

STARTERS

Hummus and Pita.....	8
♥	
Dolma (6PCS).....	6
♥/GF	
Pita & Tzatziki.....	5
🌱	
Olive Tree Fries.....	12
(Fries with Feta and Oregano)	
🌱	
Garlic Fries.....	12
🌱	
Fries.....	6
♥	
Falafel (6PCS).....	6
♥	
Baba Ghanouj and Pita.....	8
♥	
Grilled Pita Stuffed with Feta.....	8
🌱	
Trio Dip Appetizer.....	11
(Hummus, Baba Ghanouj, Tzatziki & Pita)	
♥ / 🌱 (both options available)	
Veggie Trio Delight.....	14
(Dolma, Falafel, Hummus, Pita & Tzatziki)	
♥ / 🌱 (both options available)	

AUTHENTIC GYROS

Gyro on Pita	9
Flame-broiled seasoned gyro meat, lettuce, tomato, onion & Tzatziki	
Chicken Shawarma on Pita	9
Flame-broiled house marinated chicken, lettuce, tomato, onion & Tzatziki	
Chicken Kebab on Pita	9
Charbroiled house marinated chicken breast, lettuce, tomato, onion & Tzatziki	
Falafel on Pita	8
House made falafels, lettuce, cucumbers tomato, onion & Tzatziki	
Salmon on Pita	12
Pan cooked Salmon, lettuce, tomato, onion, red cabbage and served with side of Basil pesto	



SPECIALTY HOUSE GYROS

Vegan Delight	8
Hummus, avocado, roasted red pepper, tomato, onion, cucumber & lettuce ♥	
Olive Tree Vegetarian	8
Basil pesto, hummus, feta, lettuce, cucumber, tomato, onion & roasted red peppers 🌱	
Greek Village Gyro	10
Flame-broiled seasoned gyro meat, fries, tomato, onion, feta, cayenne pepper & tzatziki.	
Chicago Style Gyro	9
Flame-broiled gyro meat with tomato, onion, cayenne pepper & tzatziki *(no lettuce)*	
Avocado Chicken Shawarma	10
Flame-broiled house marinated chicken, tomato, onion, avocado, lettuce & tzatziki	
Basil Pesto Chicken Shawarma	10
Flame-broiled house marinated Chicken, basil pesto, tomato, onion, lettuce & tzatziki	

GYRO COMBOS



Combo 1
Gyro or Chicken Shawarma on Pita served with fries & soda
13

Combo 2
Gyro or Chicken Shawarma on Pita served with Olive Tree fries & soda
14

Combo 3
Gyro or Chicken Shawarma on Pita served with Garden Salad & soda
14

Combo 4
Gyro or Chicken Shawarma on Pita served with Greek or Caesar salad & soda
15

SUBSTITUTE WITH ANY SPECIALTY HOUSE GYRO FOR \$2

SALADS



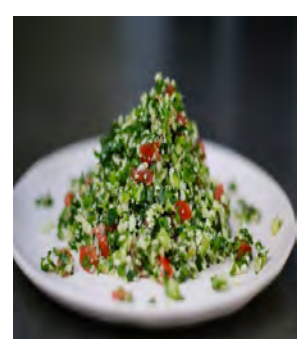
Greek Salad
Sm:8 Lg: 12 🌱/GF



Garden Salad
Sm:7 Lg: 11 ♥/GF



Caesar Salad
Sm: 7 Lg: 10 🌱



Tabouli Salad
10 ♥

Add to Salads

Gyro Meat	6	Falafel (4pcs) ♥	4
Chicken Shawarma Meat GF	6	Dolma (4pcs) ♥	4
Chicken Kebab GF	7	Veggie Brochette ♥	6
Lamb Kebab GF	7	Mushroom Kebab ♥	6
Roasted Lamb Shank GF	10	Tomato Kebab ♥	6
Sirloin Kebab (Beef) GF	7	Tzatziki (2oz) 🌱	1.50
Salmon Fillet GF	8	Pita ♥	1

♥Vegan 🌱Vegetarian GFGluten Free

PLATTERS

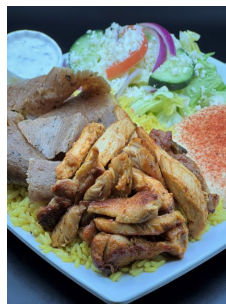
ALL PLATTERS INCLUDE BRYANI RICE, GREEK SALAD, HUMMUS, TZATZIKI & PITA BREAD.



Gyro Platter
17



Chicken Shawarma Platter
17



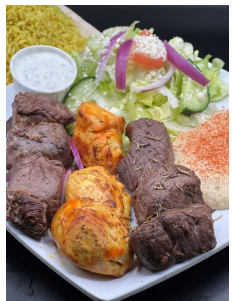
Chicken & Gyro Platter
18



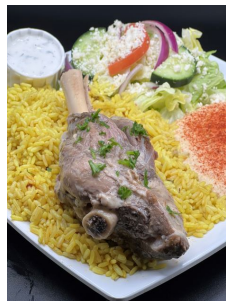
Chicken Kebab Platter
18



Beef Kebab Platter
18



Chicken, Lamb & Beef Kebab Platter
25



Lamb Shank Platter
20



Lamb Kebab Platter
18

VEGETARIAN/VEGAN



Falafel Platter
16



Veggie Brochette Platter
16



Dolma Platter
15



Dolma & Falafel Platter
17

Add Extras To Your Platter

Rice.....3
Salad.....3
Hummus.....3
Pita.....1
Tzatziki (2oz).....1.50
Garlic paste (2oz)...2

Salmon Platter
20

SIDES

Gyro Meat	6	Rice ^{GF} ♥	4
Chicken Shawarma Meat ^{GF}	6	Veggie Bro 'hette ♥	6
Chicken Kebab Meat ^{GF}	7	Mushroom Kebab ^{GF}	6
Lamb Kebab Meat ^{GF}	7	Tomato Kebab ♥	6
Sirloin Kebab (Beef) ^{GF}	7	Garlic Paste (2oz) (made in house) ♥	2
Lamb Shank ^{GF}	10	Kalamata Olives	2
Salmon Fillet ^{GF}	8	Basil Pesto	1
Feta	2	Avocado Paste	1
Pita ♥	1	Tzatziki (4oz) (made in house) ^{GF} ♥	3
Roasted Red Peppers ♥	1		

♥Vegan ♥Vegetarian ^{GF}Gluten Free

SOUP

Nisk 6

Red lentils slowly cooked with onions, spices and rice for texture.



Fountain Drinks 3

Pepsi
Diet Pepsi
Dr. Pepper
Mountain Dew
Sierra Mist
Orange Crush
Lemonade
Unsweetened Iced Tea
Pomegranate Sobe Life Water

Desserts

Traditional Baklava 5
Nut Rolls 4

Juices & Others 3

Ginger Beer (Bundaberg)
Sparkling Water

Chicken Shawarma: Chicken thighs marinated in our house spices and roasted on a vertical broiler, then thinly sliced for sandwiches or any other type of dishes.

Gyro Meat: Lamb (20%) and beef (80%) roasted on a vertical broiler, then thinly sliced, used for sandwiches or any other type of dishes.

Baba Ghanouj: This dip is made of charbroiled smoked eggplants, tahini paste, garlic, salt, and mint leaves drizzled with olive oil, best scooped with a piece of pita bread.

Hummus: Made with garbanzo beans, garlic, salt, lemon juice, tahini paste and olive oil, this is a popular Mediterranean Dip made in house, best scooped with a piece of pita bread.

Catering Available

www.olivetremenu.com

Vegan Vegetarian Gluten Free