



THE OLIVE AND GRAPE
A MEDITERRANEAN GRILL

Seattle Restaurant Week

October 23–November 5
3 Courses \$35 | Dine-in

MEZE/SALAD

Greek Platter

One Börek (Feta cheese and parsley rolled in filo and fried) and one Dolma (grape leaves stuffed with rice, pine nuts, onions, and Mediterranean spices). Served with O&G Tzatziki and warm pita. **VG**

Meze Duo

Two sampler-sized cold mezes of your choice: Muhammara (roasted red pepper dip), O&G Hummus, or O&G Tzatziki. Served with warm pita bread. **GF | VGN | VG**

Giant Beans

Giant beans baked in tomato sauce, served chilled with sumac onion. **GF | VGN | VG**

ENTREE

Lamb Shank

Braised and simmered in a rosemary au jus. Served with homemade potato purée. **GF**

Kebab Duo

Two lamb köfte “meatballs” with your choice of one kebab: Adana (hand-minced lamb), lamb, or chicken. Served with rice, O&G Tzatziki, and warm pita bread. **GF**

Alinazik

ONE OF PAOLA'S FAVORITES. Home-style Turkish dish from the Gaziantep Province in south-central Turkey. Made from smoky, roasted eggplant mixed with Greek yoghurt. Topped with cubed seasoned braised beef and served with warm pita bread. **GF**

O&G Musakka

PAOLA'S MAMA'S RECIPE. Oven-baked eggplant, zucchini, and potatoes, with tomatoes and homemade Turkish tomato sauce. Topped with Kashari cheese and garlic-yoghurt sauce. Served with warm pita. **GF | VGN | VG**

Gnocchi al Salmone

Homemade gnocchi (potato dumplings) in a creamy, rosé-dill vodka sauce with wild sockeye salmon.

DESSERT

Mama's Baklava

PAOLA'S MAMA'S RECIPE. Filo dough filled with chopped walnuts and sweetened with organic sugar and syrup. **VG**

Nonna's Tiramisu

PAOLA'S NONNA'S RECIPE. Lady finger dipped in Turkish coffee, layered with whipped egg yolks and mascarpone, and flavored with cocoa. **VG**

GF Gluten Free when pita is substituted with cucumber cuts. **VGN** Vegan when prepared without butter, cheese, and cream. **VG** Vegetarian. **KF** Keto Friendly when pita is substituted with cucumber cuts.

If you have food allergies or any other food related questions or concerns, please inform your server. Consuming raw or undercooked meat, poultry, seafood, and eggs may increase your risk of foodborne illness.

* Kalamatas may contain pits.



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