

Menu

Dips

Served with Pita Points

Tzatziki-11

Yogurt, Cucumber, Roasted Garlic, Dill

Fava-10

Greek Yellow Split Peas, Red Onions

Beet Hummus-13

Beets, Chick Peas, Tahini, Pine Nuts

Dip Trio-24

Tzatziki, Fava, Beet Hummus

Land

Stuffed Bifteki- 27

Kasseri Cheese, House Blend Ground Beef, Oregano Crisps

Kotopoulo-25

Grilled Chicken Breast, Corn Salad

Kontosouvli-28

Marinated Pork, Grilled Vegetables, Tomato Chutney

Beef Kokinisto-30

Beef Stew, Eggplant Puree, Bechamel Sauce

Kotsi- 38

Braised Baby Lamb Shanks, Truffle Herb Mash Potatoes

Paidakia-42

Australian Lamb Chops, Lemon Oregano Drizzle, Herb Potato Wedge

Pasta & Risotto

Pesto Potato- 17

Mushroom Risotto- 20

Pancetta Parmesan- 26

Makaronia Me Kima-25

Spaghetti, Ground Beef, Tomato Sauce

Salads

Horiatiki-19

Tomatoes, Cucumbers, Red Onions, Capers, Green Peppers, Paximadi, Barrel-Aged Feta, Olives
Red Wine Vinaigrette

Spinach Pie -16

Fresh Baby Spinach, Phyllo, Scallions, Feta Cheese , Balsamic Vinaigrette

Beet – 18

Beets, Mixed Greens, Almonds, Goat Cheese, Champagne Raisin Vinaigrette

Laxano Karoto-16

White Cabbage, Carrots, Scallions, Sesame Oil & Seeds, Balsamic Citrus Vinaigrette

Burrata-20

Cherry Tomatoes, Basil Pesto

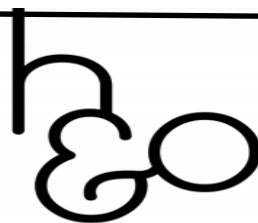
Add Salad Proteins From 11am-5pm

Wild Salmon-\$15.00

U10 Shrimp (3)-\$13.00

Non GMO Chicken-\$8.00

Falafel -\$6.00



Desserts

Galaktoboureko-14

Deconstructed Milk Custard Cream, Roasted Almonds

Chocolate Mousse -14

Greek Cookies – 10

Mini Phyllo Pastries – 12

Walnut Cake – 10

Greek Yogurt – 10

with Spooned Sweets or Honey

Meze

Falafel -14

Falafel, Tahini Sauce

Tyrokeftedes-16

Cheese Croquette, Tomato Jam

Saganaki -14

Fried Sheep Cheese, Metaxa12 Brandy

Octopus Stifado-22

Slow Braised In Red Wine, Shallots, Fava

Kefte- 16

House Blend Beef and Tzatziki

Loukaniko-16

Pork Village Sausage

Gigandes Chorizo-22

Giant White Beans, Carrots, Chorizo

Sea

Shrimp Youvetsi-28

Orzo, Vegetables, Parmesan Cheese, Shrimp Bisque Broth

Grilled Wild Salmon-30

Spankorizo

Tarama Bronzino-34

Spanish Bronzino, Lentils, Black Tarama

Sides

Feta Crisps – 10

Spanakorizo -10

Grilled Vegetables -9

Lemon Potatoes- 10

Grilled Sweet Corn -8

11:00 -10:00PM | Thursday-Saturday
11:00--8:00PM | Sunday-Wednesday

*The consumption of raw or uncooked eggs, meat, poultry or shellfish may increase your risk of food borne illness.
Please inform your server of any allergies or dietary restrictions

All proteins are non-GMO and hormone free. We endeavor to source proteins/produce from farms within our region, and we specialize in sourcing imported products used in our dishes, which are also found in our MARKET, from small Mediterranean farms.

172 Plandome Road | Manhasset, NY 11030 | 1-516-439-5421 | www.Herbandolive.com | [@herbandolivemarketa](https://www.instagram.com/herbandolivemarketa)