



• THE OLEA •

TURKISH MEZE & CHARCOAL GRILL

SET MENU
2 COURSE 18.45

AVAILABLE TUESDAY - THURSDAY
10 AM - 9 PM
FRIDAY 10 AM - 6 PM
Excluding bank holidays

COLD MEZE PLATTER

for 2 people 11.95

Chef's selection of 6 different mezes

HOT MEZE PLATTER

for 2 people 13.95

Sucuk | Falafel | Feta Samosas | Calamari | Halloumi

COLD MEZE

OLIVES	4.95
HUMMUS V N	5.95
Puréed chickpeas, tahini, olive oil, lemon juice and garlic	
TARAMA	5.95
Freshly prepared whipped cod roe (fish roe paste)	
SAKSUKA V	5.95
Oven baked aubergines, potatoes & courgette with authentic The OLEA sauce	
CACIK V	5.95
Cucumber, mint & a hint of garlic mixed with yoghurt	
KISIR V N	5.95
Steamed wheat, parsley, onions, pepper, nuts mixed lemon juice, tomato paste and olive oil	
BABAGANOUSH V N	5.95
Char-grilled eggplant, tahini, olive oil, lemon juice and garlic	

HOT MEZE

SOUP OF THE DAY	6.95
GARLIC BREAD OR CHEESE V	5.45
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CRISPY CALAMARI G	7.95
Deep fried squid served with tartar sauce	
TIGER PRAWNS G	9.95
Pan fried tiger prawns served with spring onion, fresh tomato, garlic & lemon butter sauce	
WHITE BAIT G	7.95
Served with rocket & tartar sauce	
GRILLED HALLOUMI V G	7.95
Grilled cyprus cheese with sweet chilli sauce	
FALAFEL V G	7.45
Broad beans, chickpeas and vegetable fritters served with humus	
SUCUK G	6.95
Garlic sausage with tomato & parsley cooked on the pan	
FETA SAMOSAS V G	6.95
Filo pastry stuffed with feta cheese & spinach	
GARLIC STUFFED MUSHROOMS V G	6.95
Fried mushrooms with garlic and cheese cooked in a creamy sauce	
ALBANIAN LIVER	7.95
Pan fried cube lamb liver served with onion & parsley salad and slice lemon	

SALADS & VEGETARIANS

AVOCADO & FETA SALAD	7.95
Avocado, tomato, cucumber & feta cheese served with The OLEA salad dressing	
COBAN SALAD V G	5.50
Tomatoes, cucumbers, parsley, onions and olive oil	
EZME SALAD V G	5.95
Finely chopped tomatoes, onions, parsley and olive oil	
GREEK SALAD V G	6.95
Feta cheese, cucumbers, tomatoes, olives, onions and olive oil	
CHICKEN CAESAR SALAD V	13.45
Served with lettuce, parmesan shaving, croutons & caesar dressing	
OVEN BAKED STUFFED AUBERGINE V G	13.45
Stuffed with mushrooms, asparagus and halloumi topped with melted mozzarella on homemade tomato sauce served with basmati rice & rocket salad	
VEGETARIAN MOUSAKKA V	13.45
Layers of potato, aubergine, courgettes, peppers, carrots, green lentils & feta cheese topped with béchamel sauce served on tomato sauce with rice & rocket salad	
VEGETARIAN KEBAB V G	12.95
Char-grilled vegetables served with rice & salad	

PLATTERS TO SHARE

Please note that no changes can be made on platters

All served with rice or couscous & salad

CHEF'S SPECIAL

for 2 people 45.95

Adana Kebab | Lamb Shish | Chicken Shish
Chicken Wings | 4pcs Lamb Ribs | 2pcs Lamb Chops

THE OLEA SPECIAL

for 3-4 people 75.95

Adana Kebab | Lamb & Chicken Shish |
Lamb Chops 4pcs | Lamb Ribs 8pcs
Chicken Wings 8pcs

MIXED KEBABS

All served with rice or couscous & salad

MIXED KEBAB	22.95
Chicken shish, lamb shish, adana kebab, 1pcs lamb chops, 2pcs lamb ribs & 2pcs chicken wings	

MIXED CHOPS	21.95
Marinated 4pcslamb ribs & 2pcslamb chops seasoned & grilled over charcoal	

