

HUNGRY
OLIVE

À LA CARTE

Spring - Summer 2026



OUR STORY



At Hungry Olive, our passion for Modern European cuisine with a Mediterranean soul began in the heart of Ruislip. From the sun-drenched shores of the Amalfi Coast to the aromatic spice markets of North Africa, our menu celebrates the rich, diverse culinary traditions of the land and sea.

Our esteemed head chef and dedicated team of artisans bring technical precision to every dish, marrying the delicate flavours of sustainably sourced seafood, like our signature Sea bass and Lobster Risotto, with the bold, warming spices of our authentic Moroccan Tagines. Whether it is a beloved classic reinvented or a signature creation like our 12-hour slow-cooked lamb, every plate is a testament to timeless European heritage. Our mission is simple: to elevate dining through exceptional ingredients, attentive service, and refined hospitality.

Hungry Olive Team



STARTERS



From The Sea

HARISSA PRAWNS	12
<i>De-shelled king prawns sautéed on high heat with shallots, harissa butter, chives, and white wine.</i>	
SAUTÉED SQUID	11
<i>Fresh squid slices with garlic butter, zesty lemon juice, parsley, and white wine.</i>	
LOBSTER RISOTTO	13
<i>Creamy arborio risotto folded with diced lobster, rich lobster bisque, butter, and fresh chives.</i>	
BRAISED OCTOPUS TENTACLE	15
<i>Slow-braised octopus finished over hot coals, dressed with lemon, garlic, chilli, and herbs.</i>	
KING SCALLOPS	14
<i>Three pan-seared scallops on minted pea purée with capers, parsley, lemon, and olive oil.</i>	

From The Land

BRAISED LAMB CROQUETTES	12
<i>Twelve-hour slow-cooked lamb, breadcrumbed until crisp and served with smoky chilli mayonnaise.</i>	
CHICKEN KEBAB	15
<i>Marinated chicken breast skewers with Mediterranean herbs, chargrilled and served with roasted alioli.</i>	
LAMB KEBAB	16
<i>Diced lamb marinated in aromatic Mediterranean spices, flame-grilled and finished with garlic herb alioli.</i>	
WILD BOAR POLPETTE	15
<i>Wild boar meatballs baked in tomato sauce, topped with melted mozzarella and warm crusty bread.</i>	

From The Garden

BRUSCHETTA (V)	8
<i>Toasted sourdough topped with diced tomatoes, red onion, parsley, garlic oil, and balsamic glaze.</i>	
FRENCH ONION RISOTTO (V)	9
<i>Slow-cooked onions folded through creamy risotto, finished with grilled gruyère cheese on top.</i>	
MAPLE GLAZED BURRATA (V)	12
<i>Whole burrata lightly torched with maple, truffle croutons, crispy kale, and house chilli oil.</i>	
CHEESY GARLIC FLATBREAD (V)	14
<i>Stone-baked flatbread brushed with garlic herb butter and layered with melted buffalo mozzarella.</i>	
ULTIMATE BREAD AND OLIVE BOARD (V)	15
<i>Rustic bread, herby ricotta, marinated olives, chilli oil, butter, and dressed rocket leaves.</i>	
MEDITERRANEAN GRILLED HALLOUMI (V)	9
<i>Chargrilled halloumi slices with fresh herbs, lemony pesto dressing and a drizzle of olive oil.</i>	



PASTA



From The Sea

LOBSTER SPAGHETTI	28
<i>Spaghetti tossed with diced lobster, cherry tomatoes, white wine, lemon, dill, and cream.</i>	
MONKFISH AND SCALLOPS SPAGHETTI	25
<i>Diced monkfish poached in creamy garlic-wine sauce, topped with three pan-seared king scallops.</i>	
SURF AND TURF LINGUINE	34
<i>King prawns in creamy white wine Alfredo, tossed with linguine, topped with a 5oz sirloin steak.</i>	

From The Land

LAMB MEATBALL PENNE	26
<i>Handmade lamb meatballs slowly simmered in tomato sauce, baked with buffalo mozzarella slices.</i>	
TUSCAN CHICKEN RIGATONI	20
<i>Marinated chicken breast cooked in spiced tomato ragú with baby spinach.</i>	
CHICKEN AND GARLIC RIGATONI	20
<i>Diced chicken sautéed with garlic, tossed in creamy white wine and parsley sauce.</i>	

From The Garden

BURRATA PASTA (V)	18
<i>Spaghetti in tomato-basil sauce topped with whole flame-grilled, creamy burrata cheese.</i>	
BLACK TRUFFLE RIGATONI (V)	23
<i>Rigatoni with black garlic, Gorgonzola cream, saffron, white wine, and truffle shards.</i>	
SICILIAN PESTO LINGUINE (V)	16
<i>Linguine tossed with sun-dried tomato pesto, capers, lemon juice, and fresh parsley.</i>	
MEDITERRANEAN VEG PENNE (V)	17
<i>Roasted Mediterranean vegetables tossed with penne pasta and fresh tomato sauce.</i>	
WILD MUSHROOM TAGLIATELLE (V)	20
<i>Sautéed wild mushrooms and asparagus in creamy garlic sauce, drizzled with white truffle oil.</i>	



PIZZAS



All of our pizzas are stone-baked using our signature homemade tomato sauce and topped with melted mozzarella.

