



THE  OIVE

VALENTINE'S DAY MENU





VALENTINE'S DAY MENU

3 COURSES £34.95 PER PERSON

Selection Of Starters

HEART-WARMING SOUP (V)
with homemade bread

BURRATA (V)
Baby tomatoes & avocado with extra virgin olive oil

FALAFEL (V)
Ground vegetables & herbs, served with hummus dip

PADRÓN PEPPERS (VG)
Peppers cooked in balsamic vinegar and olive oil

PAN-FRIED KING PRAWNS
Chilli, garlic, butter & cherry tomato with crispy bread

HUMMUS KAVURMA
Hummus, crispy lamb, chilli pepper flakes & oregano

CALAMARI
Crispy calamari with homemade Tartare sauce

CHICKEN LIVER
Pan-fried Chicken liver, red onions, parsley, cumin & oregano

Choice Of Main Course

SPINACH & RICOTTA RAVIOLI (V)
Cooked with creamy tomato sauce, roasted vegetables and served with rocket & parmesan.

PENNE ALL'ARRABBIATA (V)
Tomato, garlic, olives & chilli with Burrata

CHICKEN SCHNITZEL
Chicken breast covered in breadcrumbs, fried and served with fries & avocado mix leaves salad

MEDITERRANEAN KÖFTE
Grounded lamb seasoned, then charcoal grilled, served with rice, salad, grilled tomato & pepper

LAMB CHOPS
Marinated with wild oregano, served with chips, grilled tomato & pepper

CHICKEN SHISH
Char-grilled skewer of marinated chicken, served with rice, salad, grilled tomato & pepper

VEGETARIAN PEPPER & VINE LEAVES DOLMA (V)
stuffed with oriental rice with fresh tomato sauce & homemade creamy yoghurt served with mixed salad

VEGETARIAN STUFFED ROASTED AUBERGINE (V)
stuffed with Mediterranean vegetables topped with melted mozzarella served with rice & salad

GOAT'S CHEESE SALAD (V)
Mixed leaves, avocado, beetroot, cherry tomatoes, walnuts, apricot with melted goat's cheese & house dressing

GRILLED SEA BASS
Grilled Sea Bass fillets served with mixed salad & chips

OCTOPUS
Grilled Octopus, with mashed potatoes, rocket & pomegranate

Choice of Dessert

HOMEMADE BAKLAVA
CRÈME BRÛLÉE
TIRAMISU
ICE CREAM
LOVERS CHOCOLATE CAKE

