VINE & OLIVES

WHERE GREECE MEETS OSLO

SHARING MENUS

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: wheat, milk, egg, walnuts) (Inneholder: Hvete, melk, egg, valnøtter)

***NOK 650** per person*

Meat Tasting Menu

***Starters:** Homemade bread with Emeralld mayo, 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: wheat, milk, egg) (Inneholder: hvete, melk, egg)

***NOK 795** per person*

Lamb shoulder sharing for 2

Lamb shoulder with baked oven potatos, pita with tzatziki, greek salad.
(Approximatly 2 kg)
(Contains: wheat milk sennap) (Inneholder: hvete, melk, mustard)

***NOK 750** per person*

Seafood Tasting Menu

***Starter:** Octopus carpaccio, Feta dip, Tzatziki with pita*
***Meze:** Homemade bread with Emerald Mayo , Greek salad, Saganaki Scampi*
***Main:** Sea bream with kale and fries*
***Dessert:** Portokalopita*

(Contains: egg, wheat, mollusk, milk)(Inneholder: egg, hvete bløtdyr, melk)

***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.

580 NOK** per person **(4 glasses)