



Olive & Basil

La Jolla, California

LUNCH MENU 2 COURSE \$30

(Choose one of each Course)

1ST COURSE

HUMMUS PLATTER

Traditional, Chipotle, Pesto, E.V.O.O, Warm house Pita

QUINOA TABOULI SALAD

Organic greens, Organic Quinoa, Red Onion, Cucumber, Mint
Garbanzo Beans, Tomatoes, Roasted Almonds, Parsley, Lemon Herb Dressing

GREEK SALAD

Romaine, Red Onion, Cucumber, Tomatoes,
Kalamata Olives, Feta, Peppercorn, House Vinaigrette

2ND COURSE

TACO TRIO

Mahi - Mahi, Grilled Chicken, Beef Gyros,
served with Tri color Chips and Pico de Gallo.

CHICKEN CHIPOTLE WRAP

Free Range Chicken Tenders, Lettuce, Tomato, Onion, Chipotle Sauce, Pita.

LINGUINE BOLOGNESE

Linguine Pasta, Ground Sirloin, Tomatoes, Garlic, topped with Parmesan Cheese.

GYRO WRAP

Sliced Beef Gyro, Tomatoes, Onion, Tzatziki, Pita

Olive and Basil Pasta

Fusili, House made Pesto, Feta, Olives, Sun Dried Tomatoes.

FALAFEL WRAP

Spiced Mashed Chickpeas Fritters, Lettuce, Tomatoes, Pickles, Tahini Sauce, Pita

Beyond Burger

Vegan Burger, Arugula, Tomatoes, Cucumber, Onion, Avocado, Vegan Garlic sauce, Brioche Bun

ADD A DESSERT FOR \$7

LIMONCELLO CAKE

TIRAMISU

BAKLAVA