



VINE & OLIVES

WHERE GREECE MEETS OSLO

SHARING MENUS

In Greece, dining is about sharing – gathering around the table with family and friends to enjoy food, wine, and conversation.

At Vine & Olives, we honor this tradition with thoughtfully crafted tasting menus that showcase the very best of our cuisine.

(minimum 2 persons)

Vegetarian Tasting Menu

Starter: Crispy zucchini-aubergine, Saganaki cheese

Meze: Beetroot salad, Greek salad, Fava with mushrooms, Padrón peppers

Main: Moussaka (vegetarian)

Dessert: Portokalopita

(contains: gluten, milk, egg, nuts)

NOK 545 per person

Meat Tasting Menu

Starters: Homemade bread with whipped butter, Hummus-Tzatziki with pita

Meze: Crispy zucchini-aubergine, Greek salad, Giaourtlou, Gyros Pork-Chicken

Main: Lamb carré with fries and padrón peppers

Dessert: Cheesecake

(Contains: gluten, milk, egg)

NOK 795 per person

Seafood Tasting Menu

Starter: Octopus carpaccio, Feta dip, Tzatziki with pita

Meze: Homemade bread with whipped butter, Greek salad, Saganaki Scampi

Main: Sea bream with kale and fries

Dessert: Portokalopita

(Contains: egg, gluten, mollusk, milk)

1,195 NOK per person

Wine Pairing

Enhance your experience with our Greek wine pairing

*– one glass of sparkling and three glasses of hand-selected Greek wines,
thoughtfully matched to each course of the tasting menu.*

520 NOK per person (4 glasses)