



THE OLIVE AND GRAPE

A Mediterranean Grill

Seattle Restaurant Week

October 26-November 8, 2025 (open daily) | 3 Courses \$35 | Dine-in

MEZE/SALAD

Greek Salad

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

Arancini

Deep fried risotto balls stuffed with mozzarella cheese, served with homemade marinara sauce.

Fritto di Cavolfiore

FRIED CAULIFLOWER. Breaded and fried, served with garlic yoghurt. 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

Kebab Duo

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

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. Add Lamb or chicken cuts, \$3. 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

Affogato

Regular or decaffeinated. Vanilla gelato topped with fresh brewed espresso. GF | VGN | VG