HUNGRY
OLIVE

A LA CARTE

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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

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

STARTERS

From The Sea

HARISSA PRAWNS 12
King prawns sautéed in harissa butter with shallots, chives and white wine.

CRISPY CALAMARI 12
Panko-battered squid rings with lemon, chilli, parsley and garlic alioli.

LOBSTER RISOTTO 13
Creamy arborio risotto folded with diced lobster, rich lobster bisque, butter, and fresh chives.

BRAISED OCTOPUS TENTACLE 15
Slow-braised octopus dressed with lemon, garlic, chilli and herbs.

KING SCALLOPS 14
Pan-seared scallops on minted pea purée with capers, parsley, lemon, and olive oil.

From The Land

BRAISED LAMB CROQUETTES 12
12-hour slow-cooked lamb, crisp breadcrumbed, with smoky chilli mayonnaise.

CHICKEN KEBAB 15
Marinated chicken breast skewers with Mediterranean herbs, grilled and served with chilli mayo.

HARISSA AND LAMB KEFTEDES 16
Spiced hand-rolled lamb meatballs, served with house-made tzatziki.

MARINATED CHICKEN AND CHORIZO GUMBO 12
Chicken and chorizo in a smoky chilli-garlic broth, served with warm bread.

From The Garden

BRUSCHETTA (V) 8
Toasted sourdough topped with diced tomatoes, red onion, parsley, garlic oil, and balsamic glaze.
Add burrata £3

SLOW BUTTERNUT SQUASH RISOTTO (V) 9
Roasted butternut squash risotto folded with wilted spinach and finished with white truffle oil.

MAPLE GLAZED BURRATA (V) 12
Whole burrata lightly torched with maple syrup, truffle croutons, crispy kale, and house chilli oil.

CHEESY GARLIC FLATBREAD (V) 14
Stone-baked flatbread brushed with garlic herb butter and layered with melted buffalo mozzarella.

ULTIMATE BREAD AND OLIVE BOARD (V) 15
Rustic bread, herby ricotta, marinated olives, chilli oil, butter, and dressed rocket leaves.

MEDITERRANEAN GRILLED HALLOUMI (V) 9
Grilled halloumi slices with fresh herbs, lemon pesto dressing and a drizzle of olive oil.

PASTA

From The Sea

LOBSTER SPAGHETTI 28
Spaghetti tossed with diced lobster, cherry tomatoes, white wine, lemon, dill, and cream.

MONKFISH & SCALLOPS SPAGHETTI 25
Monkfish in a creamy garlic-wine sauce, topped with pan-seared king scallops.

SEAFOOD LINGUINE 24
King prawns, squid, and mussels in a garlic, chilli, white wine, and tomato ragù.

SURF AND TURF LINGUINE 34
King prawns in creamy white wine Alfredo sauce, tossed with linguine, topped with a 5oz sirloin steak.

From The Land

LAMB MEATBALL PENNE 26
Handmade lamb meatballs slowly simmered in tomato sauce, baked with buffalo mozzarella slices.

HARISSA CHICKEN RIGATONI 20
Harissa marinated chicken breast cooked in spiced tomato ragù with baby spinach.

CHICKEN AND GARLIC RIGATONI 20
Diced chicken sautéed with garlic, tossed in creamy white wine and parsley sauce.

From The Garden

BURRATA PASTA (V) 18
Spaghetti in tomato-basil sauce topped with whole flame-grilled, creamy burrata cheese.

BLACK TRUFFLE RIGATONI (V) 23
Rigatoni with roasted garlic, Gorgonzola cream, saffron, white wine and shaved truffle.

SPAGHETTI AGLIO E OLIO (V) 16
Spaghetti with confit garlic, extra virgin olive oil, fresh chilli, parsley and lemon zest.

CLASSIC PENNE ARRABBIATA (V) 17
Penne pasta tossed in a fiery garlic, fresh chilli, and basil tomato sauce.

