

# menu



## The Olive Grove

### grazing Suitable for two

#### Greek Mezze

Barrel-Aged Feta, Chargrilled Mediterranean Vegetables, Pitta, Hummus, Kalamata Olives, Moutabal, Beetroot Dip (v)

#### Italian Antipasti Gluten-free option available

Salami, Parma, Coppa, Mortadella di Bologna, Gorgonzola, Roasted Italian Vegetables, Cerignola Olives, Carta da Musica Crispbread, Salsa Cruda

#### Mediterranean Trio

Iberico Croquetas, Calamari and Baby Chorizo, Halloumi Cheese, Pimientos de Padrón

### salads Available as a starter or main course

#### Italian Salad

Rocket, Tomatoes, Mozzarella, Red Onion, Cucumber, Basil, Garlic, Ciabatta Croutons (v)

#### Classic Caesar

Romaine Lettuce, Parmesan Cheese, Anchovies, Croutons, Caesar Dressing

#### Toppings:

Crispy Pancetta, Grilled Chicken Breast, Avocado, Chorizo

### pasta

#### Lasagne

Rich Chianti and Oregano Beef Ragù, Ricotta Béchamel, Roasted Cherry Tomato and Basil Compote, Garlic Bread  
This recipe has been expertly created by P&O Cruises chef Bivirs Balan, exclusively for The Olive Grove.

#### Spaghetti Carbonara

Smoked Pancetta, Button Mushrooms

#### Panzerotti Tartufata

Mushroom Ravioli, Truffle Mascarpone Cream Sauce (v)

### from the grill

#### Greek Lamb Gyros

Salad, Sweet Chilli, Tzatziki

#### Chargrilled Boneless Piri-Piri Chicken

Red Slaw, Corn Salsa, Piri-Piri Dip, French Fries or Portuguese Tomato Rice (gf)

#### Middle Eastern Beef Kofta Hanging Kebab 4.50

Turkish Salad, Tzatziki, Sweet Chilli, Pitta Bread

### seafood

#### Baby Squid\*, Breaded Prawns\*, 4.50

Crispy Smelts, Sea Salt and Pepper Mussels\*

Aioli, Focaccia Bread

#### Sardinian-Style Yellowfin Tuna Steak\*

Rice Gnocchi, Tomatoes, Olives, Onions, Capers, Friarielli Broccoli (gf)

### regional specials

#### Beef Bucco

Slow-Cooked Beef Shin with Olives and Tomatoes, Pomme Purée, Friarielli Broccoli (gf)

#### Seafood, Chicken and Chorizo Paella\* 4.50

Prawns, Mussels, Clams, Chicken, Chorizo, Bomba Rice with Aioli (gf)

#### Provence Confit Byaldi

Mediterranean Ratatouille, Garlic Dough Balls, Herb Aioli Dip (v)

#### Slow-Cooked Moroccan Lamb Tagine 4.50

Aubergine, Chickpeas, Tomatoes, Apricots, Lemon and Herb Couscous, Toasted Almonds, Pomegranate

### pizza Neapolitan 12" Thin Crust

#### Margherita

Mozzarella, Cherry Tomatoes, Basil (v)

#### Carne

Salami, Pepperoni, Parma Ham, Nduja Sausage, Pancetta, Provolone Cheese

#### Funghi Formaggio Di Capra

Porcini Mushrooms, Goat's Cheese, Caramelised Onion, Rocket Pesto (v)

Gluten-free options available

### extras

#### Sea Salt and Rosemary Focaccia Bread

#### French Fries 1.00

Add Parmesan Cheese or Truffle Oil

0.50

#### Classic Tiramisu

Savoiardi Biscuit, Mascarpone (v)

#### Crema Catalana

Orange and Lemon-Scented Catalan-Style Crème Brûlée (v) (gf)

#### Handcrafted Turkish Baklava 2.00

Halva, Loukoumades, Pistachio, Kataifi Honey and Nut, Vanilla Greek Yoghurt (v)

#### Torta Gianduia

Flourless Chocolate and Roasted Hazelnut Cake, Ricotta Cream or Vanilla Gelato (v) (ls)

#### Sicilian Lemon Tart

Turkish Rosewater Ice Cream (v)

#### Affogato

Vanilla Gelato, Espresso Carree, Biscotti (v)

(v) Vegetarian. (gf) Gluten free. (ls) Low sugar

Children's portions available upon request

Some of our products may contain allergens. If you are sensitive to any allergens, please speak to a member of staff before ordering.

