

OLILO by Cat Cora

As a world renowned chef, Cat Cora's culinary aspirations began at an early age, and by 15, she had developed a plan for her own restaurant. In 2005, she made television history on Food Network's "Iron Chef America" as the first and only female Iron Chef. Since then, Cat has continued to evolve her craft, becoming an accomplished author, restaurateur, philanthropist, and television host.

Her newest creation came from her exclusive partnership with Aramark called OLILO. It's a play on *olio*. It's olive oil, it's the Mediterranean diet, and it's health and wellness. That's what my food represents.

OLILO

By Cat Cora

an Aramark exclusive partnership.



"Aramark and OLILO really support my mission of eating well and eating food that's healthy and good for you. So you can have peace of mind about what you're putting into your body."

Cat Cora



Simply good. Taste and enjoy.



OLILO
By Cat Cora

©2016 Aramark. All rights reserved.

Menu & Nutritional Information

SIGNATURE BOWLS



All Signature Bowls are under 600cal, 600mg sodium, 7g sat fat

HARISSA BRAISED LAMB GREENS & GRAINS BOWL

1 serving • 580cal

GRILLED SALMON GREENS & GRAINS BOWL

1 serving • 570cal

BAKED FALAFEL GREENS & GRAINS BOWL

1 serving • 530cal

LEMON ROSEMARY CHICKEN GREENS & GRAINS BOWL

1 serving • 590cal



Create Your Own

+ Step 1: SELECT YOUR BASE *(Pick 1)*

GREENS + GRAINS BOWL

SUPER GREENS kale + arugula + spinach

1 1/2 ozw • 15cal

+ 7 GRAIN BLEND or QUINOA TABBOULEH

1/2 cup • 230cal

1/2 cup • 140cal

FLATBREAD

3.5 ozw • 300cal

+ Step 2: SPREAD THE LOVE *(Pick 2)*

TZATZIKI

1 ozv • 20cal

BABA GANOUSH

1 ozv • 35cal

EDAMAME-AVOCADO HUMMUS

1 ozv • 80cal

CUMIN-SCALLION HUMMUS

1 ozv • 80cal

HARISSA

3 ozw • 25cal

GREEK YOGURT

1 ozv • 20cal

ROMESCO

1 ozv • 120cal

HUMMUS

1 ozv • 80cal



+ Step 3: PAIR WITH PROTEIN *(Pick 1)*

GRILLED SALMON

3 ozw • 170cal

LEMON ROSEMARY CHICKEN

3 ozw • 130cal

BAKED FALAFEL

3.75 ozw • 150cal

HARISSA BRAISED LAMB

1 ozv • 250cal

+ Step 4: CHOOSE YOUR TOPPINGS *(Pick 3)*

MOROCCAN CARROT SLAW

1 ozv • 30cal

PICKLED ONIONS

1/2 ozw • 10cal

CUCUMBER TOMATO SALAD

1 ozv • 15cal

FETA CHEESE

1/4 ozw • 30cal

CUCUMBER POMEGRANATE SALAD

1 ozv • 10cal

CHICKPEA CHERMOULA SALAD

1 ozv • 30cal

TOASTED PITA CHIPS

1/4 ozw • 15cal

SWEET PEA + LEMON MINT SALAD

1 ozv • 15cal

KALAMATA OLIVES

1/4 ozw • 30cal

BANANA PEPPERS

1/4 ozw • 0cal

+ Step 5: DRESS IT UP *(Pick 1)*

HARISSA

1 1/2 ozv • 70cal

LEMON + GARLIC

1 1/2 ozv • 160cal

TAHINI

1 1/2 ozv • 90cal

YOGURT RANCH

1 1/2 ozv • 20cal

HERB

1 1/2 ozv • 160cal



Our menu features seasonal ingredients and are subject to change.