



\$20 Prix Fixe Menu

1st course

Appetizer Combination

A beautiful plate of our four traditional spreads: tarama, tzatziki, melitzanasalata and hummus, with olives and feta cheese.

Diver Sea Scallop Duo

Greek Village Salad

Traditional tomato and feta salad with cucumber, bell peppers, red onion, and Kalamata black olives

Black Olive's Avocado Greek Salad (add 5\$)

Vine ripened tomato, avocado, cucumber, red onion, and bell pepper with Kalamata olives and imported feta.

Grilled Octopus Salad (add 8\$)

Straight from the sea, pounded, marinated, grilled octopus tossed with fresh red onions and capers.

Main Course

Mediterranean Sea Bass

This Mediterranean favorite known as Lavraki, Bronzini, or Loup de Mare feeds on shrimp, which comes through in the taste. It is low in oil content and slightly flakey, but firm, in texture.

Black Olive Crab Cake

This is Maryland's first recipe from the Pratt Library archives with a hint of olive oil, it is gluten free.

Greek Village Pie

A rustic spanakopita, spinach, red swiss chard, leeks, sheep's milk cheeses in a homemade hand rolled phyllo.

Grilled Yellow Fin Tuna Steak

Sushi quality #1 Tuna.

Grilled Salmon Filet

Faroe Island Salmon

3 Grilled Colossal Shrimp

Greek Style Lamb Chops (add 8\$)

Maine Lobster Pasta (add 12\$)

Lunch Dessert

Greek Yogurt with honey and walnuts

Baklava



A La Carte Menu

1st course

Appetizer Combination ... \$8

A beautiful plate of our four traditional spreads: tarama, tzatziki, melitzanasalata and hummus, with olives and feta cheese.

Diver Sea Scallop Duo...\$9

Greek Village Salad...\$10

Tomato and feta salad with cucumber, bell peppers, red onion, and black olives

Black Olive's Avocado Greek Salad...\$15

Fresh tomato, avocado, cucumber, red onion, and bell pepper with Kalamata olives and feta.

Grilled Octopus Salad...\$12

Straight from the sea, marinated, grilled octopus with fresh red onions and capers.

Main Course

Mediterranean Sea Bass...\$20

Mediterranean favorite known as Lavraki, Bronzini, or Loup de Mare, feeds on shrimp, which comes through in the taste. Low in oil content and slightly flakey, but firm, in texture.

Black Olive Crab Cake...\$18

This is Maryland's first recipe from the Pratt Library archives with a hint of olive oil, it is gluten free.

Greek Village Pie...\$18

A rustic spanakopita, spinach, red swiss chard, leeks, sheep's milk cheeses in a homemade hand rolled phyllo.

Grilled Yellow Fin Tuna Steak...\$18

Sushi quality #1 Tuna.

Grilled Salmon Filet ...\$18

Faroe Island Salmon

3 Grilled Colossal Shrimp...\$18

Greek Style Lamb chops...\$24

Maine Lobster Pasta ...\$28

Lunch Dessert

Greek Yogurt with honey and walnuts...\$7

Baklava...\$8

Fresh Fruit Plate...\$7

Baklava Ice Cream...\$6

Carrot Cake...\$8

Tiramisu...\$8

Wines By the Glass

ASSYRTIKO Aidani...12

2016 Santo Volcanic Terrior, Santorini

CHARDONNAY...10

*2016 Cono Sur Organic Chardonnay,
Colchagua Valley*

SAUVIGNON BLANC...10

*2015 Cono Sur Organic Sauvignon Blanc,
Colchagua Valley*

PINOT GRIGIO...10

*2015 Yalumba Y Series Pinot Grigio, South
Australia*

AGIORGITICO...12

2015 Tselepos Nemea

CABERNET

SAUVIGNON/CARMÉNÈRE...10

2015 Cono Sur Cabernet Sauvignon/Carménère

MALBEC...11

2015 Revolution Malbec

PINOT NOIR...12

2015 Soter Planet Oregon

Beer

Pinkus (Munster, Germany)...7

Hefeweizen/Urpils/Munster Alt

Blood Orange Reposado

Margarita...9

*Blood orange shrub, #2 Organic Reposado
tequila, lime juice and Mathilde XO orange
brandy*

The Black Olive Bankers

Lunch...9

*Cold River potato Vodka, Dry Vermouth,
Fruitlab Valencia Bergamot Orange liquor,
Grapefruit Juice, Slice of orange*

Iced Greek Mountain Tea...2

House Lemonade...2



2018

The Black Olive Lunch Menu

814 South Bond St

Baltimore, Maryland 21231

www.theblackolive.com

410.276.7141

*Seating for lunch Monday-
Friday 12pm-2pm*

“Swimmingly fresh” fish is whisked from the ice display to be “prepared simply and beautifully” in the “delectable Greek style” before being filleted tableside at this “authentic” Fells Point Hellenic seafood specialist; “knowledgeable” servers and an “elegant, relaxed atmosphere” help make it a “perennial favorite” for those “willing to pay” the “heavy price tag.”

-Zagat