

TAKE AWAY MENU FOR COLLECTION

HOUSE BREAD SELECTION 4 V

GARLIC BREAD 4

BLACK AND GREEN OLIVE SELECTION 4 V

HUMMUS (VE), TZATZIKI, TARAMOSALATA OR
BABAGANOUSH 4

Served with Pitta bread

SMALL PLATES PERFECT FOR THE TABLE OR STARTERS

KING TIGER PRAWNS SMALL 9.5 (LARGE 18)

*Pan fried with garlic & chilli served with coriander and lime
mayonnaise (if you have a gluten allergy please order without
flour)*

CHICKEN PASTILLA 6.5

With yoghurt ,Pomegranate molasses & pistachios , sesame

CRISPY DUCK SALAD 7.5

*5 spices, coriander, beansprouts, pomegranate , spring onions,
watercress, sesame, mirin, soya*

SOUP OF THE DAY 5

Ask your server for todays soup served with crusty bread

GRILLED FIG & HALLOUMI SALAD 7 V N

Served with fig relish, pistachio nuts served on a bed of leaves

HAM HOCK CROQUETTAS 6.5

Heritage tomato salsa & shaved fennel

MARINATED OCTOPUS & CHORIZO JAM 8

Samphire and capers

GRILLED PORTUGUESE SARDINES 7

Drizzled with olive oil , rosemary & chimmi churri

**WOOD ROASTED BEETROOT & RED ONION
6.5 VE**

Served on a rose harissa spiced hummus

EXTRAS

SKINNY CHIPS 3.5 SWEET POTATO FRIES 3.5 MEDITERRANEAN VEG 3.5 SAUTEED NEW
POTATOES WITH ROSEMARY & THYME 3.5 ARBORIO RICE 3.5 GREEK SALAD 6.5

SALADS

GRILLED FIG & HALLOUMI SALAD MAIN 11 V N

Served with fig relish, pistachio nuts served on a bed of leaves

HERITAGE TOMATO GREEK SALAD 10

Feta, olives, cucumber, Extra virgin olive oil, oregano

ADD GRILLED CHICKEN 3 CHORIZO 3 GRILLED
SALMON 5 TO ANY SALAD

COLLECTION ONLY

TAKE AWAY OPENING TIMES: 4PM TILL 8:30PM WEDNESDAY TO SATURDAY, SUNDAY 1 TILL 6

TO PLACE AN ORDER BOOK ONLINE WWW.OLIVETREELOUGHTON.CO.UK OR CALL:

020 8502 3332

FISH

GRILLED SALMON 16.5

Chive, lemon & honey jus, spinach & new potatoes.

GRILLED SEA BASS FILLET 16.5

*With shaved fennel , browned caper butter , samphire
served with Mediterranean vegetables.*

**ORGANIC MISO MARINATED BLACKENED
COD 17.5**

Baby Pak Choy and toasted sesame

OT SPECIALITIES

PIRI PIRI SPRING CHICKEN 14

*Half spatchcock spring chicken marinated in spicy piri piri
served with red cabbage slaw*

CHICKEN SKEWERS 13.50

*A classic OT heritage dish. Onions, peppers, mushroom,
cream sauce*

HARISSA SPICED LAMB CUTLETS 17.5

Served with aubergine caviar , sesame seeds

OT BEEF CASSEROLE 16

*Slow braised beef, shallots, cloves, orange, cinnamon
creamed potato*

HOME MADE BEEF BURGER 10

*cheddar, caramelized onions, crispy bacon , tomato relish,
gem lettuce, gherkin*

PASTA

FILLET STEAK PENNE CREMOSE 13

*Pan fried fillet steak strips served with red onion, chilli, course
grain mustard, cream, pomodoro sauce and rosemary*

**BUTTERNUT SQUASH & SAGE TORTELLONI
13 V**

Served in a creamy brandy , white wine and truffle sauce

SPICY LOBSTER & CRAY FISH PASTA 21

*Served with shallots, cherry plum tomatoes, chilli, lemon zest
with a white wine & garlic*

