



THE OLIVE AND GRAPE
A MEDITERRANEAN GRILL

Seattle Restaurant Week

October 22–November 4, 2023
3 Courses \$35

MEZE/SALAD

Sakşuka

Eggplant, zucchini, and potatoes sautéed with garlic and tomatoes and homemade Turkish tomato sauce. Served with warm pita. **VGN | VG**

Lamb Chop

Grilled lamb chop served with O&G Tzatziki and warm pita.

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.

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**

Greek Salad

Tomatoes and cucumber mixed with red onion, olives, feta cheese, pepperoncini, and parsley. Dressed with our special homemade dressing. **GF | VGN | VG**

ENTREE

Lamb Shank

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

Ali Nazik

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**

Salmon and Shrimp

Grilled wild sockeye salmon with Grilled Shrimp Skewer. Served with rice. **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. **VGN | VG**

Ribeye Steak with Shrimp

Grilled to your liking with Portobello mushroom sauce. Served with homemade potato purée. Add grilled octopus leg, 9. **GF**

DESSERT

Mama's Baklava

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

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.

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