



THE OLEA

BISTRO GOURMET

SET MENU
2 COURSE 18.45

AVAILABLE TUESDAY - THURSDAY

10 AM - 9 PM

FRIDAY 10 AM - 6 PM

Excluding bank holidays

SHARING PLATES

MIX COLD MEZE V N	10.95
<i>Hummus, Tzatziki, Beetroot Tarator, Kisir, Tarama, The Olea Smash Eggplant</i>	
MIX HOT MEZE	12.95
<i>Falafel, Feta Samosas, Helloumi, Sucuk & Crispy Calamari</i>	
ANY SELECTION OF MEZE	6.95
ITALIAN MIX OLIVES V G	4.50
GARLIC BREAD OR CHEESE V	5.45
BRUSCHETTA V	6.45
<i>Olive Oil, Tomatoes, Olives, Fresh Basil & melted Mozzarella Cheese</i>	

STARTERS

GARLIC STUFFED MUSHROOM V	6.95
<i>Served with melted Mozzarella Cheese & Garlic Butter Sauce</i>	
CHICKEN LIVER PÂTÉ	8.95
<i>Served with Garlic Ciabatta Bread, Apple Chutney, Caramelized Onion & Mix Leaves</i>	
CRISPY CALAMARI	7.95
<i>Served with Rocket Salad & Tartar Sauce</i>	
PACIFIC TIGER PRAWN G	9.95
<i>Served with Spring Onions, Fresh Tomatoes, Garlic & Lemon Butter Sauce</i>	

SALADS & VEGETARIANS

THE OLEA SALAD V G N	13.45
<i>Served with Fried Hazelnut Goat Cheese, Avocado, Walnut & Mix Leaf Salad</i>	
CHICKEN CAESAR SALAD	13.45
<i>Served with Lettuce, Parmesan Shaving, Croutons & Caesar Dressing</i>	
OVEN BAKED STUFFED AUBERGINE V G	13.45
<i>Stuffed with Mushrooms, Asparagus and Halloumi Topped with melted Mozzarella on Homemade Tomato Sauce served with Basmati Rice & Rocket Salad</i>	
VEGETARIAN MOUSAKKA V	13.45
<i>Layers of Potato, Aubergine, Courgettes, Peppers, Carrots, Green Lentils & Feta Cheese topped with Béchamel Sauce served on Tomato Sauce with Rice & Rocket Salad</i>	

GRILLS & PANS

2 WAY OF LAMB G	17.95
<i>Marinated Lamb Fillet with Slowly Cooked Lamb Confit served Mini Potato Gratin & Mint Gravy</i>	
ROASTED KNUCKLE OF LAMB (KLEFTICO) G	16.45
<i>With Creamy Mash Potato & Mint Gravy</i>	
CHICKEN SKEWERS G	16.95
<i>Served with Rice, Homemade Chili Sauce & Rocket Salad</i>	
POULET FARCI G	15.45
<i>Marinated Chicken Breast with Spinach, Ricotta Cheese & Wrapped Parma Ham served with Sautéed Potato & Creamy Mushroom Sauce</i>	
ROASTED DUCK BREAST G	18.45
<i>Served with Mini Potato Gratin & Cherry Liqueur Mustard Sauce</i>	

BURGERS

THE OLEA BEEF BURGER	12.95
<i>Served with Salad, Cornichons & French Fries</i>	
CHICKEN BURGER	11.95
<i>Served with Salad, Cornichons & French Fries</i>	
FALAFEL & HELLIM BURGER V	11.95
<i>Served with Salad, Cornichons & French Fries</i>	

STEAKS

28 DAY MATURED 10oz SIRLOIN STEAK G	21.95
<i>Served with Honey Glaze Root Vegetable & French Fries</i>	
28 DAY MATURED 10oz RIB-EYE STEAK G	24.95
<i>Served with Honey Glaze Root Vegetable & French Fries</i>	
Choice of Sauce	
MUSHROOM SAUCE G	1.50
PEPPERCORN SAUCE G	1.50

WEDNESDAY STEAK NIGHT

2 10oz SIRLOIN STEAK & BOTTLE OF HOUSE WINE
52.95

SUNDAY ROAST ONLY SUNDAY

All roast served with honey glaze vegetable,
Roast Potato, Yorkshire Pudding, Stuffing & Gravy

