



Miss  
Olive  
Oyl

RESTAURANT



## SOUPS

### GREEN GAZPACHO

The classic chilled Spanish soup made with green vegetables, herbs and yoghurt

\$ 15

### CREMA DE VERDURAS MENORQUINA

Thick rich creamy vegetable soup topped with slow roasted tomatoes and garlic crouton

\$ 18

## MEZZES

### MIDDLE EASTERN APPETIZERS SERVED WITH PITA BREAD

#### HUMMUS

Velvety purée of freshly boiled chickpeas and tahini sauce

\$ 9  

#### BABAGANOUSH

Roasted eggplant with onion, tomato, parsley, green pepper, garlic and pomegranate

\$ 9  

#### TZATZIKI

Cucumber, yoghurt, mint & garlic

\$ 9  

#### MUHAMMARA

Spicy pepper & walnut puree

\$ 9   

#### MOUTABEL

Chargrilled eggplant caviar with yoghurt & garlic grilled eggplant with tahini sauce

\$ 9  

  
WELL-BEING

  
LACTOSE FREE

  
GLUTEN FREE

  
SUGAR FREE

  
DAIRY FREE

  
VEGETARIAN

  
PORK

  
NUTS

## SALADS / APPETIZERS

### ENSALADA DE GRANOS

A bowl of quinoa and barley tossed with roasted peppers, grilled portobello, cherry tomatoes, arugula leaves, avocado and caramelized orange zest dressing

\$ 20 

### RAINBOW PROTEIN-PACKED SALAD

We had fun at the farmers market and picked up some colourful foods like berries, yellow peppers, and cucumbers. We pour cuminy dressing on the bottom, add chickpeas, and then layer all the colours of the rainbow. Top with extra protein like halloumi cheese, grilled chicken and sunflower seeds and you've got the perfect bowl of salad happiness

\$ 24 *Len*

### FIBER-FULL SALAD

Aside from the usual cucumbers, carrots and bell peppers, this salad features cooked quinoa, whole flaxseed and kale to increase the fibre that will keep you feeling full for hours.

\$ 24 *Len*

### FATTOUSH

Middle Eastern salad of crunchy Lebanese flat bread mixed with tomato, cucumber, herbs, pomegranate sauce and sprinkled with sumac, mint and parsley

\$ 18 

### PROSCIUTTO AND MELON PLATTER

Summer classic Italian Parma Ham wrapped on melon, arugula and balsamic

\$ 24 

### STEAMED REEF FISH OVER MEDITERRANEAN HERB SALAD

Fresh sprouts, tomato, cucumber, avocado, mango, lemon olive oil dressing and pumpernickel crumble

\$ 33

### INSALATA PANZANELLA

Chunks of soaked stale bread and tomatoes, onions, basil and artichokes dressed with olive oil and vinegar

\$ 20 

### SUMMER-LOVIN CAPRESE SALAD

Ah, the taste of summer in a bowl. Balsamic vinegar, fresh mozzarella, tomatoes and freshly picked basil. Yum!

\$ 24

### CLASSIC CAESAR SALAD

Enjoy the "most known salad" Our recipe is with romaine lettuce, anchovies, parmesan cheese, croutons and Cardini's Caesar dressing. Served with:

Chicken Breast \$ 26  
Grilled Prawns \$ 29

### WATERMELON SALAD

Hydrating watermelon adds a subtle sweetness to this salad made with carrots, daikon, celery, feta, pumpkin, mixed sprouts, basil and edible flowers

\$ 22 *Len*

### NICOISE SALAD

Green beans, Kalamata olives, vine ripen cherry tomato, potato, herbed poached egg, anchovy fillet and olive crumble. With your choice of :

Tuna/120gr \$ 33  
Salmon/120gr \$ 35

### CEVICHE

Make your own selection of fish and marination. Marination with Mediterranean or Traditional. With your choice of :

