

APERITIVES

GARLIC SOURDOUGH £3
48h farmhouse sourdough in garlic oil

RAW BELLA DI CERIGNOLA OLIVES £4
Raw olives, taste it and never go back to the
tinned stuff ^{VG GF}

ROSEMARY BRUSCHETA £5
48h country rustic sourdough toasted,
San Marzano tomatoes and fresh basil

GRILLED BREADFRUIT SKEWERS £5
In hot Brazilian chili and peanut sauce ^{VG GF}

STARTERS

CEVICHE OF AÇAÍ PALM HEARTS £6
Amazonian açai tree heart dressed in calamansi
strawberry and lemon verbena ^{VG}

CORNISH SMUGGLER SALAD £7
Endives filled with cave matured Cornish Smuggler
cheese, Madernassa pear poached in Aperol
Spritzer, with Brazil nut, vanilla and maple dressing ^{GF}

SWEET POTATO PIEROGI £6
Traditional Polish dumpling improved
to be healthier, made with British spelt flour

MANDOO £6
Korean dim sum stuffed with kimchi ^{VG}

CHARRED CAULIFLOWER £6
Served with strained Greek yogurt,
padron peppers, chilli and dendê oil ^{GF}

BURRATA FONDUE £7.5
Fresh handmade burrata from Puglia, in cream white
chocolate sauce, with jackfruit seed and crouton

JERUSALEM ARTICHOKE & FIG LEAF SOUP £6

RISOTTOS ^{GF}
HAVE THEM AS STARTER OR MAIN
CAN BE ADAPTED TO A VEGAN DIET

MILANO £8 / £14
30-month parmesan from Lombardy, saffron

FUNGHI £9 / £15
Porcini, shitake, shimenji, parmesan

SEA-FLORA £10 / £16
Nori algae, phytoplankton, dendê oil

WINTER £9 / £16
Chestnuts and cocoa nibs

HANDMADE ARTISANAL PASTAS
HAVE THEM AS STARTER OR MAIN

TORTELONI £8 / £14
Jerusalem Artichoke and black Autumn truffle

CAPRESE RAVIOLI £8 / £14
Bra Tenero D.O.P cheese, marjoram

SPAGHETTONI £7 / £12
Live yeast, Normandy butter, 30-month parmesan

STROZZAPRETI TOSCANA £8 / £14
Eggless pasta cooked Tuscan Style with pumpkin cream

MAINS

MOST OF OUR MAIN COURSES ARE VEGAN,
SOME THAT ARE NOT CAN EASILY BE ADAPTED

POOR MAN'S CAVIAR WITH LEMON CAPERS £11

Roasted, slightly smoked aubergine in lemon and capers sauce covered with cured egg yolk and sugar snaps GF

THE LORD OF THE HUNDREDS £13

Gressingham duck eggs bread crumbed in panko and served with Lord of the Hundreds cheese sauce, vegetables
LORD OF THE HUNDREDS IS A RAW EWES MILK CHEESE PRODUCED BY CLIFF AND JULIE DYBALL IN EAST SUSSEX

TRUMPET ROYALE STEAK £13

Served with Madagascan green peppercorn sauce made with our 17-roots gravy, fried cassava chips GF

GREEN JACK HOT £11

Jackfruit in green curry served with jasmine rice VG GF

TERRA £12

Savoury banana-terra cooked in stew with chilli and cashew nuts
Served with chayote, spinach and courgette VG GF

BISTECCA DI SEDANO IN CHOCOLATE BORDELAISE £12

Served with Shetland black potato, borettane mousse, creamed leeks and sautéed green vegetables VG GF

ESPETO £11

Grilled breadfruit skewers in hot Brazilian peanut and chili sauce,
served with grezzina zucchini fritters in plantain flour, delica pumpkin chili sauce VG GF

CHÂTAIGNIER PAYS AU SAUCE PÉRIGUEUX £15

A tribute to both Créole and French cuisines, roasted breadfruit in black truffle sauce
Served with a choice of cassava chips or grilled green vegetables VG GF

SIDE DISHES £3.5

Ask a member of the team for what's available today

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR DIETRY RESTRICTIONS, PLEASE INFORM A MEMBER OF STAFF.
ALL OUR DISHES ARE MADE TO ORDER; MOST INGREDIENTS CAN BE REPLACED OR REMOVED.

Check us online:

oliveira-restaurant.com

469 Upper Richmond Rd West
SW14 7PU
02082552462