

Side Dishes

Olives (Contains Pits) 3.95

Skin on Fries 2.95

Toasted Ciabatta 2.95

Garlic Ciabatta 3.50

Cheesy Garlic Ciabatta 4.50

Pilau Rice 3.50

Bulgur Rice 3.50

Mixed Vegetable 3.50

Broccoli, baby carrot, peas, cauliflower in a garlic butter

Tzatziki Dip 1.50

Pita Bread 1.95

Salads

Greek Salad 7.95

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

Grilled Halloumi Salad 9.95

Tomato & Onion Salad 5.95

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

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Olea

Mediterranean

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 Kalamata olives, dressed in olive oil & lemon (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 Ganoush (V)

Smoked aubergine, garlic, tahini, yoghurt & olive oil
6.50

Tarator (V)

Fresh Spinach, carrots, yogurt & garlic
5.95

Melitzano

Aubergines purée with garlic, herbs, ground walnuts, olive oil
5.95

Ezme (VG)

Finely chopped tomatoes, chillies, onions, garlic, herbs & olive oil
5.50

Pancar

Beetroot & Feta Cheese, fresh oregano, extra virgin olive oil
5.95

Cold Mixed Meze

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

All Mezes Served with Pita bread.

Hot Meze

Halloumi (V)

Cypriot Cheese charcoal grilled, olive oil & fresh herbs
6.50

Borek (V)

Filo pastry filled with Anatolian Feta Cheese and parsley, garlic & mayo dip
6.50

Mantar (GF, V)

Pan Fried mushroom, cream, garlic & olive oil
6.50

Hummus Kavurma

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

Crispy Calamari

Fresh salad leaves, lemon & tartar sauce
7.95

Falafel (VG)

Golden fried balls made from chickpeas, herbs, spices served on a bed of hummus
6.50

Olea King Prawns

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

Feta Cheese Saganaki (V)

Baked feta cheese, tomatoes, basil, herbs, Greek Ouzo & extra virgin olive oil.
7.50

Mussels

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

Starter 8.95 Main Course 15.95

Hot Mixed Meze

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

Mains

Olea Traditional Shish

Marinated cubes of Lamb, Chicken, Halloumi or Mixed Mediterranean Vegetables cooked over hot charcoal. Served with salad and a choice of pilau rice or bulgur or chips.

(Accompanied with Homemade chilli sauce & garlic mayo)

Chicken Shish (GF) 14.95

Halloumi Shish (V) 14.95

Lamb Shish (GF) 17.95

Vegetable Shish (VG) 13.95

Chicken Wings 12.95

Lamb Chops 16.95

Izgara Kofte

Chargrilled minced lamb with, oregano, chilli flakes, cumin, garlic & salad.
Served with chilli sauce, garlic sauce and a choice of chips or rice or bulgur
14.95

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 choice of bulgur or pilau rice.
14.95

Incik (GF, DF)

Tender slow cooked Lamb Shank with mashed potatoes, carrot, onion, celery in a tomato sauce & mixed herb
16.95

Prime Steak on Charcoal

12 oz Chargrilled Ribeye Steak, Portobello mushroom, cherry tomatoes & chips.
26.95

Peppercorn Sauce 1.95

Mushroom Sauce 1.95

Salmone Fillett (GF)

Scottish Salmon steak accompanied with lemon, mustard, dill and white wine sauce. Served with baby potatoes & mixed vegetables.
(May Contains Bones)
17.95

Lamb Moussaka

Layers of potatoes, lamb and beef mince, aubergines, courgette, topped with béchamel sauce; served with salad.
14.95

Vegetable Moussaka (V)

Layers of potatoes, carrot, mushroom pepper and tom sauce served with salad
13.95

Aromatic Beetroot Curry (VG)

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

PASTA

Vegetarian Penne pasta cooked with mushrooms, onions, peppers, courgettes, chilli, herbs, and tomato sauce. (VG)
10.95

Mixed Sea Food penne pasta with octopus, mussels, baby squid, calamari, onion garlic & tomato sauce.
13.95