

fig & olive

Entrée

Bread & Dips- Pita bread with hummus, zaziki & skordalia dip.	12.50
Filo Cigar- Crispy filo cigar of spinach, feta cheese & potato served with mesclun salad & hummus.	12.50
Stuffed Mushrooms- Crumbed mushrooms, stuffed with camembert cheese, served with mesclun salad & hummus.	12.50
Moroccan Salad- A mixture of mesculen, tomato, red onion, cucumber Couscous and five beans topped with salad dressing	12.50
Salmon Pastry- Sweet Pastry stuffed with salmon, capers and Cream cheese served with salad and seafood sauce.	13.50
Crispy Salt & Pepper Squid- On salad greens with sweet chili sauce.	12.50
Seafood Brochette- Skewers of scallop, prawns & fish, with garlic butter, served on mesclun.	13.50
Garlic prawns- Prawns sautéed in garlic, served in a rich Napolitano sauce with mesclun.	12.50
Meza Platter- Combination of dips, Greek salad, filo cigar , falafel, dolma, olives, feta cheese. Served with garlic pita bread.	18.50

Kids Menu 10.50

Spaghetti Bolognese
Chicken nuggets & chips
Fish & Chips

Sides

Garlic pita bread	3.50
Chips	3.50
Rice	3.50
Vegetables	7.50
Garden Salad	6.50

All served with a soft drink

fig & olive

Mains

Moroccan Chicken Mango- Sliced chicken with coconut & almond in a rich creamy mango sauce, served with mesclun salad & rice.	24.50
Stuffed Baked Chicken- Filled with cashew nuts, mozzarella & spinach served on vegetable, topped with creamy cajun & mushroom sauce.	26.50
Tiger Prawn Steak -250g of scotch fillet, served on vegetables, topped with tiger prawns and creamy mushroom sauce.	29.50
Mussaka- Minced beef, roasted potatoes & eggplant topped with béchamel sauce, baked & served with rice, mesclun, mild chili & yoghurt garnishing.	24.50
Paella- Mixed marinara with prawns, shrimps, squid, mussels & pilaf rice in rich Napolitano sauce.	23.50
Cordero- Oven baked lamb shanks in a Mediterranean tomato sauce, with potatoes & carrots, served on a bed of rice.	26.50
Spanakaopita- A Greek classic appetizer: Spinach and feta cheese cooked in filo pastry served with salad and rice. Garnished with chili, yoghurt and red onion sauce.	24.50
Portuguese Chicken- Thigh fillet barbecued over rosemary twigs and lemon zest, served with vegetables and garnished with chili and yoghurt.	24.50
Filo Treasure- Chicken breast with capsicum, apricot & creamy sauce in a filo parcel, baked & topped with apricot sauce, served with mesclun.	24.50
Mixed Grill- Grilled lamb cutlets, Portuguese chicken & kofta meatballs, served with rice, mesclun salad, garnished with mild chili & yoghurt sauce.	23.50
Salmon Fillet- Fresh Pan fried salmon fillet, with vegetables and roast baby potatoes. Drizzled with a hollandaise sauce.	29.50
Sultans Boureg- Sliced chicken with mushroom, onion & curry spice in a filo spiral, baked & served with mesclun and mango chutney sauce.	23.50
Seafood Platter- Sliced smoked salmon, shrimps, squid, marinated mussels, battered fish, skewers of scallop, fish & prawns in garlic butter.	26.50
Chicken Fettuccini- Fettuccini pasta tossed with roasted chicken mushroom and sundried tomato in creamy wine sauce.	23.50