

## Spreads

**Tzatziki Labne**  
Yogurt | Cucumber | Basil | Dill | Trout Roe - \$5

**Charred Eggplant Matbucha**  
Tomato | Peppers | Feta | Mint - \$6

**Roasted Carrot Hummus**  
Crispy Chickpeas | Ras El Hanout | Carrot Pearls - \$6

## Charcuterie

**Spanish Albacore Tuna Rillettes**  
Charcuterie Salad | Niçoise Olives | Seven-Minute Egg - \$9

**Tasting of Mediterranean Olives**  
Arbequina | Cerignola | Beldi | Lemon | Herbs | Calabrian Chili - \$8

**Jamón Ibérico de Bellota**  
Hand-Carved | Pan Con Tomato - \$18

## Cheese

**Warm Burrata Terracotta**  
Zhug | Garlic Breadcrumbs - \$15

**Toledo**  
Sheep | Cow | Goat | Semi-Hard (Portugal)  
Accompanied By Quince Preserves & Marcona Almonds - \$9

**Spicy Whipped Feta**  
Serrano | Smoked Olive Oil - \$7

## Flatbreads

**Braised Lamb Shoulder**  
Spiced Tomato Sugo | Smoked Feta | Pepperoncini | Kalamata Olive - \$12

**Chorizo Verde**  
Squash Hummus | Spicy Greens | Idiazabal | Tomato Confit | Cilantro Vinaigrette - \$10

**Kabocha Squash Pesto**  
Piquillo Peppers | Savoy Spinach | Cippolini | Manchego - \$9

## Small Plates

### Vegetable

**Crimson Lentil Mujadara**  
Cumin-Spiced Lentils & Rice | Charred Cippolini | Green Chickpeas | Greek Yogurt - \$10

**Gem Lettuce Village Salad**  
Tomato | Persian Cuke | Feta | Black Olive | Avocado | Za'atar -Pomegranate Vinaigrette - \$12

**Charred Romanesco Cauliflower**  
Squash Hummus | Pickled Carrots | Pomegranate | Chermoula - \$10

**Chickpea Espelette Tagliatelle**  
Mushroom 'Bolognese' | Pecorino Fonduta - \$13

**Falafel**  
Chickpeas | Tzatziki Labne | Shishito Chili - \$9

**Roasted Graffiti Eggplant**  
Smoked Eggplant Sauce | Pickled Raisins - \$10

### Meat

**Dolmades**  
Spiced Beef | Pine Nuts | Aromatic Rice | Sauce Avgolemono - \$9

**Spicy Merguez Meatballs**  
Couscous | Tomato Shakshuka - \$12

**Savory Chicken Bastilla - \$12**  
Green Harissa | Pistachio | Phyllo

**Olivia Hamburgesa (6oz)**  
Lamb & Beef Blend | Manchego | Zhug Aioli | Fries - \$17

### Fish

**Steamed Manila Clams**  
Jamón Ibérico | Bacalao | Potato-Mint Broth - \$14

**Galician Style Octopus Carpaccio**  
Paprika Poached | Pickled Potatoes | Peri-Peri Aioli | Cilantro - \$16

**Crispy Fritto Misto**  
Squid | Chanquetes | Fennel | Artichoke | Squid Ink Aioli - \$16

**Mediterranean Stone Bass Crudo**  
Valencia Orange | Fresno Chili | Cilantro | Pickled Fennel | Bottarga - \$14

## Large Plates

### Meat

**Braised Short Rib Tagine**  
Herbed Jobs Tears | Carrot Hummus | Rapini | Medjool Dates - \$28

**Crispy Lamb 'Osso Bucco'**  
Black Chickpea Stew | Merguez | Spiced Yogurt - \$28

**Chicken Roulade 'Souvlaki Style'**  
Valencia Rice | Fine Herbs Salad | Charred Lemon | Ouzo Jus - \$25

### Fish

**Arroz Negro Portuguese Seafood Stew**  
Linguica Sausage | Fennel | Tomato | Manila Clams | Mussels | Squid | Prawns | Pickled Anchovy | Lisbon Sauce - \$28

**Whole Roasted Bronzino**  
Pickled Fennel Salad | Orzo | Chickpeas | Sauce Rouille | Bouillabaisse Broth - \$28

**Chorizo Encrusted Cod**  
Manila Clams | Tarbais Beans | Cauliflower Couscous | Romanesco - \$27

### Vegetarian

**Kalamata Olive Chickpea Socca**  
Whipped Goat Feta | Piquillo Pepper | Spaghetti Squash | Baby Kale | Marcona Almond - \$20

# Olivia

*Executive Chef – Matt Kuhn*

*\*Consuming Raw Or Undercooked, Meats, Poultry, Shellfish or Eggs May Increase Your Risk Of Food-Borne Illnesses*

*\*A 20% Gratuity May Be Added To Parties Of Six Or More*