The Olive Grove

– MEDITERRANEAN RESTAURANT –

Grazing

Suitable for two

Greek Mezze
Barrel Aged Feta, Chargrilled Mediterranean Vegetables
Pitta, Houmous, Kalamata Olives, Moutabel, Beetroot Dip (v)

Italian Antipasti
Salami, Parma Ham, Coppa, Mortadella di Bologna, Gorgonzola Cheese
Roasted Italian Vegetables, Cerignola Olives, Salsa Cruda (gf)
Gluten-free option available

Mediterranean Trio
Croquetas Iberico, Calamari and Baby Chorizo
Halloumi Cheese with Pimientos de Padrón (v)

House Salads

Also available as a main course

Italian Salad
Rocket, Mozzarella, Tomatoes, Red Onion, Cucumber, Basil, Garlic Ciabatta Croutons (v)

Classic Caesar
Romaine Lettuce, Parmesan Cheese, Anchovies, Croutons, Caesar Dressing

Toppings: Crispy Pancetta | Grilled Chicken Breast | Avocado | Chorizo

Pasta

Three Meat Ragù Lasagne Verdi
Focaccia Bread

Spaghetti Carbonara
Smoked Pancetta and Button Mushrooms

Panzerotti Tartufata
Mushroom Ravioli, Truffle Mascarpone Cream Sauce (v)

Kebab and Grill

Greek Lamb Gyros
Salad, Sweet Chilli, Tzatziki

Chargrilled Boneless Piri Piri Chicken
Red Slaw, Corn Salsa, Piri Piri Dip
French Fries or Portuguese Tomato Rice (gf)

Turkish Beef Kofta Hanging Kebab £
Middle Eastern Salad, Tzatziki, Sweet Chilli, Pitta Bread

Seafood

Fritto Misto £
Baby Squid, Breaded Prawns, Sea Salt and Pepper Mussels, Crispy Smelts
Aioli, Focaccia Bread

Sardinian Style Yellow Fin Tuna Steak*
Rice Gnocchi, Tomatoes, Olives, Onions, Capers, Friarielli Broccoli (gf)

Pizza

Neapolitan 12" Thin Crust

Margherita
Mozzarella, Cherry Tomatoes, Basil (v)

Carne
Salami, Pepperoni, Parma Ham, Nduja Sausage, Pancetta
Provolone Cheese

Funghi Formaggio di Capra
Porcini Mushrooms, Goat's Cheese
Caramelised Onions, Rocket Pesto (v)

Gluten-free options available

Regional Specialities

Beef Bucco
Slow-cooked Beef Shin with Olives, Tomatoes
Pomme Purée Friarielli Broccoli (gf)

Seafood, Chicken and Chorizo Paella £
Prawns, Mussels, Clams, Chicken, Chorizo, Bomba Rice
with Aioli (gf)

Provence Confit Byaldi
Mediterranean Ratatouille
Garlic Dough Balls, Herb Aioli Dip (v)

Slow-cooked Moroccan Lamb Tagine £
Aubergine, Chickpeas, Tomatoes, Apricots
Vegetable, Lemon and Herb Couscous, Toasted Almonds, Pomegranate

Extras

Sea Salt and Rosemary Focaccia Bread

French Fries £
Keep it simple or load with shaved Parmesan Cheese or Truffle Oil

Desserts

Classic Tiramisu
Savoiardi Biscuit, Mascarpone

Crema Catalana
Orange and Lemon-scented Catalan-style Crème Brûlée (gf)

Handcrafted Turkish Baklava £
Halva, Loukamades, Pistachio, Katafi Honey and Nut
Vanilla Greek Yoghurt

Torta Gianduia
Flourless Chocolate and Roasted Hazelnut Cake
Ricotta Cream or Vanilla Gelato (gf) (ls)

Sicilian Lemon Tart
Turkish Rosewater Ice Cream, Pomegranate

Affogato
Vanilla Gelato, Espresso Coffee, Biscotti

MENU • SAMPLE MENU • MENU • SAMPLE MENU •
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£ A supplement applies to these dishes.

Children's portions available upon request.

(v) Denotes vegetarian. (gf) Denotes gluten free. (ls) Denotes low sugar.
Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.
Please note that some of these dishes may contain nuts or nut extracts.
* Whilst all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.