



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 herb butter (V)	5.5
Atom - yogurt, hint of garlic, fresh chilli, smoked paprika, sesame, olive oil	9
Hummus - dried black olive flakes, sesame seeds (VG)	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 (VG)	8.5
Cacik - yogurt, cucumber, mint and dill (V)	8.5
Buratta with Heirloom tomatoes (V)	13
Turkish aubergine shakshuka served on yogurt (V)	9.5
Charcoal grilled Halloumi (V)	10
Sucuk grilled spicy beef sausage	8.5
Manchego croquetas (3 pcs), chilli jam (V)	9.5
Fried baby calamari, lime mayo	11.5
Octopus a feira - low cooked galician octopus with confit potatoes and smoked paprika	17.5
Smoked salmon - pickled cucumber, garlic yogurt, salmon roe, cucumber sauce	11.5
Cast iron prawns - oyster, chesnut & button mushrooms, confit garlic	13
Falafel fritters of crushed chickpeas, fava beans and peppers (VG)	8.5
Lambs Liver- Sautéed lambs liver in butter sauce, red onions, sumac	11
Cheese plate - manchego, st nectaire, parmesan, blue cheese. with grapes, walnuts and olive oil torta and quince chutney (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 12.5% will be added to your bill. VAT included.

Mains

Fish & Seafood

Seabream fillet With sautéed diced aubergine, cherry tomatoes, asparagus, shallots and white wine	26
Grilled Monkfish Shish Garlic & yogurt marinade Monkfish, preserved lemon, saffron rice, romesco sauce, grilled courgette	29
Grilled Salmon Salmon fillet, smoky piperade, confit baby potatoes	27
Grilled tiger prawn red pepper, carrot sauce with chickpeas and spinach	28
Prawn and Cornish crab Spaghetti Spaghetti, sautéed prawns, Cornish white crab meat, garlic, chilli, parsley	27

Vegetarian and vegan

Grilled confit artichoke, seared polenta, mustard, baby carrots, orange (VG)	20
Chargrilled cauliflower carrot and orange puree, garlic flakes, dried olives (VG)	22
Vegetable moussaka layers of aubergine, courgette, potatoes, and peppers topped with bechamel sauce and cheese gratin served with cacik (V)	22

Salads

Fresh Mixed Salad Baby spinach, green apple, oak lettuce, Tulum cheese, and cherry tomatoes (Vegan option available (V))	17
Chicken Salad Grilled chicken, baby spinach, green apple, oak lettuce, and cherry tomatoes	24
Salmon Salad Grilled salmon, baby spinach, green apple, oak lettuce, and cherry tomatoes	26

Meat

Lamb kofte skewer, yogurt, crispy bread, grilled pepper and tomato	26
Chicken shish, grilled asparagus and courgettes with sumac, cacik and lavash bread	25
Chicken Tagine Braised chicken, spice-infused sauce, prunes, dried apricots, almonds, with rice	24
Lamb shish, grilled asparagus and courgettes with sumac, grilled pepper and ezme salad	27
Mixed grill, grilled cubes of chicken, lamb and kofte served with grilled asparagus and courgette, with ezme salad	27.5
Lamb chops (3 pcs) with fennel salad	28.5
Minced meat moussaka served with cacik	26
Incik Lamb Shank Slow cooked Lamb Shank with onions, peppers, and bulgur rice	28

Signature Steaks

Australian Wagyu Rib-Eye Steak 350g (Marble Score 6-7), Rocket and shaved Parmesan Salad, Sautéed spiced Potatoes, Chimichurri sauce	65
Australian Black Angus Sirloin Steak 280g Sautéed spiced Potatoes, Peppercorn sauce	37
Black Angus Rib-Eye 280g Sautéed spiced Potatoes, Chimichurri sauce	43

Stone Oven–Baked Anatolian Pizza (Pide)

Spinach, feta and chili flakes (V)	17.5
Mushroom and taleggio (V)	17.5
Beef pepperoni and mozzarella cheese	17.5
Minced lamb and vegetables	17.5

Sides

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

