

# THE OLIVE GROVE



# Dinner Menu

To share while you decide...

Tzatziki 4.95 GF  
greek yoghurt, cucumber, mashed garlic & herbs

Fava 4.95 GF, LF, V  
mashed fava beans with onions & organic olive-oil

Tyrokafteri 5.50 GF  
spicy feta cheese dip, chilli peppers, olive-oil & oregano

Melitzanosalata 6.95 GF, LF, V  
smoked aubergine with peppers, garlic & herbs

Elies Kalamatas 3.95 GF, LFFV  
olives with garlic & mixed herbs

Olive Grove Dip Selection 6.95 GF, LF OD  
tzatziki, fava & aubergine dips

Olive Grove Mixed Meze 15.95  
tyropitakia, manitaria gemista, kolokythokeftedes, tzatziki & melitzanosalata  
.....served with greek pitta bread or crudites

## Salads & Vegetarian

Choriatiki 9.50 GF, LF OD, V OD  
tomatoes, cucumber, green peppers, red-onions, feta cheese & kalamata olives

Summer Salad 7.50 GF, LF  
mixed green salad with cherry tomatoes, mango cubes, green apple, caramelised pecans with a beetroot dressing  
add grilled prawns or chicken £5

Briam 14.80 GF  
short-crust pastry tart, bechamel, courgettes, aubergines, caramelised onions, served with leaf salad & potatoe wedges

Gemista 14.80 GF, LF, V  
vegetables stuffed with rice, pine seeds, apricots, grated courgette & herbs

Risotto Lemonato 13.50 GF, LF, V  
risotto with artichokes, spring onion, cherry tomatoes, lemon zest & fresh basil

## Sides & Sauces

Rice 3.50 Chips 3.50 Mashed Potatoes 3.50  
Potato Wedges 3.50 Roast Vegetables 3.95 Spinach 3.95  
Seasonal Vegetables 3.95 Green Mixed Salad 3.95  
Bread Basket 2.50 Mustard & Gherkin Sauce 1.95  
Garlic Mayonnaise 1.95

## Starters/Mezes

Mydia 7.80  
fresh mussels with a white assyrtiko wine & garlic sauce served with toasted bread

Ochtopodi Carpaccio 6.80 GF, LF  
marinated octopus carpaccio served with salad with a citrus sauce & carob mayonnaise

Calamari Tiganito 8.50 GF, LF  
fried baby calamari served with lime & fresh mint mayonnaise

Calamari Gemisto 9.50 GF  
baby calamari casserole stuffed with feta, chilli, tomatoes & rakomelo sauce

Gavros Marinatos 7.50 GF, LF  
whitebait carpaccio with a crunchy fennel & mixed green salad & an olive-oil & honey dressing

Garides Spanaki 8.50  
sauté king-prawns with spinach, spring onion, chili & kozani saffron(krokos) in a dry-white wine & cream sauce

## The Classics

Mousakka 14.80 (allow 30 minutes)  
roasted potatoes, aubergines, minced beef & bechamel sauce

Pork Chop 19.50  
21oz pork chop served with potato wedges, greek salad & greek style BBQ & Metaxa sauce

Kotopoulo Fileto 15.80 GF  
chicken-thigh fillets served with potato wedges, pitta bread & mediterranean salad

Mpifteki Gemisto 16.50 GF  
beef patties stuffed with graviera cheese & sundried tomatoes served with potato wedges, pitta bread & mediterranean salad

Arni Fileto 16.95 GF, LF  
skewered lamb neck-fillet served with potato wedges, pitta bread & mediterranean salad

Mixed Grill 19.50 GF, LF OD  
chicken thighs, beef patties, greek sausage, lamb-neck fillet & all the trimmings  
We cook everything from fresh so we can change the recipes to accomodate for allergies wherever possible.  
GF=GLUTEN FREE, LF=LACTOSE FREE, V=VEGAN, OD=ON DEMAND  
As proud members of the SRA(Sustainable Restaurant Association) we are committed to all 14 Key Areas of Good Practise for a better Enviornment, better Food and a better Cambridge.

Ionian Bruschetta 5.80 V  
warm bread drizzled with garlic butter, chopped tomatoes, sundried-tomato, feta cheese & fresh basil

Manitaria Gemista 6.80  
mushroom croquettes stuffed with feta-mousse & served with yoghurt.

Kolokythokeftedes 6.80  
courgette muffins with feta, carrots, onions & herbs

Tyrokeftedes 6.50 GF  
cheese balls with halloumi, feta, kefalotyri & manouri served on a sweet tomato marmalade

Spanakopita 6.50  
puff pastry with spinach & feta mousse

Beef Stifado 9.50  
(add a side to enjoy as a main)  
slow cooked beef cubes with caramelised shallots in a tomato, cinnamon & bay leaf sauce

## The Specials

Giuvetsi Thalassinon 16.80 GF, LF  
orzo pasta with calamari, prawns & mussels flambéed with ouzo in a tomato sauce served in a hot pan

Tsipoura 17.80 GF  
baked seabream fillet served with retsina butter sauce, lentils, capers & seasonal vegetables

Barbouni Tiganito 17.80 GF  
fried red mullet on a bed of skordalia served with chips & a side salad with tomato & basil oilive oil sauce

Mydopilafo 16.50 GF  
risotto with fresh mussels, retsina white wine in a dill & lemon sauce

Hoirino Kotsi 17.80 LF  
slow-cooked pork in beer & mustard served with chips, side-salad & a mustard sauce

Kotopoulo Rollo 17.80 GF  
chicken roll wrapped with bacon and stuffed with halloumi served with mashed potatoes, seasonal vegetables & lemon sauce

Kotsi Kleftiko 19.50 GF, LF  
lamb shank, vegetables, baby potatoes & herbs in a parcel cooked for 12 hours