OLIVE MEDITERRANEAN KITCHEN & WINE BAR

Everything is handmade and crafted in-house with care, because we believe real food should be made from scratch using local produce wherever possible.

- NIBBLES -

Baked Mediterranean Breads & Oil £3.95
Chargrilled Padron Peppers (VE/GF/DF) £5.95
Olive Selection (VE/GF/DF) £3.95
Hummas Bowl (VE/GF/DF) £4.95
Mixed Nuts & Puffed Rice (VE/DF) £4
Tapenade Selection & Tzatziki (GF/V) £7.50

- MEZZE TASTING BOARDS -

Ideal with our Wine Flights

Our wooden board filled with treats from the Mediterranean are delicious!

Cheese Selection £22 enough for 2

Meat Selection £22 enough for 2

Vegetarian Board & Spanakopita £22 for 2

Cheese and Meat Selection
Double Tier £44 enough for 4 to 6

All served with: Olives I Hummus I Tapenade
Artichokes I Crudites I Figs I Stuffed Peppers
Almonds I Grapes I Tomatoes I Med Breads

KITCHEN

- SMALL TASTING PLATES -

Beef Carpaccio (GF) Fillet of Beef I Pickled Red Onions Parmesan I Rocket I Herb infused Oil & Balsamic - £13.95 *Wine Pair: White No.10 I Red No.14*

Buffalo Mozzarella with Pickled & Candied Beetroot (V) Italian Mozzarella I Heritage Beetroot I Toasted Pistachio and Pine Nut Crumb I Herb Infused Oil - £13.95 *Wine Pair: White No.1 I Rose No.12*

BB **Homemade Pasta of the Day** We make our pasta and fillings fresh each morning - ask for todays deliciousness in a bowl! - £12.95 *Wine Pair: White No.3 I Red No.7*

BB **Hot Honey & Harissa Glazed Halloumi (V/GF)** Harissa I Honey I Pistachio & Pine Nut Crumb - £12.95 *Wine Pair: White No.1*

BB **Homemade Italian Arancini** Breadcrumb covered, Italian Stuffed Rice Balls check for today's special - £12.95 *Wine Pair: Red No.13 I Rose No.12*

BB **Homemade Rabas Fritas (GF)** Crispy Squid Chilli I Garlic I Parsley I Aioli I Paprika - £12.95 *Wine Pair: White No.2 I Rose No.4*

BB **Handmade Polpette Italian Meatballs** Breadcrumb Covered in Marinara Sauce with Oregano I Aioli and shaved Parmesan - £13.95 *Wine Pair: Red No.7 or 13*

Brixham Lobster I Garlic I Lemon I Parsley I Paprika with Padron Pepper Dip £22.00 (Per Tail) *Wine Pair: White No.3 I Red No. 15*

BB **Pork Belly Bites (GF)** Devon Pork Belly I Pickled Apple Seasoned Med Style - £11.95 *Wine Pair: White No.2*

Catalonian Fresh Griddled Sardines (DF) Served Spanish Style I Toasted Focaccia I Garlic Confit I Vine Tomatoes - £12.95 *Wine Pair: White No.3 I Red No.5*

Brixham Scallops (GF) Scallops I Champagne Cream Garlic and Shallots I Dill Oil - £14.95 *Wine Pair: Champagne of the Month or White No.11 I Rose No.12*

BB **Prawn Saganaki (GF)** King Prawns I Tomatoes Sambuca I Crumbled Feta I Chilli - £12.95 *Wine Pair: White No.11 I Rose No.4*

BB **Feta & Aubergine Fries (V/VE)** Aubergine cut into Fries I Whipped Feta I Molasses Dates - £12.95 *Wine Pair: Red No.14*

Greek Griddled Xtapodi - Octopus (GF) Fresh Local Octopus I Marinated with Garlic and Oregano with Charred Lemon - £14.95 *Wine Pair: Champagne of the Month*

BB **Spanakopita Bites (V) £10.95** Spinach Feta I Filo I Hot Honey I Almonds I Onion Seeds - £10.95 *Wine Pair: White No.3*

BB **Crispy Tempura Brixham Monkfish** Citrus Battered Monkfish I Paprika Aioli - £12.95 *Wine Pair: Red No.5 or White No.1 or White No.10*

BB **Heritage Harissa Carrots (V/VE)** Charred Carrots Greek Citrus Yogurt I Harrisa Oil - £9.95 *Wine Pair: White No.3 I Red No. 15*

BB **Greek Dirty Fries £7.95 (V/GF)**

ALLERGIES & INTOLERANCES: Please ask for specific ingredients (GF) = Gluten Free (DF) = Dairy Free (VE) = Vegan (V) = Vegetarian

KITCHEN

HOW AND WHAT TO ORDER Our Menu is designed for Sharing and Socialising. We have a wide selection of Small Plates along with Large Plates, Sharing Mains & Mezze Boards. If you're sticking to just small plates on their own, we recommend choosing four per person. Order as much or as little as you like!

