



**SAN DIEGO
Restaurant
Week**

SEP 25 - OCT 2nd | 2022



Olive & Basil

La Jolla, California

DINNER MENU 2 COURSE \$45

(Choose one of each Course)

1ST COURSE

HUMMUS PLATTER ✓

Traditional Hummus, E.V.O.O, Warm House Pita

CALAMARI FRITTI

Chipotle Aioli, Lemon Wedge

APPLE WALNUT SALAD ✓ ☺

Organic Greens, Red Onion, Candied Walnuts, Sliced Apples, Dried Cranberries, Pomegrate Vinaigrette

QUINOA TABOULI SALAD ✓ ☺

Organic Greens, Organic Quinoa, Red Onion, Cucumber, Garbanzo Beans, Tomatos, Mint, Roasted Almonds, Parsley, Lemon Herb Dressing

2ND COURSE

GYRO PLATE

Sliced Beef Gyro, Basmati Rice, House Salad, Tzatziki Sauce, Pita

WILD SALMON

Marinara Gnocchi, Sauteed Garlic Spinach, Grape Tomatos, Roasted Almonds

KABOBS PLATE

Beef OR Free - Range Chicken, Basmati Rice, House Salad & Tzatziki Sauce

SPANISH SHRIMP PASTA

Garlic Jumbo Shrimp, Angel Hair, Basil, Sundried Tomatoes, Parmesan, E.V.O.O

FARM LAMB SHANK

Slow Roasted lamb leg, Garlic, Mashed Potatoes

Linguine Chicken Alfredo

Linguine Pasta, Grilled Chicken, Garlic Alfredo, Broccoli, Peppers, Parmesan

BEYOND BURGER ✓

Vegan Burger, Arugula, Tomatoes, Cucumber, onion, Vegan garlic sauce, Brioche Bun

VEGGIE PLATTER ✓

Falafel, Dolmades, Hummus, Quinoa Salad, Tzatziki, Pita

ADD A DESSERT FOR \$7

LIMONCELLO CAKE

TIRAMISU

BAKLAVA

CHOOSE ANY BOTTLE OF WINE FOR %25 DISCOUNT