable Tabbouleh** 21  
Asparagus, Broccoli, Radish, Pomegranate, Bulgur, Currants, Lemon  
Dressing, Puffed Quinoa.

# 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.

#### Peppercorn-Crusted Strip Steak\* 42

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

#### Braised Lamb Tagine 37

Zucchini, Baby Carrots, Couscous, Pomegranate, Toasted Almonds.

#### Free-Range Brick Chicken 36

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

#### FIG & OLIVE Burger\* 30

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

#### Mafaldine 31

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

#### Paccheri 28

Riviera Tomato Sauce, Confit Eggplant, Burrata.

ADD SHRIMP 8 SUPPLEMENT

## SIDES

11 EACH | THREE FOR 30

#### Sautéed Baby Spinach

Figs & Toasted Almonds

#### Roasted Broccoli

Bagna Càuda, Breadcrumbs

#### Roasted Baby Carrots

Tahini, Harissa, Pumpkin Seed Dukkah

#### Ratatouille

Tapenade Dressing, Basil

#### Haricots Verts

Confit Shallots, Toasted Almonds

 **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.