

# THE OLIVE GROVE



# A La Carte

To share while you decide...

- Tzatziki 4.95 GF  
greek yoghurt, cucumber, mashed garlic & herbs
- Fava 4.95 GF, 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 4.95 GF, LF, V  
olives served with greek pitta bread(Not LF) or crudites (LF)
- Olive Grove Dip Selection 6.95 GF OD  
tzatziki, fava & aubergine dips
- Olive Grove Mixed Meze 15.95  
manitaria gemista, tyrokeftedes, kolokythokeftedes, tzatziki, melitzanosalata & olives  
...all served with greek pitta(Not G.F.) or crudites(G.F.)

## Salads & Vegetarian

- Horiatiki Greek Salad 9.50 GF, LF OD, V OD  
tomatoes, cucumber, green peppers, red-onions, feta cheese & kalamata olives
- Politiki Salad 9.50 GF, LF, V  
white & red cabbage, carrot, red onion, dill & croutons(Not G.F.)
- Briam 14.80  
short-crust pastry tart, feta, courgettes, aubergines, red peppers, served with leaf salad & potato wedges
- Gemista 14.80 GF, LF, V  
vegetables stuffed with rice, pine seeds, apricots, grated courgette & herbs
- Risotto Lemonato 14.80 GF, V OD  
risotto with artichokes, asparagus, 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. Greek Salad 4.95 Bread Basket 2.50 Mustard & Gherkin Sauce 1.95

## Starters/Mezes

- Mydia 7.80 GF OD  
fresh mussels with a white assyrtiko wine & garlic sauce
- Chtapodi Psito 9.50 GF, LF  
grilled octopus served with grilled vegetables
- Chtapodi Salata 8.90 GF, LF  
marinated octopus, mixed vegetables, lentils, & rocket
- 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 9.50 GF  
applewood flash-smoked king-prawns flambe with ouzo, tomato & feta

## The Classics

- Mousakka 14.80 (allow 30 minutes)  
roasted potatoes, aubergines, minced beef & bechamel sauce
- Pork Chop 18.50 GF OD  
21oz pork chop served with potato wedges, greek salad, tzatziki dip & tomato dip
- Kotopoulo Fileto 15.80 GF OD  
skewered chicken-thighs served with potato wedges, pitta bread, mediterranean salad and mustard & gherkin sauce
- Mpifteki Gemisto 16.50 GF OD  
beef patties stuffed with halloumi cheese served with potato wedges, pitta bread, mediterranean salad & tomato dip
- Arni Fileto 16.80 GF, LF OD  
skewered lamb neck-fillet served with potato wedges, pitta bread, mediterranean salad & tzatziki
- 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

- Ionian Bruschetta 5.80 V  
warm bread drizzled with garlic butter, chopped tomatoes, sun-dried-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 on a yoghurt & dill dip
- Tyrokeftedes 6.80  
cheese balls with halloumi, feta, kefalotyri & manouri served on a sweet tomato marmalade
- Spanakopita 6.80  
puff pastry with spinach & feta mousse assembled & cooked on the spot
- Feta Meli 6.80 LF  
feta wrapped in phyllo pastry drizzled with honey & truffle oil and topped with sesame seeds

## The Specials

- Kritharoto Garida 16.80  
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 18.90  
pan-fried red mullet on a bed of skordalia(mashed potatoes with garlic) with dill & tomato butter sauce
- Kotopoulo Rollo 17.80 GF  
chicken roll wrapped with bacon and stuffed with halloumi served with mashed potatoes, seasonal vegetables & lemon sauce
- Beef Stifado 14.80 GF, LF  
succulent beef stew with shallots, tomato & greek spices served with a side of your choice
- Kotsi Kleftiko 19.50 GF, LF  
lamb shank, vegetables, baby potatoes & herbs cooked for 12 hours

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