ROAST CHICKEN	14.95
ROAST LAMB	15.95
ROAST BEEF	16.95

FROM THE SEA

FILLET OF SEABASS G	17.95
<i>Served with Creamy Mash Potato, Sautéed Tomato & Lemon Cappers Sauce</i>	
FILLET OF SALMON G	17.45
<i>Served with Creamy Mash Potato, Capers, Garlic Butter & Saffron Sauce & Fresh Mix Vegetable</i>	
PACIFIC TIGER PRAWN G	18.45
<i>With White Vine, Tomato, Spring Onion & Lemon Garlic Butter Sauce served Rice</i>	
SAUTEED MIXED SEAFOOD G	17.95
<i>Pan Fried King Prawn, Baby Prawn Mussels, Calamari & Salmon with White Vine Tomato, Spring Onion & Lemon Garlic Butter Sauce Served Rice</i>	

PASTA & RISOTTO

PENNE ARABIATTA V	12.45
<i>With Arabiatta Sauce</i>	
TAGLIATELLE CHICKEN	12.45
<i>Small Cut Chicken Breast, Mushroom Garlic with White Vine Creamy Sauce</i>	
MIX SEAFOOD TAGLIATELLE	16.95
<i>Pan Fried King Prawn, Baby Prawn, Mussels, Calamari & Salmon with Tagliatelle Pasta, White Vine, Tomato or Cream Sauce</i>	
MUSHROOM RISOTTO V G	12.95
<i>Seasonal Wild Mushroom, Baby Spinach & Cherry Tomato served with shaved Parmesan</i>	
SEAFOOD RISOTTO	16.95
<i>King Prawn, Baby Prawn, Mussels, Calamari & Salmon with White Vine & Tomato or Cream Sauce</i>	

SIDES

FRENCH FRIES	4.45
PLAIN OR GARLIC MASH POTATO	4.45
RICE	4.45
FRESH MIX VEGETABLE	4.45
MIX SALAD	4.45
TOMATO ONION SALAD	4.45
ROCKET & PARMESAN SALAD	4.45
SAUTÉED POTATO	4.45
GARLIC OR PLAIN MUSHROOM	4.45
SAUTÉED SPINACH	4.45

KIDS MENU

FISH FINGER	6.95
SPAGHETTI NAPOLITANA OR MEATBALL	6.95
CHICKEN OR BEEF BURGER	6.95
CHICKEN NUGGETS	6.95
SAUSAGE & CHIPS OR MASH	6.95

V vegetarian G gluten free N contains nuts

Dishes may contain ingredients not listed on the recipes description.

Some ingredients may contain nuts and other allergens.

If you have food allergy, please ask our staff to help you to choose a suitable meal.

Optional 12.5% service charge will be added to bills.

TEAS

ENGLISH BREAKFAST TEA	2.25
EARLY GREY TEA	2.25
FRESH MINT TEA	2.25
GREEN TEA	2.25
CAMOMILE TEA	2.25
TEA WITH FRESH MINT LEAVES	2.75
HONEY TEA	2.75
PEPPER MINT TEA	2.45

COFFEE & LIQUEUR COFFEES

AMERICANO	2.45
ESPRESSO SINGLE	2.25
ESPRESSO DOUBLE	2.45
CAPPUCCINO	2.75
CAFE LATTE	2.95
MACCHIATO SINGLE	2.35
MACCHIATO DOUBLE	2.75
HOT CHOCOLATE	3.95
MOCHA	3.95
FLAT WHITE	3.25
IRISH COFFEE	5.95
TIA MARIA COFFEE	5.95
BAILEYS COFFEE	5.95
BRENDY COFFEE	6.45
TURKISH COFFEE	2.95
DECAF COFFEE	3.25

DESSERT

HOMEMADE BAKLAVA	5.45
<i>Topped with ice cream and pistachio</i>	
MIX FRUIT CREAM BRULEE	5.95
<i>Homemade cream brulee served with fresh fruit</i>	
CHEESE CAKE	5.95
<i>Homemade blueberry cheese cake served with fresh cream</i>	
HOMEMADE CHOCOLATE BROWNIE	5.95
<i>Homemade chocolate brownie served with ice cream or fresh cream</i>	
B.K APPLE & APRICOT CRUMBLE	5.95
<i>Homemade b.k apple & apricot crumble served with custard or fresh cream</i>	
LEMON SORBET	5.45
MANGO SORBET	5.45
RASPBERRY SORBET	5.45
VANILLA ICE CREAM	5.45
CHOCOLATE ICE CREAM	5.45
STRAWBERRY ICE CREAM	5.45

MILKSHAKES

FERRERO ROSHER	6.45
KINDER BUENO	6.45
STRAWBERRY	6.45
BANANA	6.45
OREO	6.45

SOFT DRINKS

SMALL STILL WATER	2.75
LARGE STILL WATER	4.25
SMALL SPARKLING WATER	2.75
LARGE SPARKLING WATER	4.75
COKE	3.50
DIET COKE	3.50
COKE ZERO	3.50
RED BULL	3.50
SPRITE	3.50
TONIC WATER	2.95
SODA WATER	2.95
GINGER BEER	2.95
FRESH ORANGE JUICE	5.45
ORANGE JUICE	3.45
APPLE JUICE	3.45
CRANBERRY JUICE	3.45
PINAPPLE JUICE	3.45
J20	3.50
<i>Apple & Mango, Orange & Passion Fruit</i>	

