



Olivia

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Fun Drinks (Delivery)

ITEM	PRICE
Corazón de Melón Refreshing Filipino Style Melonada	\$7.50
Horchata House made Horchata. Cinnamon. Clove. Make it strawberry!	\$7.50
Juniper Jamaica Un thé infusé d'hibiscus vibrant, agrémenté d'une touche de gingembre piquant et de baies de genévrier aromatiques.	\$7.50
Olivia Lemonade House made lemonade w/Chia Seeds	\$5.00
Ginger Beer Fever Tree	\$4.25

Tea (Delivery)

ITEM	PRICE
Dragon Crisp Genmaicha Roasted Rice Green Tea.	\$5.95
Lavender Chamomile Rose Herbal.	\$5.95
Rose Black Black Tea w/Rose Petals.	\$5.95

Picked for you

ITEM	PRICE
Sprouting Cauliflower Snap peas. Red Romaine. Sunflower Seeds. Sesame Maple Dressing.	\$18.75
Little Gem Caesar Radishes. Brazil Nut Parmesan. Breadcrumbs. Pea Shoots. *Contains Nuts* Brazil *Contains Seeds* Pumpkin *Contains S...	\$20.50
Crab Cake Jackfruit. Avocado Aguachile. Frisee. *Gluten Allergy* Panko Breading *Soy Allergy* Tofu in Dressing	\$17.50
Mesquite Smoked Potatoes Oregano Oil. Malt Vinegar. Maldon Salt. House made Vegan Ranch.	\$17.00
Somen Noodles Shiitake & Wood Ear Mushrooms. Braised Greens. Green Onions. Mushroom Broth. *Contains Gluten* Noodles	\$23.00

Shareables (Delivery)

ITEM	PRICE
Fried Olives Truffle Honey. Morita Salt. Whipped Macadamia Ricotta. *VEGAN option made with agave.* *Contains Gluten* Not modi...	\$16.25
Smoky Sun Dried Tomato Un feuilleté de focaccia einkorn moelleuse accueillant des généreuses tranches d'aubergine fumée, nappées de notre crème...	\$16.00
Roasted Artichoke Truffle Macadamia Cheese. Maldon Salt. *Contains Nuts* Macadamia	\$15.00
Crab Cake (Shareables (Delivery)) Jackfruit. Avocado Aguachile. Frisee. *Gluten Allergy* Panko Breading *Soy Allergy* Tofu in Dressing	\$17.50

ITEM	PRICE
Crispy Chicken Fried oyster mushrooms. Herb Dressing. *Contains Soy* in Herb Dressing	\$20.00
Sprouting Cauliflower (Shareables (Delivery)) Snap peas. Red Romaine. Sunflower Seeds. Sesame Maple Dressing.	\$18.75
Mesquite Smoked Potatoes (Shareables (Delivery)) Oregano Oil. Malt Vinegar. Maldon Salt. House made Vegan Ranch.	\$17.00
Side Housemade Focaccia Grilled Rosemary Focaccia. Served w/olive oil.	\$7.50
King Trumpet "Pulpo" Un généreux champignon King Trompette grillé, accompagné de pois chiches tendres et de tomates cerises juteuses. Ce plat...	\$22.50
Salads (Delivery)	

ITEM	PRICE
Tenerelli Orchards Peach and Burrata Arugula. Chamomile Vinaigrette. *Contains Dairy* Burrata	\$23.00
Salanova Cara Cara orange juteuse, avocat crémeux, avec une vinaigrette parfumée au citron et à la truffe. *Contient du miel* dan...	\$20.50
Little Gem Caesar (Salads (Delivery)) Radishes. Brazil Nut Parmesan. Breadcrumbs. Pea Shoots. *Contains Nuts* Brazil *Contains Seeds* Pumpkin *Contains S...	\$20.50
Russian Kale Feuilles d'escarole accompagnées de tomates Sungold de Thao Farms. Garniture croquante de chapelure. Arrosé d'une vinaig...	\$20.50
Heartier (Delivery)	

ITEM	PRICE
Broccolini Farro Broccolini rôtis avec des pois chiches marinés, topinambours croquants et noisettes. Farro savoureux.	\$23.00
Lentil Mushroom Burger Avocado Aguachile. Pickles. Smoked Tomato Tapenade. Sesame Bun. *Contains Gluten*	\$20.00
Chicken Sandwich Asian Pear. Cucumber. Kimchee slaw. Sesame Leaf.	\$23.00
Somen Noodles (Heartier (Delivery)) Shiitake & Wood Ear Mushrooms. Braised Greens. Green Onions. Mushroom Broth. *Contains Gluten* Noodles	\$23.00
Organic Coconut Rice Kohlrabi. Persian Cucumbers. Kimchee. Cashew Cream. *Nut Allergy* Cashew	\$24.50
Pizza (Delivery)	

ITEM	PRICE
Margherita Fior di latte crémeux, feuilles de basilic fraîches, et une pincée de fleur de sel. *Contient des produits laitiers* Fro...	\$20.00
Cheesy Chef's Special Blend	\$21.25
Summer Corn Oat Pesto. Mozzarella. Ricotta. Amaranth Leaves. *Contains Dairy* Cheese	\$22.50
Mushroom Trumpet & Oyster Mushrooms. Brie. Fontina. Truffle Oil. *Contains Dairy* Cheese	\$22.50

ITEM	PRICE
Weiser Potato Kimchee Gruyere, Beemster Gouda, Red Onion, Jalapeno, House Made Kimchee. *Contains Dairy* Cheese	\$22.50
Baby Heirloom Tomato (Vegan) Sunflower Seed Mozzarella. Basil. Fleur de Sel. *Contains Seeds* Sunflower	\$20.00
Brocolini (Vegan) Olives. Dried Chipotle. Truffle Cashew Cheese. *Contains Nuts* Cashew	\$22.50
English Pea (Vegan) Pea Tendrils. Macadamia Ricotta. Pesto Oat Cream Sauce.	\$22.50
Chili Soy Sausage (Vegan) Red Onions. "Ricotta." Arugula. Sesame Seed. *Contains Soy* Soy Sausage	\$22.50

Sweets (Delivery)

ITEM	PRICE
Horchata Rice Pudding Cookie Crumble. Kumquats. Cassia Syrup. *Contains Gluten* Cookie Crumble	\$15.00
Olive Oil Cake Gâteau à l'huile d'olive. Myrtilles acidulées. Lime kéfir. *Contient du gluten* Non modifiable.	\$15.00
Yuca Chocolate Torte Coconut Whip. Chocolate Ganache. Powdered Sugar. *Contains Nuts* Almonds & Walnuts	\$15.00