



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 food comes from our history and deep roots in the Mediterranean. Whilst individual dishes are also in the menu, we invite you to share our food family-style.

Modern Mediterranean

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

Bread basket with olive butter with sumac 5.5

Olives with dried apricots and lemon oil 5

Dips plate (Hummus, cacik, ezme) 8.5

Dishes to share

Home-cured beef pastrami, lemony goat curd, mixed herb oil 9.5

Smoked salmon, pickled cucumber, garlic yoghurt, salmon roe 10.5

Prawns with mixed mushrooms and confit garlic 13

Octopus poached in red wine, zucchini blossom and arugula salad 13

Manchego crouquetas, pimenton jam 9

Fried baby calamari, apricot mayonnaise 9

Hummus with green olive, black olive powder, sesame seeds 8.5

Mussels, spiced and crispy seafood rice 9

Smoked mackerel, horseradish mayonnaise, green apple 9.5

Raw seabream with citrus, toasted pistachio, pickled fennel 9.5

Swordfish in papillote, dried tomatoes, kalamata olives and preserved lemon 23

Seared tuna steak, fried saffron potato pave, pickled shallots, basil coulis 24

Poached rock seabass, bouillabaisse and roille on crispy croutons 21

Gluten free spaghetti al pomodoro, spiced meatballs 16

Lobster Tagine, cauliflower couscous 29

From Charcoal Grill

Lamb kofte skewer, red onion and cabbage pickles and lavash bread 12.5

Lamb shish, grilled asparagus and courgette with sumac, ezme and lavash bread 12.5

Chicken shish, grilled asparagus and courgette with sumac, smoked cacik and lavash bread 11.5

Beef short rib braised with pomegranate molasses 28

Rib-eye steak (300gr dry aged), smoked bone marrow, fresh herb sauce [add fries +£5] 34

Lamb loin in vine leaf with samphire, pine nuts and drained garlic yoghurt 27

Grilled whole turbot on charcoal with pepper coulis (2-3 people) 7.5/100gr

Grilled confit artichoke, seared polenta, chilli flakes, crispy garlic 12.5

Lettuce, toasted nuts with rose dressing 10.5

Flat Bread – Pide From Stone Oven

Mushroom and taleggio 9.5

Minced beef and kasar cheese 9.5

Spinach, feta and chilli 9

Sides

Grilled asparagus and courgettes 6

Smoked potato puree with basil pistou 6

Cauliflower couscous, preserved lemon, raisin and pine nuts 5.5

Orzo with tomatoes, dried olives, artichoke, feta and olive oil 7.5

Samphire with pine nuts and garlic oil 7

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% should be added to your bill VAT included