

OLIVES

A B U D H A B I

LUNCH

STARTERS

BEEF CARPACCIO 88

Gorgonzola rosti cake, mesclun greens,
balsamic glazed onions,
scallion aioli, parmesan

YELLOWFIN TUNA TARTARE 70

Cucumber spun, orange glazed shrimp,
ginger sesame dressing, whitefish caviar

CALAMARI FRITTI 70

Spicy tomato sauce, gherkin remoulade

OLIVES' MEZZE (V) 65

Assortment of dips, marinated olives,
oven roasted tomatoes, grilled flatbread

SWEET POTATO BRAVA'S (V) 58

Honey-jalapeño, avocado crema,
crumbled feta

ASPARAGUS (V) 45

Crispy blue cheese polenta, truffle emulsion,
parmesan crema

WATERMELON GAZPACHO (V) 40

Feta cheese, minted oil, micro arugula

SALADS

MEDITERRANEAN SALAD (V) 45

Romaine lettuce, green & black olives,
cherry tomatoes, red onion, cucumbers,
phyllo triangle, oregano vinaigrette

BEETROOT CARPACCIO (V) 40

Roquette salad, goat cheese crema,
honey mustard dressing

TODD'S CAESAR SALAD 40

Toasted focaccia croûtons, anchovies,
tomatoes, Caesar dressing,
shaved Grana Padano

RED OAK SALAD (V) 40

Poached apples, shaved red onions,
Belgium endive, cider vinaigrette

MOZZARELLA CAPRESE SALAD (V) 50

Fresh Buffalo cheese, vine ripened tomatoes,
balsamic reduction, basil, olive oil

PASTAS

VEAL AGNOLOTTI AL PLIN 90

Braised veal ossobucco, fontina pasta,
black truffle essence, parmesan

SEAFOOD RISOTTO 90

Scallops, shrimps, crab meat, lobster,
parmesan

SHRIMP STUFFED RAVIOLI 70

Seasonal ratatouille, minted butter sauce,
Grana Padano

LINGUINE ALLE VONGOLE 80

Braised clams, chili flakes, wilted spinach,
vine ripened baby tomatoes

CHICKEN PENNE ALLA ROSA 70

Roasted wild mushrooms, broccoli,
tomato cream sauce

SPAGHETTI POLPETTINI 70

Todd's old school spiced bolognese,
meat balls, mascarpone fondue

VEGETABLE TORTELLINI (V) 60

Summer squash, baby carrots, peas,
sage butter sauce

FLATBREADS

BRONX BOMBER 73

Garlic tomato sauce, beef pepperoni,
caramelized onions,
buffalo mozzarella, parmesan, basil

SPICY CHICKEN 70

Chicken sausage, herbed ricotta cheese,
balsamic onions, scallions

FRITTO MISTO 70

Crispy fried seafood, sweet & sour cabbage
slaw, spicy lemony aioli, parmesan cheese

PORTOBELLO (V) 75

Wild mushroom purée, roasted
Portobellos, red onions,
Fontina cheese, truffle oil

CLASSIC FLATBREAD (V) 60

Roasted tomato sauce,
mozzarella cheese, basil

PEPPERONATA (V) 65

Stewed red & yellow peppers, red onions,
ripe tomatoes, bocconcini, basil

ENTRÉES

PAN SEARED SALMON PANZANELLA 110

Heirloom tomatoes, garlic croûtons,
basil, red wine vinaigrette

PAN SEARED BLACK COD FILET 120

Citrus risotto, bouillabaise broth,
crispy artichokes

OLIVES BLT SANDWICH 80

Focaccia bread, smoked beef bacon,
turkey breast, avocado, shaved lettuces,
tomatoes, potato fries

ROAST BEEF SANDWICH 75

Beef au jus, French baguette,
mixed green salad, 'Olives' fries

OLIVES' CLASSIC BURGER 80

American ground beef, brioche bun,
Vermont white cheddar, truffle oil,
tomatoes, steak fries

VEAL SCALOPINI 100

Asparagus tips, creamy potatoes,
wild mushrooms, demi-glace

CHICKEN PICCATA 95

Seared breast of chicken, mushrooms,
four cheese macaroni,
caper lemon butter sauce

PRIME BEEF TENDERLOIN 165

Lobster mash, smoked tomato jam,
cracked pepper demi-glace

SIDES

SHRIMP MAC 'N' CHEESE 45

TRUFFLE RISOTTO TATER TOTS (V) 35

FRENCH FRIES POTATOES (V) 25

MUSHROOM RISOTTO (V) 30

GRILLED SHRIMPS 55

GRILLED CHICKEN 40

ZUCCHINI FRIES (V) 25

GARLIC SPINACH (V) 25

OLIVES

A B U D H A B I

DINNER

STARTERS

BEEF CARPACCIO 88

Gorgonzola rosti cake, mix greens,
balsamic glazed onions,
scallion aioli, parmesan