LAMB KEBABS

All served with rice or couscous & salad

LAMB SHISH	18.95
Tender cubes of lamb skewered and grilled over charcoal	
ADANA KEBAB	16.95
Tender minced lamb skewered and grilled over charcoal	
LAMB RIBS	18.95
Succulent lamb ribs grilled over charcoal	
LAMB CHOPS (4pcs)	24.95
Tender lamb chops seasoned and grilled over charcoal	
LAMB KULBASTI	20.95
Fillet of lamb marinated & char-grilled with herbs	

CHICKEN KEBABS

All served with rice or couscous & salad

CHICKEN SHISH	16.95
Lean, tender cubes of chicken skewered & grilled over charcoal	
CHICKEN WINGS	14.95
Marinated chicken wings grilled over charcoal	

CHEF'S SPECIALS WITH YOGHURT SAUCES

LAMB SARMA BEYTI	18.95
Specially prepared minced lamb & herbs on skewers char-grilled & wrapped in thin homemade bread with cheddar cheese served with butter, tomato sauce & yoghurt	
YOGURTLU LAMB SHISH	19.95
Marinated cubes of lamb grilled on skewers, topped with yoghurt & tomato sauce then drizzled with butter	
YOGURTLU CHICKEN SHISH	18.95
Marinated chicken grilled on skewers, topped with yoghurt & tomato sauce then drizzled with butter	

GUVEC (CASSEROLE)

LAMB GUVEC (CASSEROLE)	16.95
Cube lamb, onion, peppers, mushroom & tomato served with rice	
CHICKEN GUVEC (CASSEROLE)	15.95
Cube chicken, onion, peppers, mushroom & tomato served with rice	
MIX SEAFOOD GUVEC (CASSEROLE)	18.95
Jumbo king prawn, salmon, cod fish, calamari, onion, peppers, mushroom & tomato served with rice	

SEAFOOD

CHAR-GRILLED SEABASS	18.95
Served with salad & chips	
CHAR-GRILLED SEABREAM	17.95
Served with salad & chips	
CHAR-GRILLED FILLET SALMON	18.50
Served with salad & chips	
CHAR-GRILLED MIX SEAFOOD	20.95
Jumbo king prawn, salmon, cod fish, calamari served with salad & rice	

BURGERS

THE OLEA BEEF BURGER	12.95
Served with salad, cornichons & french fries	
CRISPY CHICKEN BURGER	11.95
Served with salad, cornichons & french fries	
FALAFEL & HELLIM BURGER V	11.95
Served with salad, cornichons & french fries	

PASTA DISHES

PENNE ARABIATTA V	12.45
With arabiatta sauce	
CHICKEN TAGLIATELLE PASTA	12.45
Small cut chicken breast, mushroom garlic with white vine creamy sauce	
MIX SEAFOOD LINGUINE	16.95
Jumbo king prawn, salmon, cod fish, calamari with linguine pasta, white vine, tomato or cream sauce	

SIDE'S

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
GARLIC OR PLAIN MUSHROOM	4.45
SAUTÉED SPINACH	4.45

KIDS MENU

FISH FINGER	6.95
Served with chips	
LINGUINE NAPOLITAN	6.95
CHICKEN OR BEEF BURGER	6.95
Served with chips	
CHICKEN NUGGETS	6.95
Served with chips	

V vegetarian **G** gluten free **N** contains nuts

If you have any allergic or special dietary requirements, please inform a member of our staff.

A discretionary 12.5% Service charge will be added to your bill

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>	
HOMEMADE CHOCOLATE BROWNIE	5.95
<i>Homemade chocolate brownie served with ice cream or fresh cream</i>	
RICE PUDDING (SÜTLAÇ)	5.95
<i>Served with pistachio & cinnamon</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

Apple & Mango, Orange & Passion Fruit

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

Sweden Apple / Strawberry & Lime

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 Marlborough 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 raspberry 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

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>	

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, Strawberry 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>	

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
<i>Extra 50p For Orange/Strawberry/Passion Fruit/White Peach Flavour</i>	

VIRGIN PINA COLADA	6.95
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APERITIFS

all mixer extra £1.00 25 ml 50ml

CAMPARI	4.95
PIMISS	4.95
APEROL	4.95
MARTINI Bianco / Extra Dry / Rosso	4.95
SMIRNOFF VODKA	4.45 6.95
CIROC 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