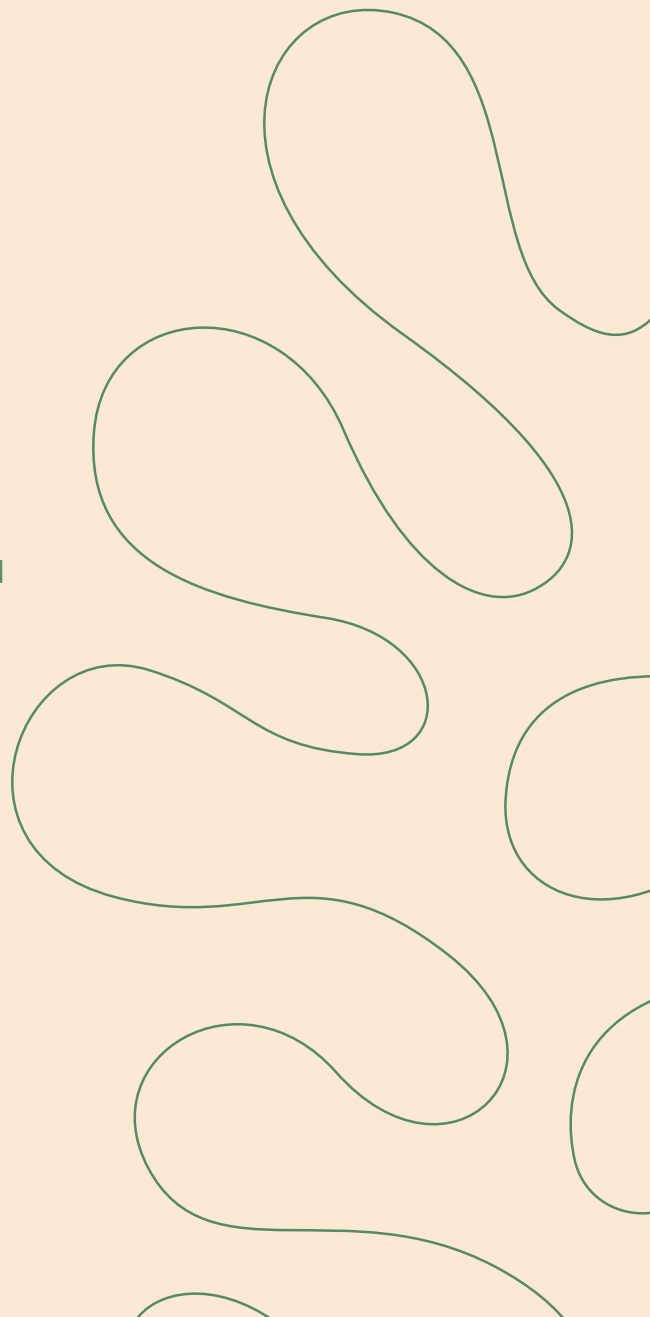


# Olea Social

Welcome to Olea Social, a place for food lovers and like minded people to come together and share experiences, throughout the day and long into the night.

Our chef has crafted a unique Mediterranean menu with ingredients and flavours from the Mediterranean coast. Using timeless cooking techniques and authentic flavours, all served with a modern twist. We hope you enjoy.



# Starters

Olives with dried apricots and lemon oil (VG)	5
Bread basket with olive oil (V)	5.5
Hummus - dried black olive flakes, sesame seeds (V)	9.5
Tabbouleh - parsley, mint, crushed wheat, tomatoes, spring onions and lemon (VG)	8
Babaganoush - grilled aubergine, yogurt, tahini, garlic and lemon (V)	9.5
Antep ezme - chopped tomatoes, onions and chilli pepper salad	7.5
Cacik - yogurt, cucumber, mint and dill	7.5
Turkish aubergine shakshuka served on yogurt	9
Hellim & pesto - with grilled courgette and tomato	10
Sucuk - grilled spicy beef sausage	8.5
Prawn croquetas (2 pcs), alioli	8
Fried baby calamari, lime mayo	11.5
Smoked salmon - pickled cucumber, garlic yogurt, salmon roe, cucumber sauce	10.5
Prawns, oyster, button, and chestnut mushrooms, confit garlic	13
Falafel - fritters of crushed chickpeas, fava beans and peppers	8.5
Lamb Liver- Sautéed lamb liver in butter sauce, red onions, sumac	9.5
Cheese plate - manchego, st nectaire, parmesan, blue cheese. with grapes, walnuts and olive oil torta (V)	15.5

## Dietary information

Please ask a member of our team before ordering if you have any allergies or intolerances. Nuts and flour are used in our kitchen, and despite our efforts to prevent cross-contamination, our dishes may contain traces of allergens.

A discretionary service charge of 13.5% will be added to your bill VAT included.

# Mains

## Fish & seafood

Seabream fillet With mussels in bilbaina sauce	26
Seared tuna steak With patatas panaderas, pickled shallots, pesto sauce	24
Octopus a feira Slow cooked galician octopus with confit potatoes and smoked paprika	23
Swordfish Grilled swordfish steak, served with spinach, tomatoes & chilli sauce	25
Grilled tiger prawn red pepper, carrot sauce with chickpeas and spinach	25
Octopus and cornish crab pappardelle galician octopus, cornish white crab meat, garlic, chilli, parsley	26
Zamburiñas (6pcs of scallops) Moscatel vinaigrette, red onion, fresh chili, herbs	19

## Vegetarian and vegan

Grilled confit artichoke, seared polenta, chili flakes, crispy garlic (VG)	14
Fresh mixed salad, oakleaf lettuce, goat's cheese, raisin, walnuts, dried olives (V) (Vegan option)	16
Chargrilled cauliflower carrot and orange puree, garlic flakes, dried olives, vegan parmesan (VG)	16
Gnocchi with creamy mushroom sauce, vegan parmesan (VG)	19
Vegetable moussaka layers of aubergine, courgette, potatoes, and peppers topped with bechamel sauce and cheese gratin served with cacik	22

## Meat

Lamb kofte skewer, yogurt, crispy bread, grilled pepper and tomatoe	24
Chicken shish, grilled asparagus and courgette with sumac, smoked cacik	22
Chicken Tagine Braised chicken, spice-infused sauce, prunes, dried apricots, almonds with rice	23
Lamb shish, grilled asparagus and courgette with sumac, grilled pepper and tomatoe salsa verde	24
Mixed grill, grilled cubes of chicken, lamb and kofte served with grilled asparagus and courgette, with ezme salad	25
Rib-eye steak, 300g dry-aged with potatoes and Cafe de Paris sauce	34
Lamb chops (3 pcs) with fennel salad	24
Minced meat moussaka served with cacik	24
Incik - Lamb Shank Slow cooked Lamb Shank with onions, peppers and bulgur rice	26

## Flat bread (Pide) from stone oven

Spinach, feta and chili (V)	15
Mushroom and taleggio (V)	15
Beef pepperoni and mozzarella cheese	15
Minced beef and vegetables	16

## Sides

Samphire with pine nuts, and garlic oil (VG)	8.5
Chips with spicy mayo (VG)	6
Basmati rice (VG)	5
Bulgur rice (V)	5
Fresh mixed salad (V) (Vegan option)	7
Grilled asparagus and courgettes with crispy garlic (VG)	6

