

# 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 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.

#### Tuna Meatballs 21

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

#### 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 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 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

## PRIX FIXE LUNCH

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

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

#### Tuna Meatballs

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

#### Broccoli Pesto & Sausage Flatbread

Charred Broccoli, 'Nduja, Burrata.

#### Wild Mushroom Croquettes

Black Truffle Aioli.

### ENTRÉES

#### Grilled Chicken Sandwich

Spiced Yogurt Marinade, Tomato Agrodolce, Avocado, Red Onion, Arugula, Rosemary & Parmesan French Fries.

#### Mediterranean Baked Eggs

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

#### Salmon Burger

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

#### Paccheri

Riviera Tomato Sauce, Confit Eggplant.

ADD BURRATA 5 SUPPLEMENT

### DESSERT

\$6 SUPPLEMENT

#### Café Gourmand

Espresso & Selections of Riviera "Douceries."

LIMITED TO PARTIES OF 10 OR FEWER.

## SANDWICH & BURGER

#### FIG & OLIVE Burger\* 28

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.

#### 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)

#### Grilled Chicken Sandwich 24

Spiced Yogurt Marinade, Tomato Agrodolce, Avocado, Red Onion, Arugula, Rosemary & Parmesan French Fries.

### ENTRÉES

#### Moroccan-Spiced Salmon\* 29

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

#### Free-Range Chicken Paillard 25

Shaved Fennel & Arugula, Roasted Tomatoes, Sicilian Pesto.

#### Mediterranean Baked Eggs 22

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

#### Paccheri 28

Riviera Tomato Sauce, Confit Eggplant, Burrata.

ADD SHRIMP 8 SUPPLEMENT

## STEAK FRITES

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

8 oz 42

 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.