THE HUNGRY OLIVE (V) 16

Olives, roasted red pepper, red onion, spinach, and feta-mozzarella cheese blend.

MOZZARELLA HEAVEN (V) 16

Fresh basil leaves, and thick slices of creamy buffalo mozzarella cheese.

THE CARNIVORE 18

Marinated chicken breast, pulled lamb shoulder, chorizo, and buffalo mozzarella.

THE HERBIVORE (V) 17

Fresh red chilli, roasted red pepper, sun-dried tomato pesto, and oregano.

SALAMI AND OLIVES 18

Thinly sliced salami, green chilli, marinated olives, and sliced red onion.

CHICKEN AND GREEN PESTO 16

Marinated chicken breast, vibrant green pesto, and buffalo mozzarella slices.

CALZONE 18

Folded pizza parcel stuffed with chicken, chorizo, mozzarella, and tomato sauce.

Optional Additions

Buffalo mozzarella, spinach, fresh chilli, red onion, and olives 2

Chicken, salami, pulled lamb, and Stilton cheese 3



MAINS



House Classics

SIGNATURE FILLET STEAK	42
<i>7oz tenderloin fillet, with rosemary-thyme fries, peppercorn sauce, rocket-parmesan salad.</i>	
MARbled RIB EYE STEAK	38
<i>11oz marbled rib eye, with rosemary-thyme fries, peppercorn sauce, and rocket-parmesan salad.</i>	
PRIME BRITISH SIRLOIN STEAK	28
<i>9oz Succulent sirloin, grilled with rosemary-thyme fries, peppercorn sauce, and rocket-parmesan salad.</i>	
MOROCCAN SPICED LAMB CUTLETS	28
<i>Vibrant spiced lamb cutlets, grilled to smoky exterior, juicy meat with herb fries.</i>	
HARISSA-MARINATED SWORDFISH STEAK	19
<i>Fiery harissa swordfish steak, herby potato stack, and fresh avocado salsa.</i>	
WILD BOAR GOURMET BURGER	24
<i>Rich gamey wild boar patty, sticky balsamic onions, garlic aioli, melted cheddar, and rosemary-thyme fries.</i>	

Chef's Specials

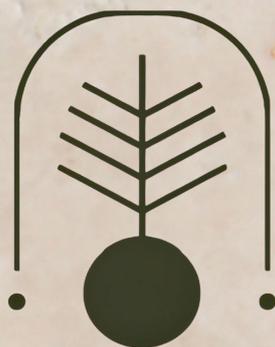
TUSCAN SUPREME SALMON	23
<i>Oven-baked premium salmon supreme, rich velvety Tuscan sauce with spinach, and sun-dried tomatoes.</i>	
BLACK AND BLUE CHICKEN	23
<i>Stilton-roasted juicy chicken supreme, indulgent black Bomber cheddar sauce with asparagus spears.</i>	
NORTH AFRICAN LAMB TAGINE	24
<i>Handmade lamb meatballs slow-simmered with root vegetables and aromatic Moroccan chickpeas. Served with fluffy couscous.</i>	
NORTH AFRICAN CAULIFLOWER TAGINE (V)	22
<i>Paprika-baked cauliflower and garden vegetables gently simmered in authentic Moroccan spiced chickpea. Served with fluffy couscous.</i>	
CRISPY SEA BASS	24
<i>Oven-baked fillet, garlic and parsley potato stack, vibrant anchovy pesto, pea-chilli sauté, and raw mangetout strips.</i>	
CRISPY CHICKEN AVOCADO BURGER	18
<i>Crispy golden breadcrumb chicken, creamy ripe avocado salsa, fiery sweet chilli, and served in brioche bun.</i>	



SIDES



TRUFFLE AND PARMESAN SKIN-ON FRIES	6
GARLIC TENDERSTEM BROCCOLI	6
SAUTÉED WILD MUSHROOMS	7
GRILLED ASPARAGUS	6
POTATO STACK	5
SAUTÉED SPINACH	5
SKIN-ON ROSEMARY AND THYME FRIES	5
GARLIC CIABATTA	5
ROCKET AND PARMESAN SIDE SALAD	4
BREAD AND BUTTER	4
PAPRIKA HUMMUS	5
FRESH CHILLI	1
HOMEMADE CHILLI OIL	1
PEPPERCORN SAUCE	2
STILTON SAUCE	2



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contact us!

WWW.HUNGRYOLIVE.COM

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ALLERGENS & DIETARY REQUIREMENTS

Please inform a member of our team of any allergies or dietary requirements. Many dishes can be adapted and our Chefs are happy to accommodate where possible.

Full allergens information is available on request.

*A discretionary service charge of 10% will be added to your bill.