

Olive & Ivy

Mediterranean Kitchen



oliveandivymediterranean.com

MEZE

MEZE IS THE EQUIVALENT TO TAPAS, THESE PLATES ARE SHARED BY FRIENDS & FAMILY AND PROVIDE THE BACKDROP OF SOCIAL GATHERING

SPREADS

Combo \$15, Hummus \$6, Tzatziki \$6
Roasted Eggplant \$6, Spicy Feta \$8
Served with house made pita bread.

FRIED GOAT CHEESE \$12

Croquettes served with fig jam

GRILLED OCTOPUS \$18

EVOO, gremolata,
horiatiki

SHRIMP SANTORINI \$15

sautéed shrimp fresh tomato, scallions,
onions garlic white wine rosemary
crumbled feta cheese

SAGANAKI \$12

Flaming kefalograviera
cheese, lemon, olive oil

CLAMS \$12

Steamed with butter,
garlic, white wine

FETA PHYLLO \$11

Baked & topped
with honey
& toasted sesame

PEI MUSSELS \$12

Steamed, with tomato, fennel,
ouzo, thyme, butter

FRIED CALAMARI \$15

With red pepper
oregano sauce

SPANAKOPITA \$8

House made with feta,
spinach, leeks, dill,
phyllo

SOUZOUKAKIA \$10

Baked greek meatballs
in spiced tomato sauce

GREEK GIGANTES \$10

Giant Beans in a rich tomato sauce
with crusty bread

MEDITERRANEAN NACHOS \$16

Rotisserie lamb, chicken, pork, olives,
peppers, onions, tomatoes, tzatziki,
house cheese blend



SOUPS AND SALADS

AVGOLEMONO \$5

Traditional greek egg lemon soup with
chicken & arborio rice

LENTIL SOUP \$5

Mediterranean vegetarian style

GOLDEN BEET SALAD \$12

Mixed greens pickled onion
olive oil vinegar, feta cheese

CAESAR \$10

Romaine, parmesan crisp, anchovies,
grissini breadsticks

PANZANELLA \$9

Greens, dill, scallions, feta, tomato,
EVOO, fresh lemon, rustic bread, basil

APPLE SALAD \$12

Mixed greens, granny smith apples, walnuts,
craisins, feta, in a honey apple cider vinaigrette

GREEK HORIATIKI \$14

Village style, tomato, cucumber, red onion,
olives feta, oregano, greek EVOO

ADD: FALAFEL \$4 CHICKEN \$5 SALMON \$6 SHRIMP (3) \$8

COMFORT

MOUSSAKA \$16

Layers of eggplant, aromatic ground beef, potato,
baked with béchamel and grated romano

BOLOGNESE \$17

Classic sauce, beef, tomato
puree, cooked slow tossed
with rigatoni pasta

RIGATONI \$17

Sausage, onion, roasted peppers,
roasted tomato, cannellini beans,
rosemary garlic EVOO shaved parmesan

ROASTED VEGETARIAN EGGPLANT \$16

Topped w/ Ratatouille, fresh
herbs & melted cheese

MUSHROOM RAGOUT \$22 Wild mushroom ragout and sweet peas, served over Hand rolled Pappardelle Pasta

Gluten Free Pasta Available

MEAT

CHAR-GRILLED LAMB CHOPS \$36

Served with roasted potato, sautéed zucchini & squash

PORTERHOUSE PORK CHOP \$26

Double cut, honey rosemary cured, pan basted, smashed potato and sautéed spinach

SHORT RIB \$26

Red wine, aromatic vegetables, fresh thyme, lemon zest, yukon gold smashed potato

COWBOY RIB EYE STEAK \$40

18oz Herb crusted, garlic smashed potatoes, fresh vegetables

SHISH KEBAB

Char-grilled, skewered served with seasoned rice & tzatziki, chop salad

LAMB \$20 BEEF \$18

CHICKEN \$18 PORK \$18

CHICKEN PALLARD \$22

Chicken breast, topped with pan broccoli rabe, oven roasted potato wedges, olives, roasted tomato EVOO

MEDITERRANEAN LAMB BURGER \$17

Feta, lettuce, tomato, mint yogurt on a brioche bun, fries

ROTISSERIE LEG OF LAMB \$22

Seasoned sliced leg of lamb served with roasted lemon potato and fresh greens

BISTRO STEAK \$26

Sliced, roasted crimini mushrooms, caramelized shallots, thyme, red wine served with smashed potato and fresh greens

CHAR-GRILLED CHICKEN THIGHS \$18

Ladolemono, served with roasted lemon potato and fresh greens

FISH

SALMON \$24

Pan seared with seasoned rice and green beans, vegetable pilaf, tomato citrus compote

SCALLOPS \$30

Pan seared, basil polenta, vegetable bruschetta

MAHI \$25

Tomato, onion, honey, white wine, fresh herbs over smashed potato side of sautéed greens

WHOLE FRESH CATCH MKT Price

Grilled Fresh Catch with EVOO, lemon, oregano, served whole, seasoned greens, roasted lemon potato

MEDITERRANEAN SEAFOOD \$30

clams, mussels, shrimp, calamari in a tomato wine sauce over Orzo topped with feta cheese

LINGUINI AND CLAMS \$24

Whole clams in a garlic white wine sauce, cherry tomato, arugula toasted bread crumbs

SIDES

YUKON GOLD MASHED POTATO...\$5

ROASTED LEMON POTATO..\$5

FRENCH FRIED POTATO...\$5

SEASONED RICE \$5

SAUTEED FRESH ZUCCHINI AND SQUASH..\$5

SAUTÉED GREEN BEANS...\$5

SAUTEED BROCCOLI RABE WITH GARLIC OLIVE OIL..\$9

SAUTÉED FRESH SPINACH..\$8

HORTA, SAUTEED SEASONAL GREENS \$8

GRILLED PITA \$3

SIDE SALAD \$3.50

SOFT DRINKS

BREWED BLACK ICED TEA \$3

COFFEE \$3

GREEK COFFEE \$4

HOT CHOCOLATE \$4.50

FOUNTAIN DRINKS \$2.75

CAPPUCCINO \$4.75

HERBAL TEA \$3

BOTTLED WATER SPARKLING/FLAT \$8

ESPRESSO Single \$2.75 Double \$4.25

