

THE OLIVE GROVE

A La Carte



7-Course Surprise Tasting Menu
Simply tell our staff of your preferences & allergies
and the chefs will create a tasting menu for your table
£49 pp Wine Flight £25 pp

To share while you decide...

- Tzatziki 4.95 GF
greek yoghurt, cucumber, mashed garlic & herbs
- Fava 4.95 GF, VG
mashed fava beans with onions & organic olive-oil
- Tyrokafteri 6.30 GF
spicy feta cheese dip, chilli peppers, olive-oil & oregano
- Melitzanosalata 7.40 GF, LF, VG
smoked aubergine with peppers, garlic & herbs
- Elies Kalamatas 4.95 GF, LF, VG
olives served with greek pitta bread(Not GF) or crudites (GF)
- Olive Grove Dip Selection 7.95 GF OD
tzatziki, fava & melitzanosalata dips
- Olive Grove Mixed Meze 15.95
manitaria gemista, tyrokeftedes, kolokythokeftedes, tzatziki, tyrokafteri & 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
- Anatolitiki 13.90 GF, LF, VG OD
spiced lentil and chickpea salad with halloumi, tahini & sumak dressing
- Briam 15.30
short-crust pastry tart, feta, courgettes, aubergines, red peppers, served with leaf salad & potato wedges
- Gemista 15.30 GF, LF, VG
vegetables stuffed with rice, pine seeds, apricots, grated courgette & herbs
- Risotto Lemonato 15.30 GF, VG OD
risotto with artichokes, asparagus, spring onion, cherry tomatoes, lemon zest & fresh basil

Standard Sides 3.50
Rice, Chips
Mashed Potatoes,
Potato Wedges,
Green Mixed Salad
Bread Basket 2.50

Premium Sides 5
Chips & Feta, Greek Salad,
Rice, Safron & Goji Berries,
Garlic Mashed,
Roast Vegetables,
Seasonal Vegetables

Starters/Mezes

- Mydia 8.50 GF OD
fresh mussels with lemon, a white assyrtiko wine & garlic sauce
- Chtapodi Psito 12.50 GF, LF
grilled octopus leg served with grilled vegetables
- Chtapodi Salata 11.50 GF, LF
salad with 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
king-prawns flambe with ouzo, tomato & feta

The Classics

- Mousakka 15.30 (allow 30 minutes)
roasted potatoes, aubergines, minced beef & bechamel sauce
add a standard side for £2.50 or a premium for £4
- Pork Chop 19.50 GF OD
21oz pork chop served with potato wedges, greek salad, tzatziki dip & tomato dip
- Kotopoulo Fileto 17.30 GF OD
skewered chicken-thighs served with potato wedges, pitta bread, mediterranean salad and mustard & gherkin sauce
- Mpifteki Gemisto 17.50 GF OD
beef patties stuffed with halloumi cheese served with potato wedges, pitta bread, mediterranean salad & tomato dip
- Arni Fileto 18.30 GF & LF OD
skewered lamb neck-fillet served with potato wedges, pitta bread, mediterranean salad & tzatziki
- Mixed Grill 21 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, VG=VEGAN, OD=ON DEMAND

- Ionian Bruschetta 6.80
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 7.40 LF
feta wrapped in phyllo pastry drizzled with honey & truffle oil and topped with sesame seeds

The Specials

- Kritharoto Garida 17.30
orzo pasta with prawns, spinach, kozani saffron(krokos) in a dry-white wine & cream sauce topped with kefalotyri(cretan parmesan)
- Tsipoura 18.30 GF
baked seabream fillet served with retsina butter sauce, lentils, capers & seasonal vegetables
- Barbouni Tiganito 19.50
pan-fried red mullet on a bed of skordalia(garlic mashed potatoes) with dill & tomato butter sauce
- Kotopoulo Rollo 18.30 GF
chicken roll wrapped with bacon and stuffed with halloumi served with mashed potatoes, seasonal vegetables & lemon sauce
- Beef Stifado 15.80 GF, LF
succulent beef stew with shallots, tomato & greek spices served with a standard side of your choice or upgrade to a premium side for £1.50
- 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