WILD MUSHROOM TAGLIATELLE (V) 20
Sautéed wild mushrooms and asparagus in creamy wine sauce, drizzled with white truffle oil.

PIZZAS

All of our pizzas are stone-baked using our signature homemade tomato sauce.

THE HUNGRY OLIVE (V) — 15
Marinated olives, roasted red peppers, red onion, spinach, feta and mozzarella.

MOZZARELLA HEAVEN (V) — 15
Buffalo mozzarella and fresh basil.

THE HERBIVORE (V) — 16
Fresh red chilli, roasted red peppers, sun-dried tomato pesto, and oregano.

THE CARNIVORE — 17
Marinated chicken breast, pulled lamb shoulder, chorizo, and buffalo mozzarella.

PARMA E BURRATA — 17
Dry-cured ham, creamy burrata, fresh basil, extra virgin olive oil, and wild rocket.

AUTUMN RUSTICA — 16
Slow-roasted butternut squash, pepperoni and gorgonzola, topped with wild rocket.

CHICKEN AND GREEN PESTO — 15
Marinated chicken breast, vibrant green pesto, and buffalo mozzarella slices.

CALZONE — 17
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, dry-cured ham, pulled lamb, gorgonzola and Stilton cheese	3

Our pizza base contains gluten, and our kitchen handles flour regularly, so we cannot guarantee a gluten-free pizza.

MAINS

House Classics

MARBLED RIB EYE STEAK 38
11oz marbled rib eye, with rosemary-thyme fries, peppercorn sauce and rocket-parmesan salad.

PRIME BRITISH SIRLOIN STEAK 32
9oz sirloin, grilled with rosemary-thyme fries, peppercorn sauce and rocket-parmesan salad.

FENNEL-CRUSTED PORK BELLY 24
Slow-cooked pork belly infused with coriander and garlic, with potato stack, tenderstem broccoli, fennel confit and sherry jus.

MOROCCAN SPICED LAMB CUTLETS 28
Spiced lamb cutlets grilled until smoky, with rosemary-thyme fries and rocket-parmesan salad.

HARISSA-MARINATED SWORDFISH STEAK 19
Fiery harissa swordfish steak, herby potato stack, and fresh avocado salsa.

GOURMET LAMB BURGER 24
Juicy lamb patty, crumbled feta, caramelised red onion jam, baby gem lettuce, and garlic alioli in a toasted brioche bun, served with rosemary & thyme fries.

Chef's Specials

TUSCAN SUPREME SALMON 23
Oven-baked premium salmon supreme, rich velvety Tuscan sauce with spinach, and sun-dried tomatoes.

BLUE CHEESE CHICKEN SUPREME 23
Served with tender asparagus spears, a potato stack, and a rich blue cheese sauce.

NORTH AFRICAN LAMB TAGINE 24
Lamb meatballs, root vegetables and chickpeas in aromatic spices, with fluffy couscous.

NORTH AFRICAN CAULIFLOWER TAGINE (V) 22
Paprika-baked cauliflower and vegetables with Moroccan-spiced chickpeas, and fluffy couscous.

GRILLED HALLOUMI BURGER (V) 17
Grilled halloumi, rich hummus, sweet chilli sauce, roasted red pepper, and baby gem in a toasted brioche bun, served with rosemary & thyme fries.

CRISPY SEA BASS 24
Oven-baked sea bass, garlic-parsley potato stack, green pesto, pea-chilli sauté and shaved mange tout.

CRISPY CHICKEN AVOCADO BURGER 18
Crispy panko chicken, avocado salsa, and sweet chilli in a brioche bun with herb fries.

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
BUTTERNUT SQUASH HUMMUS	5
FRESH CHILLI	1
PEPPERCORN SAUCE	2
STILTON SAUCE	2

HUNGRY
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contact us!

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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.

Please take note that we will not allow any food (cakes please contact first) brought in from the outside to be consumed on our premises. Due to stringent Allergens laws we can take responsibility only for food prepared on our premises.

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