BEER & CIDER

PERONI Italy	4.95
SANMIGUEL Spain	4.95
EFES DRAFT Turkey	6.95
BECK BLUE Non alcoholic german	4.45
REKORDERLING Spain	5.95
<i>Sweden Apple / Strawberry & Lime</i>	

WHITE WINE

	175ml	250ml	Bottle
1. Pieno Sud Bianco			
Sicily - Italy	6.00	7.50	22.00
<i>This delicately perfumed blend of native sicilian grape varieties offers ripe pear and red apple fruit, a hint of spice and lemony crispness on the finish.</i>			

2. Majestik Sauvignon/Sultaniye, Sevilen			
Aegean - Turkey	7.50	9.50	27.00
<i>Offering floral notes alongside flavours of green apple, grapefruit and some tropical hints. Full-bodied yet refreshing and round with a crisp and balanced finish.</i>			

3. Terre del Noce Pinot Grigio delle Dolomiti			
Trentino - Italy	7.50	9.50	28.00
<i>This is an elegant, dry pinot grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.</i>			

4. Babich Family Reserve Marborough			
Sauvignon Blanc			
South Island, New Zealand	8.50	11.00	32.50
<i>Zesty aromas of grapefruit and lemon are followed by gooseberry blackcurrant leaf and mineral notes on the medium palate. A vein of lively acidity lifts this vibrant wine.</i>			

5. Deakin Estate Chardonnay			
Victoria - Australia			25.00
<i>With aromas of ripe pear, nectarine and apple. The palate is ripe and smooth with delicious fruit character.</i>			

6. Révélation Viognier, Badet Clément			
Languedoc - France			32.00
<i>Bursting with flavours of apricot and peach alongside elegant floral notes. The palate is round, with a refreshing acidity and a perfectly balanced finish.</i>			

RED WINE

	175ml	250ml	Bottle
7. Pieno Sud Rosso			
Sicily Italy	6.00	7.50	22.00
<i>Juicy well-balanced wine that captures the sunshine of sicily, with a blend of ripe red fruit and spicy characters.</i>			

8. Morandé Pionero Merlot Reserva			
Maule - Chile	6.50	8.50	24.50
<i>This beautifully balanced merlot combines smooth ripe plum and raspbery fruit with savoury cinnamon spice and a dark chocolate</i>			

9. Finca La Colonia Malbec, Norton			
Mendoza- Argentina	7.50	9.50	27.00
<i>Sweet, spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.</i>			

10. Majestik Syrah/Kalecik Karasi, Sevilen			
Anatolia - Turkey	7.50	9.50	27.50
<i>Deep red in colour, clean, intense, fresh and ripe with remarkable aromatic fullness on the nose. In the mouth, you will discover minerals, fruit, spices, finesse and balance, all brought together by the judicious blend of kalecik karasi and syrah grapes.</i>			

11. Jorio Montepulciano d' Abruzzo, Umani Ronchi			
Abruzzi-Italy			38.00
<i>Flavours of ripe plums and red cherries give way to balsamic and savoury notes. The palate is full-bodied, with velvety tannins and the finish is long and intense.</i>			

12. Cantos de Valpiedra, Rioja			42.50
<i>A new "second wine" from the renowned finca valpiedra, cantos offers an intense aroma combining berry fruit with a floral lift and tobacco/chocolate notes. Silky textured and fresh in the mouth, with ample fruit fleshing out the supple structure</i>			

ROSÉ WINE

	175ml	250ml	Bottle
13. Candidato Rosado Tempranillo			
La Mancha Spain	6.00	7.50	22.00
<i>With masses of summer berry fruit, this light, easy- drinking dry rosé offers a smooth texture and a refreshing finish.</i>			

14. Poggio Alto Pinot Grigio Rosé			
Veneto - Italy	6.50	8.50	24.50
<i>With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing</i>			

15. Golden State Zinfandel Rosé			
California - USA	6.50	8.50	24.50
<i>Fruity flavours of ripe red fruit, cranberries and watermelon. The palate has a gentle sweetness with a refreshing acidity</i>			

16. M de Minuty Côtes de Provence Rosé			
Provence - France			38.00
<i>Aromas of redcurrants giving way to a fresh, well-rounded palate offering delicate flavours of peaches and candied orange peel.</i>			