Reef Fish \$ 29  
Tuna \$ 31  
Salmon \$ 33

*Len*

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## PASTAS

### PENNE ALLA TIROLESE

Penne pasta with pan fried prawns and zucchini in saffron cream sauce

\$ 22

### ORECCHIETTE CON CIME DI RAPA

The most iconic recipe from the region of Puglia. The remarkable thing about the pasta's "little ears" is how the broccoli rabe, the chili flakes, the garlic, the pecorino cheese and the extra virgin olive oil are melt together

\$ 18 

### FUSILLI ALLA NORMA

Tangy tomato sauce with fried eggplant and fresh basil, mixed with roasted cottage cheese

\$ 20 

### SPAGHETTI ALLA DIAVOLA

Spaghetti pasta with roasted garlic, cherry, tomatoes, spicy chorizo sausages and olive oil, topped with freshly chopped parsley and shaved Pecorino Cheese.

Full Portion \$20



Half Portion \$10

## SANDWICHES AND BURGERS

### CLUB SANDWICH

House roasted turkey breast, smoked bacon, Shredded Lettuce, sliced tomato, egg, herb mayonnaise on three slices of toasted multigrain bread. Served with French Fries

\$ 26

### GRILLED MEDITERRANEAN SANDWICH

This double-decker of summer grilled veggies and its flavours are highlighted by the roasted red peppers and mashed avocados. Served with French Fries

\$ 20

### GREEK SALAD PITA

Traditional tuna salad, chopped lettuce, tomato, Kalamata olives, cucumber, red onion, feta cheese, red wine vinaigrette in pita bread. Served with French Fries

\$ 20

### MISS OLIVE'S FAVOURITE BURGER

With free range chicken, gorgonzola cheese, portobello mushrooms and onions. Served with French Fries

\$ 24

### PITA BREAD LEBANESE SHISH TAWOOK

Chargrilled skinless chicken breast marinated in Levantine spices and garlic sauce. Served with French Fries

\$ 22

### TANDOORI CHICKEN MELT

Cucumber, tomato, coriander, mozzarella cheese, tamarind onion chutney, cucumber raita and potato wedges

\$ 29

### TOMATO BREAD WITH IBERICO

Toasted French baguette rubbed in garlic. topped with Iberico ham and herb marinated tomato flesh

\$ 26 

### QUINOA VEGGIE BURGER

Quinoa and black bean pattie, caramelized onions, avocado and romesco sauce. Served with French Fries

\$ 22 *lèn* 

### THE BLACK ANGUS BURGER

With cheddar cheese, fresh tomato, mayo and caramelized onion. Served with French Fries

\$ 28

*lèn*

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## PIZZA FROM OVEN

### MARGHERITA

Pizza sauce, mozzarella and basil

\$ 20 

### HAWAIIAN

Pizza sauce, mozzarella, pork ham and pineapple

\$ 22 

### TANDOORI CHICKEN

Pizza sauce, mozzarella, tandoori Chicken, coriander, onions and jalapeno

\$ 22

### MARINARA

Pizza sauce, mozzarella, oregano, seafood and garlic confit

\$ 24

### VEGETARIANA

Pizza sauce, mozzarella, grilled vegetables, corn and olives

\$ 20 

## DESSERTS

### ROASTED FRUIT WITH VANILLA ICE CREAM

Caramelizing is not only for onions. If you are a fan of fruits but looking for something a little more satisfying than biting into a raw apple, try our platter of roasted fruits in the oven with coconut sugar. We use six ingredients: peaches, pineapple, kiwi, plum, cinnamon and coconut sugar.

\$ 15

### BANANA COCONUT CREAM PARFAIT

A twist on banana pudding, these parfaits are fruity, creamy, and decadent

\$ 18


### SCREW PINE PANNACOTTA

Tropical Maldivian fruit is called in locally Kashikeyo, a creamy pudding made out of fresh extract of screw pine

\$ 13

### MACEDONIA CON GELATO

Medley of fruit chunks served with vanilla ice cream, crushed hazelnut and chocolate chips

\$ 15 

## OUR SELECTION OF GELATI AND SORBETTI

### ICE CREAMS

Vanilla, Chocolate, Strawberry, Blueberry

\$4 PER SCOOP

### SHERBETS

Pineapple, Mango, Passion Fruit

\$4 PER SCOOP



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