



4 Course Party Menu 35.95 Per Person

On Arrival - Sharing Cold Meze Platter

Hummus (VG) Chickpea puree, tahini, garlic, olive oil & lemon

Baba Ganoush (V) Smoked aubergine, garlic, tahini, yoghurt & olive oil

Tzatziki Yoghurt, cucumber, fresh mint, dill, garlic & olive oil

Yaprak Sarma (VG) Stuffed vine leaves, rice, onion, dill, and spices. Served with tzatziki.

Served with Pita Bread

Starter - Sharing Hot Meze Platter

Halloumi Cypriot cheese charcoal grilled, olive oil & fresh herbs

Borek (V) Filo pastry filled with Anatolian Feta cheese and parsley, garlic

Falafel (VG) Golden fried balls made from chickpeas, herbs and spices and served on a bed of hummus

Crispy Calamari Fresh salad leaves, lemon & tartar sauce

Main Course

Please choose one from the following:

Chicken Shish (GF) Marinated cubes of chicken breast cooked over hot charcoal. Served with salad and a choice of pilau rice or chips

Chicken Guvec (GF) Famous Anatolian dish cooked in a stone pot in the oven with tomato sauce, onion, pepper, mushroom. Served with salad and pilau rice.

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

Lamb Moussaka Layers of potatoes, lamb and beef mince, aubergines, courgette, topped with béchamel sauce garlic & herbs. Served with salad and pilau rice.

Vegetable Moussaka (V) Layers of potatoes, carrot, mushroom, pepper and tomato sauce. Served with salad and pilau rice.

Halloumi Shish (V, GF) Cypriot Halloumi cheese cooked over hot charcoal on a bed of Mediterranean vegetables. Served with salad and a choice of pilau rice or chips

Aromatic Beetroot Curry (VG) Heritage beetroot and coconut curry served with spice and coriander cauliflower rice.

Dessert

Please choose one from the following:

Baklava Traditional Philo pastry with Pistachio, honey sauce & ice cream

Baileys Tiramisu Mascarpone, Bailey's, Amaretto & Espresso Coffee

Ultimate Brownie A dark moist chocolate brownie with the bite of milk and white chocolate chunks & ice cream

Ice Cream Chocolate, Vanilla & Strawberry

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.

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