SPARKLING & CHAMPAGNE

	150ml	Bottle
17. Prosecco Brut Itinera		
Veneto - Italy	6.50	30.00
<i>A bright, clear colour and a fine persistent mousse. This prosecco is harmonious and fruity, with a delicate flavour and a clean, crisp finish.</i>		

18. Rosé de' Salici Brut, Col de' Salici		
Veneto - Italy		34.50
<i>A charming pastel pink colour, with aromas of red fruit and pears, and a refreshing red cherry palate; lifted by a fine, delicate sparkle.</i>		

19. Champagne Testulat Carte d'Or Brut Blanc de Noirs		
Champagne - France		55.00
<i>Rich and fruity with notes of vanilla and peach. Elegant and well-balanced.</i>		

20. Moët & Chandon Brut Impérial		
Champagne - France		79.00
<i>Very pale straw color with small, active bubbles, with a subtle suggestion of flowers, vanilla, grapefruit and bread.</i>		

21. Laurent-Perrier Rosé		
Champagne - France		98.00
<i>Salmon pink in the glass with full raspberry and cherry notes carried on a long stream of fine bubbles.</i>		

COCKTAILS

MARGARITA	8.95
<i>Tequila, Cointreau, Lime Juice, Simple Syrup & Lime Wedges</i>	
GIN PORN STAR MARTINI	9.95
<i>Gin, Vanilla Vodka, Passoa Liqueur, Passion Fruit Puree Simply Syrup & Shot of Prosecco</i>	
PORN STAR MARTINI	8.95
<i>Vanilla Vodka, Passoa Liqueur, Passion Fruit Puree, Simply Syrup & Shot of Prosecco</i>	
ESPRESSO MARTINI	8.95
<i>Espresso, Kahlua, Frangelico & Vodka</i>	
MINTSTAR MARTINI	8.95
<i>Vodka, Passion Fruit Liqueur, Mint Syrup & Pineapple Juice</i>	
MAI TAI	8.95
<i>White Rum, Dark Rum, Pineapple Juice, Orange Juice & Lime Juice</i>	
PINA COLADA	8.95
<i>Rum, Pineapple Juice, Coconut Cream & Heavy Cream</i>	
SEX ON THE BEACH	9.95
<i>Vodka, Archers, Cranberry Juice & Orange Juice</i>	
ROSSINI	8.45
<i>Puree Strawberry served with Prosecco</i>	
BELLINI	8.45
<i>White Peach Puree topped with Prosecco</i>	
STRAWBERRY DAIQUIRI	8.95
<i>White Rum, Stawbery Puree, Lime Juice</i>	
APEROL SPRITZ	8.45
<i>Aperol, Soda Water, Slice of Orange & Prosecco</i>	
KIR ROYAL	8.45
<i>Crème De Cassis with Prosecco</i>	
WOO-WOO	8.95
<i>Vodka, Archers, Cranberry Juice</i>	
COSMOPOLITAN	8.95
<i>Vodka, Cointreau, Lime Juice & Cranberry Juice</i>	
BLUE SEA	8.95
<i>Tequila, Blue Curacao, Lime Juice, Passion Fruit Syrup & Pineapple Juice</i>	
BLUE LAGOON	8.95
<i>Vodka, Blue Curacao & Lemonade</i>	
<i>Extra 50p for Orange/Strawberry/Passion Fruit/White Peach Flavour</i>	
MOJITO	8.95
<i>Rum, Lime, fresh Mint Leaves</i>	

MOCKTAILS

VIRGIN MOJITO	6.95
VIRGIN PINA COLADA	6.95
<i>Extra 50p For Orange/Strawberry/Passion Fruit/White Peach Lavour</i>	

APERITIFS

	25 ml	50ml
<i>all mixer extra £1.00</i>		
CAMPARI	4.95	
PIMISS	4.95	
APEROL	4.95	
MARTINI Bianco / Extra Dry / Rosso	4.95	
SMIRNOFF VODKA	4.45	6.95
CROC VODKA	5.45	7.95
GORDONS GIN	4.45	6.95
BOMBAY GIN	4.45	6.95
BACARDI RUM	4.45	6.95
CHIVAS REGAL SCOTTISH WHISKEY	5.45	7.45
JACK DANIELS AMERICAN WHISKEY	5.45	7.45
TALISKER WHISKEY	7.45	9.45

DIGESTIVES & LIQUEURS

	25 ml	50ml
COGNAC REMY MARTIN	5.45	7.45
COGNAC COURVOISIER	5.45	7.45
TIA MARIA	4.45	6.45
KAHLUA	4.45	6.45
AMERETTO DI SARONNO	4.45	6.45
SAMBUCA	5.45	7.45
LIMONCELLO	5.45	7.45
BAILEYS	5.45	7.45