CALAMARI FRITTI 70

Gherkin remoulade, spicy tomato sauce

FRESH OYSTERS 72 HALF DOZEN

Shallot mignonette, cocktail sauce

OLIVES' MEZZE (V) 65

Assortment of dips, marinated olives,
grilled flatbread

SWEET POTATO BRAVA'S (V) 58

Honey, jalapeño,
crumbled feta, avocado aioli

SEARED DUCK FOIE GRAS STEAK 80

Herbed blinis, balsamic fig compote,
cranberry jus

STEAMED BLACK MUSSELS 75

Beef chorizo, curried tomato sauce,
basil leaves

MINISTRONE (V) 45

Garden vegetables, parmesan tuile

SALADS

ENDIVE & WATERCRESS (V)(N) 40

Blue cheese, candied walnuts, onions,
cherry tomatoes, honey mustard dressing

MEDITERRANEAN SALAD (V) 45

Romaine salad, tomato, cucumber, olives,
red onion, feta phyllo triangle,
oregano vinaigrette

TODD'S CAESAR SALAD 40

Toasted focaccia, croûtons, tomatoes,
Caesar dressing, shaved Grana Padano

GRILLED TUNA NIÇOISE 55

Wilted greens, potatoes, green beans,
Kalamatas, red onions, hard boiled eggs,
green olive spill

BEETROOT CARPACCIO (V) 40

Arugula, goat cheese crema,
lemony aioli

PASTAS

BAKED RICOTTA RAVIOLI 75

Garlicky tomato basil sauce, veal sausage,
mozzarella, bread crumbs

VEAL AGNOLOTTI AL PLIN 90

Braised veal ossobucco, Fontina fondue
stuffed pasta, black truffle essence

CRAB CARBONARA 80

Tagliatelle, parmesan cream, sous vide egg,
cracked black pepper

LINGUINI ALLE VONGOLE 80

Braised clams, chili flakes, wilted spinach,
vine ripened baby tomatoes

SPAGHETTI POLPETTINI 70

Todd's old school spiced bolognese,
meat balls, mascarpone fondue

PENNE ALLA PANNA ROSA (V) 65

Roasted wild mushrooms, broccoli,
tomato cream sauce

SEAFOOD RISOTTO 90

Scallops, shrimps, crab meat, lobster,
parmesan

FLATBREADS

BRONX BOMBER 73

Garlic tomato sauce, beef pepperoni,
caramelized onions,
mozzarella di Buffalo, parmesan, basil

FIG & BRESAOLA 75

Sweet & sour fig jam, Gorgonzola,
bresaola, rosemary crust

PORTOBELLO (V) 75

Wild mushroom purée, roasted
Portobellos, red onions,
Fontina cheese, truffle oil

CLASSIC FLATBREAD (V) 60

Roasted tomato sauce,
mozzarella cheese, basil

PEPERONATA (V) 65

Stewed red & yellow peppers, red onions,
ripe tomatoes, bocconcini, basil

BIANCO (V) 65

Mozzarella, sliced tomatoes, arugula,
pecorino

ENTRÉES

PAN-SEARED BLACK COD FILET 155

Citrus risotto, bouillabaisse broth,
crispy artichokes

SCALLOPS VOL-AU-VENT 155

Puff pastry cup, silky cauliflower purée,
spinach, lemon butter emulsion

HALF ROASTED CORN FED CHICKEN 115

Country potato cake,
buttered broccoli, natural chicken jus

DUCK TWO WAYS 135

Seared breast, ginger confit of duck leg,
apricot chutney, braised red cabbage,
foie gras ravioli

GRILLED LAMB CHOPS 150

Za'atar scented turnip purée,
roasted carrots,
braised chickpeas, chili demi-glace

PAN-FRIED VEAL SCALLOPINI 145

Panko crust, asparagus, beef chorizo,
paprika aioli, clam sauce

RIB EYE STEAK 185

Roasted rosemary potatoes,
parsley butter, shiitake glaze, spring onions,
green peas stuffed tomato

PRIME BEEF TENDERLOIN 165

Lobster mash, smoked tomato jam,
cracked pepper demi-glace

SIDES

LOBSTER MAC 'N' CHEESE 50

GRILLED SHRIMPS 55

GRILLED CHICKEN 40

TRUFFLE TATER TOTS (V) 35

OLIVES' FRIES (V) 25

ZUCCHINI FRIES (V) 25

MASHED POTATOES (V) 25

GARLIC SPINACH (V) 25

MUSHROOM RISOTTO (V) 30

Contains: (V) Vegetarian

(N) Nuts

(A) Alcohol

All prices are in UAE Dirhams and exclusive of 6% tourism fee, 4% municipality fee and 10% service charge.

T O D D E N G L I S H ' S

OLIVES

A B U D H A B I

DESSERT

APPLE PIE 40

Cheese cake cream, cider reduction, vanilla ice cream

NEW YORK CHEESE CAKE (N) 40

Almond flakes, strawberry coulis, toffee gelato

HAZELNUT SEMIFREDO (N) 45

Chocolate mousse, coffee cream, raspberry pearls,
cocoa puff streussel

CHOCOLATE TART 45

Malted milk sorbet, chocolate ganache

CANOLI (N) 40

Mascarpone cream, peanut praline

BANANA CRÈME BRÛLÉE 40

Crispy banana fritter, wild berries

TIRAMISU 45

Espresso gelato

CITRUS PANNA COTTA 40

Raspberry gastrique, sugar coated lemon

RED VELVET CAKE 40

Vanilla cream cheese mousse, raspberry gastrique,
strawberry gelato

BERRIES & CREAM 35

Wild berries, whipped cream

ICE CREAM / SORBET 15

Assorted flavors

All prices are in UAE Dirhams and exclusive of 6% tourism fee,
4% municipality fee and 10% service charge.

Contains: (N) Nuts (A) Alcohol