

Side Dishes

Pita Bread 1.95

Olives (Contains Pits) 3.95

Chips 2.95

Garlic Ciabatta 3.50

Cheesy Garlic Ciabatta 4.50

Pilau Rice 3.50

Greek Salad 7.95

Tomatoes, cucumber, red onions, feta cheese, mixed peppers & olives in oregano, lemon juice, olive oil (GF, V)

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Kids Menu

Mini Chicken Shish

Served with chips or rice

6.50

Mini Halloumi Shish (V)

Served with chips or rice

6.50

Meatball and Tomato Sauce

Served with a choice of chips or rice

6.50

Pasta Napolitana (V)

Pasta in a tomato sauce

5.50

Fish Finger with Chips & Peas

5.95

Kids Drink

Any Draft Soft Drink 1.00

Orange Squash 0.90 p

Black currant squash 1.00

Apple & Black currant Fruit Shoot 1.50

Orange Fruit Shoot 1.50

Ice Cream

Chocolate, Vanilla

Strawberry

1 scoop 1.50



Menu

Allergy Advice

We follow good hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff in our restaurant if you have any food allergies or intolerance.

Cold Meze

Olives (VG)

Mediterranean most loved fruit olives, dressed in olive oil & lemon
(may contains pits)
3.95

Hummus (VG)

Chickpea puree tahini, garlic, olive oil & lemon
5.50

Tzatziki (V)

Strained yogurt, cucumber, fresh mint, dill, garlic & olive oil
5.50

Baba Ghanoush (V)

Smoked aubergine, garlic, tahini, yoghurt & olive oil
6.95

Melitzano

Aubergines purée with garlic, herbs, ground walnuts, olive oil
6.50

Ezme (VG)

Finely chopped tomatoes, chillies, onions, garlic, herbs & olive oil
5.95

Yaprak Sarma (VG)

Stuffed vine leaves rice, onion, dill and spices.
6.50

Cold Meze Platter

Hummus, Baba Ghanoush, Tarator & Ezme
for 2 people £14.95

All Cold Mezes Served with bread.

Hot Meze

Halloumi (V)

Cypriot Cheese charcoal grilled, olive oil & fresh herbs
6.95

Borek (V)

Filo pastry filled with Anatolian Feta Cheese and parsley.
6.50

Mantar (GF, V)

Pan Fried mushroom, cream, garlic & olive oil
6.95

Hummus Kavurma

Hummus topped with pan fried lamb fillet pieces & pine nuts.
Served with bread
6.95

Crispy Calamari

Fresh salad leaves, lemon & tartar sauce
8.95

Falafel (VG)

Golden fried balls made from chickpeas, herbs, spices served on a bed of
hummus
6.95

Olea King Prawns

Pan Fried fresh king prawns, garlic, chilli, cherry tomatoes, samphire.
in a white wine sauce. Served with bread.
9.95

Feta Cheese Saganaki (V)

Baked feta cheese, tomatoes, basil, herbs, Greek Ouzo & extra virgin olive oil.
7.95

Mussels

Garlic, chilli, samphire in a cream & white wine sauce.
Served with pita bread.

Starter 9.95 Main Course 15.95

Hot Meze Platter

Halloumi, Borek, Crispy Calamari, Falafel
For 2 people £19.95

Mains

Olea Traditional Shish Cooked Over Hot Charcoal

Chicken Shish 15.95

Marinated cubes of Chicken breast cooked over hot charcoal.

Halloumi Shish (V) 15.95

Cypriot Halloumi Cheese cooked over hot charcoal, on a bed of Mixed
Mediterranean Vegetables with Halep sauce

Lamb Shish 18.95

Marinated cubes of tender Lamb cooked over hot charcoal.

Izgara Kofte 15.95

Chargrilled minced lamb with, oregano, chilli flakes, cumin, garlic & salad.
Served with chilli sauce, garlic sauce and a choice of chips or rice.

Lamb Chops 19.95

All mains served with salad and a choice of pilau rice or chips.

Chicken Guvec / Casserole (GF)

Famous Anatolian dish cooked in a stone pot in the oven with tomato sauce,
onion, peppers, mushroom, garlic & herbs. Served with Halep sauce, salad
and pilau rice.
15.95

Incik (GF, DF)

Tender slow cooked Lamb Shank with mashed potatoes, carrot, onion, celery
in a tomato sauce & mixed herb
17.95

Olea Seabass

Two fillet of seabass pan fried served with tahini grilled aubergine, sauteed
fresh spinach, celeriac puree tomato concassed and mixed pepper balsamic.
19.95

Salmon Fillet (GF)

Scottish Salmon steak accompanied with lemon, mustard, dill and white wine
sauce. Served with baby potatoes & mixed vegetables.
(May Contains Bones)
18.95

Lamb Moussaka

Layers of potatoes, lamb and beef mince, aubergines, courgette, topped with
béchamel sauce; served with salad.
15.95

Vegetable Moussaka (V)

Layers of potatoes, carrot, mushroom, aubergines, pepper and tomato sauce
topped with béchamel sauce; served with salad
15.95

Aromatic Beetroot Curry (VG)

Heritage beetroot and coconut curry served with spice and coriander
cauliflower rice.
14.95

Vegetarian Penne (VG)

Penne pasta cooked with mushrooms, onions, peppers, courgettes, chilli,
herbs, tomato sauce.
11.95

Mixed Sea Food

penne pasta with octopus, mussels, baby squid, calamari, onion, garlic,
tomato sauce & a hint of cream
15.95