

## Entrée

<b>Soup of the day</b> – Please ask our staff for tonight’s soup.	11.50
<b>Bread &amp; Dips</b> - Pita bread with hummus, zaziki & skordalia dip.	12.50
<b>Filo Cigar</b> - Crispy filo cigar of spinach, feta cheese & potato served with mesclun salad & hummus.	12.50
<b>Stuffed Mushrooms</b> - Crumbed mushrooms, stuffed with camembert cheese, served with mesclun salad & hummus.	12.50
<b>Olive &amp; Cheese</b> – A bowl of kalamata olives with feta cheese & pita bread.	9.50
<b>Greek Salad</b> – Tomato, cucumber, capsicum & red onion with feta cheese & balsamic vinegar dressing.	12.50
<b>Crispy Salt &amp; Pepper Squid</b> - On salad greens with sweet chili sauce.	13.50
<b>Seafood Brochette</b> - Skewers of scallop & prawns with garlic butter, served on mesclun.	13.50
<b>Dolma</b> – Stuffed vine leaves with rice & peanuts, served on mesclun and zaziki dip.	10.50
<b>Garlic prawns</b> - Prawns sautéed in garlic, served in a rich Napolitano sauce with mesclun.	12.50
<b>Meza Platter</b> - Combination of dips, Greek salad, filo cigar , falafel, dolma, olives, served with garlic pita bread.	18.50

## Sides

Garlic pita bread	3.50	Chips	3.50
Rice	3.50	Garden Salad	6.50
Vegetables	7.50	Homemade bread	5.50

## Chef’s Signature

<b>Moroccan Lamb Tajin</b> – Lamb eye fillet cooked as a casserole with figs and prunes, served in bed of couscous.	27.50
<b>Albanian Speca Te Mbushur</b> – Cooked capsicums filled with marinated beef mince & pilaf, spices and herbs served with Greek salad and homemade bread.	23.50

## Pastas

<b>Chicken Fettuccini</b> - Fettuccini pasta tossed with roasted chicken and mushroom in creamy wine sauce, topped with parmesan cheese.	21.50
<b>Seafood Scallop Fettuccini</b> - Seafood Scallops soured in a rich seafood sauce topped with Italian pesto.	25.50

## **Mains**

<b>Moroccan Chicken Mango</b> - Sliced chicken with coconut & almond in a rich creamy mango sauce, served with mesclun salad & rice.	24.50
<b>Mediterranean Meat Balls</b> – Beef mince meat balls cooked in a with capsicum, served with homemade bread.	21.50
<b>Stuffed Baked Chicken</b> - Filled with cashew nuts, mozzarella & spinach served on vegetable and baby potatoes, topped with creamy cajun & mushroom sauce.	28.50
<b>Mushroom Steak</b> - 250g of scotch fillet, served on vegetables & baby potatoes topped with creamy mushroom sauce.	29.50
<b>Mixed Grill</b> - Grilled lamb cutlets, chicken & kofta meatballs, served with rice, mesclun salad, garnished with mild chili & yoghurt sauce.	24.50
<b>Mussaka</b> - Minced beef, roasted potatoes & eggplant topped with béchamel sauce, baked & served with rice, mesclun, mild chili & yoghurt garnishing.	24.50
<b>Paella</b> - Mixed marinara with prawns, shrimps, squid, mussels & pilaf rice in a rich Napolitano sauce.	23.50
<b>Greek Eggplant</b> - Baked with feta cheese, tomato, basil & olives served with cumin spiced baby potatoes, salad & rocket pesto dressing.	24.50
<b>Portuguese Chicken</b> - Thigh fillet barbecued over rosemary twigs and lemon zest, served with vegetables and garnished with mild chili & yoghurt.	24.50
<b>Filo Treasure</b> - Chicken breast with capsicum, apricot & creamy sauce in a filo parcel, baked & topped with apricot sauce, served with mesclun.	24.50
<b>Salmon Fillet</b> - Fresh pan fried salmon fillet, served with vegetables and roasted baby potatoes, drizzled with a hollandaise sauce.	29.50
<b>Sultans Boureg</b> - Sliced chicken with mushroom, onion & curry spice in a filo baked, garnished with mild chili sauce & served with mesclun & mango chutney sauce.	24.50
<b>Seafood Platter</b> - Sliced smoked salmon, shrimps, squid, marinated mussels, battered fish, skewers of scallop & prawns in garlic butter.	27.50
<b>Cordero</b> - Oven baked lamb shanks in a Mediterranean tomato sauce, with baby potatoes & carrots, served on a bed of rice or mashed potatoes.	(1 shank) 19.50 (2 shanks) 28.50

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