All Food is cooked fresh to order. Dishes will arrive to your table as they are ready, in no specific order. This gives you time to enjoy each dish at their best.

WHAT A LOVELY PAIR! Details of the Paired Wines mentioned can be found on the next two pages. A great way to try something special by the glass. Match the Wine Pair Number.

OLIVE MEDITERRANEAN KITCHEN & WINE BAR

WINE BAR KITCHEN

- LARGE TASTING PLATES –
or IT'S MINE – I'm NOT SHARING

Luxury Paella **- Seafood I Chicken or Med Veg**

Seafood (GF): Saffron and Tomato Infused Arborio Rice with White Wine King Prawns, Seafood Medley and Chorizo
Small Table *for 2 £37.95 I* ***Large Table*** *for 3/4 £56*
Wine Pair: White No.9 or No.12

Chicken & Chorizo (GF): Saffron and Tomato Infused Arborio Rice with White Wine, Chicken Thighs and Chorizo
Small Table *for 2 £28.95 I* ***Large Table*** *for 3/4 £39*
Wine Pair: White No.1 or Red No.16

Mediterranean Vegetable (V/VE/GF): Saffron and Tomato Infused Arborio Rice with White Wine and Med Veg
Small Table *for 2 £25.95 I* ***Large Table*** *for 3/4 £35*
Wine Pair: White No.1 or Red No.16

Authentic Gyros - choose from Chicken I Lamb I Pork
Chargrilled Chicken, Lamb or Pork I Tzatziki I Tomato I Onion Flat Bread I Fries - £24.95
Chicken: *Wine Pair: White No.1 or Red No.15*
Lamb: *Red No.14 or No.16*

Prime Westcountry Fillet of Beef (GF) Local Fillet with Red Wine Jus I Vine Tomatoes I Mediterranean Roasted Vegetables and French Fries - £32.50
Wine Pair: Red No.6 or No.14

'Catch of the Day' from Brixham Market (GF)
Crushed New Potatoes I Garlic Prawns - £29.95
Prawn Bisque. *Wine Pair: White No.1 or No.10*

Stuffed Mixed Sweet Pepper (V/VE/GF) Two Stuffed Peppers, stuffed with Aromatic Tomato Arborio Rice & Feta and Moroccan Couscous - £21.95 *Wine Pair: Red No. 8*

Luxury **Chargrilled Côte de Bœuf - Rib Steak Sliced**
Served with the bone and a selection of Mediterranean Veg Sauces I Roasted Vine Tomatoes I Fries or Patatas Bravas
£49.95 *Wine Pair: Red No.13 or No.15*

Linguine of The Day - Homemade Pasta made fresh for you! Ask for the special of the day and enjoy some delicious fresh pasta - £27.95 *Wine Pair: White No.10*

Slow Braised Lamb Tagine (DF) Slow Cooked Lamb Moroccan Spices I Moroccan Couscous I Hummus I Tzatziki Almonds I Flat Bread - £26.95 *Wine Pair: Red No.16 or No. 7*

- SIDES -

BB Moroccan Couscous (V) £8.95
Mixed Herb I Mediterranean Vegetables I Almonds

Seasonal Greens (V/GF) £7.95
Garlic I Lemon Butter I Pine Nuts I Parmesan

BB Traditional Greek Salad £7.95
(GF/V/VE no feta)

BB Mediterranean Veg (V/VE/GF) £7.95

BB French Fries (V/VE/GF) £5.95
Large Bowl of French Fries

BB Patatas Bravas (V/VE) £7.95
Fried Potatoes I Aioli I Spiced Tomato Sauce

- DESSERTS -

Warning: Our Dessert Menu may cause uncontrollable drooling – Save some room for treats and an after dinner digestif!

Don't forget about our delicious
LUXURY SUNDAY ROASTS

Join us for a Luxury Sunday Roast at Olive
each Sunday is usually a sell-out, so please pre-book!

Devon Beef Fillet Mignon (GF) Fillet of Beef I Beef Dripping Roast Potatoes I Truffle Cauliflower & Leek Cheese Gratin I Homemade Yorkshire Pudding I Parsnips Chefs Red Wine Jus I Homemade Pig Stuffing Selection of Premium Seasonal Vegetables
Wine Pair: Red No.11 or Red No.14

Westcountry Pork Belly (GF) Slow Cooked and Crispy Pork Belly I Beef Dripping Roast Potatoes I Parsnips Truffle Cauliflower & Leek Cheese Gratin I Homemade Pig Stuffing I Homemade Yorkshire Pudding I Chefs Apple Cider Jus I Selection of Premium Seasonal Vegetables
Wine Pair: Red No.7 or White No.9

Slow Roasted Lamb Shank (GF) Large Lamb Shank Beef Dripping Roast Potatoes I Truffle Cauliflower & Leek Cheese Gratin I Homemade Pig Stuffing I Homemade Yorkshire Pudding I Parsnips I Chefs Mint Red Wine Jus Selection of Premium Seasonal Vegetables
Wine Pair: Red No.11 or Red No.14

Everything Included! £29.95