



OLIVE'S PITARIA

EST

2024

340 S Lorimier St, Cape

Girardeau, MO 63701 (573) 200-1313

WWW.OLIVESPITARIA.COM

DISHES

SHAWARMA PLATE 21

Marinated, spice-grilled chicken with cardamom rice, fresh house salad, creamy hummus, warm pita, and banana peppers for a tangy kick.

SHISH TAWOOK 18

Two chicken skewers on a bed of rice, served with Hummus, house salad.

MIXED GRILL 19

One chicken kebab, one lamb kebab, on a bed of rice, served with Hummus, house salad.

OH MY SHAWARMA WRAP 16

Juicy shawarma chicken with garlic sauce and pickles. Fries on the side.

BEEF KOFTA 18

Seasoned beef kofta baked with potatoes, tomatoes, and onions, served over aromatic basmati rice.

GYRO + FRIES CHICKEN AVAILABLE 16

Pita bread stuffed with cuts of marinated gyro meat, lettuce, onions, cucumbers, tomatoes, parsley, house-made tzatziki sauce, and feta.

GREEN SALAD 13

Lettuce, kalamata olives, tomatoes, cucumbers, red onions, feta, parsley, with our house sauce. **ADD PROTEIN \$4**

OH MY GYRO FRIES 16

Fries covered with gyro meat, feta, red onions, and melted three cheese blend.

FALAFELITO 15

A Mediterranean twist on a classic burrito! Warm tortilla stuffed with crispy falafel, fresh veggies, creamy hummus, and tahini sauce — all wrapped up for a hearty, flavor-packed bite.

MUJADDARA 14

Slow-cooked lentils and rice finished with golden caramelized onions. A classic, comforting Mediterranean staple.

DESSERT

BAKLAVA 5

Delicate layers of flaky phyllo dough filled with crushed walnuts and baked to golden perfection. Drizzled with a light syrup

CHOCOLATE BAKLAVA 6

Delicate layers of flaky phyllo dough filled with crushed nuts and rich chocolate, baked to golden perfection. Drizzled with a light cinnamon-honey syrup.

DESSERT OF THE DAY **

Our chef's rotating creation of the day, prepared with seasonal flavors and a touch of sweetness you won't forget.

DRINKS

MINT LEMONADE 4

Freshly chopped mint with lemon and lime zest.

HIBISCUS HEAVEN 4

Cold hibiscus drink, rose water, flower water, and sugar.

SOFT DRINKS BOTTOMLESS 3

Sweet Tea, and Unsweetened Tea.

COFFEE BOTTOMLESS 3

Simple, straightforward cup of coffee brewed using a drip coffee maker, served with any milk, cream, or sugar.

SPARKLING WATER 3

Pure/ Available flavors

TURKISH COFFEE 6

Finely ground coffee simmered to a velvety, intense finish.

HOT TEA 6

A soothing selection of cardamom, mint, or green tea — warm, aromatic, and perfectly brewed.



VEGETARIAN



OLIVE'S ORIGINALS



VEGAN



GLUTEN FREE



OLIVE'S PITARIA

THE STORY OF OLIVES PITARIA MEDITERRANEAN KITCHEN

Olives Pitaria — Mediterranean Flavor in the Heart of Cape

Olives Pitaria was born from a simple idea: bring bold, fresh Mediterranean flavors to Cape Girardeau. After years in the food industry and traveling the U.S., Adam saw the need for something different — something real. With over a decade of experience and a love for cooking, he created a kitchen that celebrates flavor, culture, and community. From falafel and hummus to grilled meats and vibrant salads, every dish is made with quality ingredients and care. Whether you're a Mediterranean food lover or just curious, there's always something delicious to discover. Welcome to Olives Pitaria — where every bite tells a story.

SIDES

LENTIL SOUP 6

Slow-simmered lentils with onions, spices, and a touch of olive oil. Hearty, healthy, and full of flavor

HOUSE SALAD 5

Thinly chopped, tomatoes, cucumber, lettuce, olive oil, and house flavors.

GARLIC YOGURT 5

Creamy yogurt blended with fresh garlic, chopped cucumber, and a hint of mint and lemon, perfect for dipping or drizzling over Mediterranean dishes.

FETA FRIES 6

Golden crispy fries seasoned to perfection, topped with feta chunks and drizzled with garlic sauce.

MEZEH

BABA GANOUSH 8

Char-grilled eggplant mashed with garlic, tahini, fresh herbs, and lemon juice. Finished with a drizzle of olive oil and served with warm pita.

HUMMUS 7

Creamy blend of crushed chickpeas, tahini, lemon juice, and garlic. Served chilled with warm pita and a drizzle of olive oil.

FALAFEL 6

Crisp on the outside, tender on the inside — these golden chickpea fritters are packed with fresh herbs, garlic, and warm spices. Served with a creamy tahini sauce for dipping.

ZAHRA 6

Golden fried cauliflower tossed with a touch of seasoning, served with creamy tahini sauce for dipping.

DOLMAS UPON AVAILABILITY 6

Delicate grape leaves hand-rolled with seasoned rice, fresh herbs, and spices. Served chilled with a drizzle of olive oil and a squeeze of lemon for a bright, refreshing finish.

OLIVES TRIO SAMPLER 17

Golden fried cauliflower tossed with a touch of seasoning, served with creamy tahini sauce for dipping.



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