Please note that some of these dishes may contain nuts or nut extracts.

\*Whilst all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Exclusive to P&O Cruises

desserts



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# desserts

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Exclusive to P&O Cruises



## beers & ciders Included in **C** **D**

<b>Estrella Damm</b> (gf) 330ml   5.4% abv	<b>4.85</b>
<b>Birra Moretti</b> 330ml   4.5% abv	<b>4.85</b>
<b>Sharp's Brewery Doom Bar</b> 500ml   4.3% abv	<b>5.05</b>
<b>Rekorderlig Strawberry - Lime</b> 500ml   4.0% abv	<b>5.30</b>
<b>Thatchers Gold</b> 500ml   4.5% abv	<b>5.30</b>

## cocktails

<b>Lemon Drizzle Spritz</b> Sipsmith lemon drizzle gin, Taittinger Brut Réserve, lemon sherbet and bitters, vanilla topped with soda	<b>8.50</b> <b>D</b>
<b>Sunset Cooler</b> White wine, peach liqueur, cranberry juice and soda	<b>7.95</b> <b>D</b>
<b>Passion Fruit Martini</b> Vodka, passion fruit, citrus and Prosecco	<b>7.15</b> <b>C D</b>
<b>The Original Mojito</b> White rum, mint, fresh lime, sugar and soda over ice	<b>7.15</b> <b>C D</b>
<b>Vanilla and Salted Caramel Espresso Martini</b> Vanilla vodka, Cold Brew coffee liqueur, caramel, sea salt and Cold Brew coffee	<b>7.15</b> <b>C D</b>

## non-alcoholic cocktail

<b>Apple and Elderflower Nojito</b> Apple juice, fresh lime juice, fresh mint and elderflower	<b>3.75</b> <b>A C D</b>
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## sparkling wine

<b>Prosecco, Via Vai</b> Italy	125ml <b>6.45</b> <b>C D</b>	Bottle <b>24.00</b>
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## white wine

<b>Quinta da Lixa Vinho Verde</b> Portugal   Dry and Delicate	175ml <b>5.75</b> <b>C D</b>	250ml <b>6.95</b> <b>D</b>	Bottle <b>19.95</b>
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<b>La Viste Picpoul de Pinet Côteaux du Languedoc</b> France   Dry and Delicate	<b>6.85</b> <b>C D</b>	<b>8.95</b> <b>D</b>	<b>26.00</b>
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<b>Citta Del Ponti Pinot Grigio</b> Italy   Crisp and Refreshing	<b>6.85</b> <b>C D</b>	<b>8.95</b> <b>D</b>	<b>26.00</b>
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<b>M. Chapoutier Côtes-du-Rhône</b> France   Complex and Cultured			<b>28.00</b>
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<b>La Chiara Figini Gavi di Gavi</b> Italy   Complex and Cultured	<b>7.15</b> <b>C D</b>	<b>9.50</b> <b>D</b>	<b>28.00</b>
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## rosé

<b>La Vidaubanaise, Côtes De Provence</b> France   Elegant and Expressive	175ml <b>6.85</b> <b>C D</b>	250ml <b>8.95</b> <b>D</b>	Bottle <b>26.00</b>
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## red wine

<b>Umani Ronchi Podere Montepulciano, D'abruzzo</b> Italy   Fun and Fruity	175ml <b>5.95</b> <b>C D</b>	250ml <b>7.50</b> <b>D</b>	Bottle <b>22.00</b>
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<b>Hubert Et Fils Côtes Du Rhône</b> France   Smooth and Sophisticated	<b>6.25</b> <b>C D</b>	<b>8.05</b> <b>D</b>	<b>24.00</b>
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<b>Famiglia Castellani Riserva Chianti</b> Italy   Smooth and Sophisticated	<b>6.85</b> <b>C D</b>	<b>8.95</b> <b>D</b>	<b>26.00</b>
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<b>Campo Viejo Reserva Rioja</b> Spain   Smooth and Sophisticated			<b>32.00</b>
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### DRINKS PACKAGE INCLUSIONS

- C** Classic Drinks Package.
- A** Alcohol-Free Drinks Package.
- R** Refresh Drinks Package.
- D** Deluxe Drinks Package.

