

Olive & Basil

La Jolla, California

DINNER MENU 3 COURSE \$45

(Choose one of each Course)

1ST COURSE

CALAMARI FRITTI

Chipotle Aioli, Marinara Sauce, Lemon Wedge

HUMMUS TRIO

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

Shrimp & Guacamole

Grilled Seasoned Shrimp, House made Guacamole, Tri-color Chips

APPLE WALNUT SALAD

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

QUINOA 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, Warm Pita

KABOBS PLATE (Filet of Beef or Free Range Chicken)

Basmati Rice, House Salad & Tzatziki Sauce

BEEF SHAWARMA PLATE

Basmati Rice, Traditional Hummus & Tahini Sauce

SPANISH SHRIMP PASTA

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

WILD SALMON

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

LINGUINE CHICKEN ALFREDO

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

VEGGIE PLATTER

Farmers Vegetables, Falafel, Dolmades, Hummus, Quinoa Salad, Tahini, Pita

3RD COURSE

LIMONCELLO CAKE

TIRAMISU

BAKLAVA

CHOOSE ANY BOTTLE OF WINE FOR %25 DISCOUNT

