

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, LF, V
olives with garlic & mixed herbs

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

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

Salads & Vegetarian

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

Garden Salad 9.50 GF, LF OD, V OD
baby rocket, marinated beetroot, cucumber, cherry tomatoes, spinach, and goat's cheese with balsamic vinegar

Briam 14.80
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, V OD
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

Chtapodi Carpaccio 8.50 GF, LF
marinated octopus carpaccio served with salad with a citrus sauce & carob mayonaise

Chtapodi Psito 8.50 GF, LF
grilled octopus served with grilled vegetables

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

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

Garides Saganaki 8.50 GF, LF OD
sizzling king-prawns flambé with ouzo, tomato sauce & feta cheese

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 OD
chicken-thigh fillets served with potato wedges, pitta bread & mixed leaf salad

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

Mpifteki Gemisto 16.50 GF OD
beef patties stuffed with halloumi cheese served with potato wedges, pitta bread & mixed leaf salad

Greek Burger 16.50
british beef, grilled halloumi, caramelised onion and mixed leaf salad served with potato wedges and Metaxa BBQ sauce

Mixed Grill 19.50 GF OD
chicken thighs, beef patties, greek sausage, lamb-neck fillet & all the trimmings

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

Manitaria Gemista 6.80
mushroom croquettes stuffed with spinach & kefalotyri(cretan parmesan) mousse & served with mixed leaf salad

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

Tyrokeftedes 6.80 GF
cheese balls with halloumi, feta, kefalotyri & manouri served on a sweet tomato marmalade

Spanakopita 6.80
puff pastry with spinach & feta mousse

Feta Meli 6.80
feta wrapped in phyllo pastry drizzled with honey & truffle oil and topped with sesame seeds

The Specials

Kritharoto Garida 16.80 GF
orzo pasta with prawns, spinach, kozani saffron(krokos) in a dry-white wine & cream sauce topped with kefalotyri(cretan parmesan)

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

Barbouni Tiganito 17.80
pan-fried red mullet on a bed of skordalia(mashed potatoes with garlic) with dill & tomato butter sauce

Beef Stifado GF, LF 14.50
succulent beef stew with shallots, tomato & greek spices served with a side of your choice

Kotopoulo Teriyaki 17.80 GF
chicken breast seared with greek-style teriyaki(carob-honey), served with mashed potatoes

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

We cook everything from fresh so we can change the recipes to accommodate 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.