PENNE POMODORO 8

CALVES LIVER, OUR FAMILY RECIPE 17

Pan fried in butter and sage

SLOW BRAISED LAMB SHANK 16

Served with lemon, herbs and casserole style potatoes

HARISSA SPICED ROASTED AUBERGINE 11

*With pomegranate, pistachio, olives served on whole meal
rice & Greek Yoghurt (served with out for Vegans and
vegetarian's)*

SPAGHETTI MARINARA 17

Prawns, salmon, garlic, wine chilli, mussels tomato sauce

SPAGHETTI BOLOGNAISE 10

PENNE GIARDINIERA VE- 10

*Penne pasta tossed with garlic, tomato, chilli, julienne
Mediterranean vegetables.*

SEAFOOD RISOTTO 17

*Calamari, salmon, mussels , sea bass, tiger prawn, white wine,
tomato, garlic coriander sauce*

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WINE LIST

TAKE AWAY

WHITE

VERMENTINO VIEILLES VIGNES IGP PAYS D'OC, LES ARCHÈRES 12% | **£12.50**

LANGUEDOC | FRANCE

Soft, creamy & well-balanced palate.

MELODIAS PINOT GRIGIO, TRAPICHE 13% | **£14.50** MENDOZA | ARGENTINA

Peach, apricot & orange peel followed by a slight sprinkle of spice.

PICPOUL DE PINET, DOMAINE ROQUEMOLIÈRE 12.5% **£24.95** LANGUEDOC | FRANCE

The wine is crisp, light & aromatic, with remarkable freshness on the palate.

SAUVIGNON BLANC, YEALANDS 13.5% | **£21** MARLBOROUGH | NEW ZEALAND

Flavours of passionfruit & blackcurrant leaf with underlying notes of wet stone & thyme.

RED

CARIGNAN VIEILLES VIGNES IGP PAYS D'OC, LES ARCHÈRES 12% | **£12.50** LANGUEDOC | FRANCE

Soft & round with hints of black currants, good structure. A full flavoured, easy-drinking classic of the Languedoc.

MALBEC AMARU, EL ESTECO 14.5% | **£15.50** SALTA | ARGENTINA

A delicate wine with intense floral aromas of roses & citrus peel. Tropical fruit notes on the palate are enhanced by a refreshing, balanced acidity.

PINOT NOIR MELODIAS WINEMAKERS SELECTION, TRAPICHE 13.5% | **£18** MENDOZA | ARGENTINA

Medium bodied. Aromas of wild strawberries, raspberries, cranberries. Smoky undertone.

OLD VINE ZINFANDEL, BOGLE WINERY 14.5% **£25** CALIFORNIA | USA

Juicy Zinfandel with raspberry flavours & a touch of spiced chocolate.

ROSE

PINOT GRIGIO BLUSH, ALTA 12% | **£14** VENETO | ITALY

subtle raspberry and strawberry with a hint of juicy sweetness

COMTE DE PROVENCE ROSÉ, LA VIDAUBANAISE 13% **£19** PROVENCE | FRANCE

A light, bright nose of wild strawberries with a refreshing, smooth palate.

DESSERTS

MANOS' GALAKTOBOUREKO 5

My father's recipe Greek dessert. Deliciously sweet crispy filo pastry filled with vanilla cream – this is a must-have ;)

FLOURLESS CHOCOLATE CAKE WITH KUMQUAT COMPOTE 5 GF

Homemade in-house, surprisingly brilliant, even if you are not gluten-free.

CARAMELIZED ORANGE'S THICK GREEK YOGURT CARAMEL SYRUP 5

BUBBLES

PROSECCO EXTRA DRY, QUADRI 11% VENETO | ITALY | **£19**

Crisp and refreshing with typical white peach and apricots flavours and hints of pears.

RIVAROSE PRESTIGE BRUT, VEUVE AMBAL, 12% PROVENCE | FRANCE | **£22**

Flavours of red berries and a little spice. Delicious and refreshing.

BEERS

MYTHOS **£3.5**

SUPER BOCK **£3.5**