Ask your bar waiter about our range of drinks packages available.

**V** Vegan - A wine that has been clarified using vegan substances.

Some of our products may contain allergens. If you are sensitive to any allergens, please speak to a member of staff before ordering.

(gf) Gluten free

## exclusive to P&O Cruises

Included in <b>C</b> <b>D</b> 25ml <b>D</b> 50ml	25ml	50ml
<b>Golden Tide Rum</b> 40% abv A golden-aged, spice rum infused with wild ocean botanical, sea spaghetti and rock samphire, foraged along island tides	<b>4.60</b>	<b>7.10</b>
<b>Marabelle Gin</b> 42% abv A delicate blend of 18 botanicals including almond, juniper, sugar kelp and fresh mint	<b>4.60</b>	<b>7.10</b>

## gin

	25ml <b>D</b>	50ml <b>D</b>
<b>Gin Mare</b> 42.7% abv	<b>4.60</b>	<b>7.10</b>
<b>Malfy Con Arancia</b> 41% abv	<b>4.45</b>	<b>6.95</b>

## rum

	25ml <b>C D</b>	50ml <b>D</b>
<b>Bacardi Carta Blanca</b> 37.5% abv	<b>4.25</b>	<b>6.70</b>
<b>Captain Morgan Spiced</b> 35% abv	<b>4.25</b>	<b>6.70</b>
<b>Captain Morgan Dark</b> 40% abv	<b>4.25</b>	<b>6.70</b>

## vodka

	25ml <b>C D</b>	50ml <b>D</b>
<b>Smirnoff Red Label</b> 40% abv	<b>4.25</b>	<b>6.70</b>

## aperitifs & liqueurs

	25ml <b>C D</b>	50ml <b>D</b>
<b>Aperol Aperitivo</b> 11% abv	<b>4.05</b>	<b>6.55</b>
<b>Baileys Original Irish Cream</b> 17% abv	<b>4.05</b>	<b>6.55</b>
<b>Disaronno Amaretto</b> 28% abv	<b>4.05</b>	<b>6.55</b>

## port

		75ml <b>C D</b>
<b>Graham's LBV Port</b> 20% abv		<b>4.85</b>

## non-alcoholic

		<b>A C D</b>
<b>Heineken 0.0</b> 330ml   0% abv		<b>3.85</b>
<b>Tanqueray Alcohol Free</b> 50ml   0% abv		<b>3.75</b>
<b>New London Light 'First Light'</b> 50ml   0% abv		<b>4.00</b>

## mixers

		<b>A G D</b>
<b>Fever-Tree Tonics</b> 200ml Indian, refreshingly light Indian, elderflower, Mediterranean, ginger ale		<b>2.75</b>
<b>Britvic</b> 150ml Indian tonic, low calorie Indian tonic, ginger ale		<b>2.25</b>
<b>Pepsi, Diet Pepsi</b> 200ml		<b>2.20</b>

## soft drinks

<b>Still or Sparkling Water</b> 750ml		<b>3.05</b>
	<b>R A C D</b>	
	regular	large
<b>Pepsi, Diet Pepsi, Pepsi Max, R.Whites Lemonade</b> On tap	<b>2.60</b>	<b>3.35</b>
	<b>A C D</b>	
<b>Coca-Cola, Diet Coke</b> 330ml		<b>3.40</b>
<b>Frobishers Jubitant Juices</b> 250ml Orange, apple, pineapple, cranberry		<b>2.90</b>
<b>Appletiser</b> 275ml Sparkling apple juice		<b>2.80</b>
<b>Sanpellegrino Limonata</b> 330ml Sparkling lemon		<b>2.55</b>

# drinks