

Olea

A memorable dining experience for you and your guests

Cena Oleana





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Sharing Menu - A Minimum of 10 Persons

Starters

Mize' Board

Thinly sliced Italian salami, pork and coriander sausage, crispy leaves, sliced Parma ham, marinated olives, fried tortilla crisps, spicy bean dip

Pinsa Bianca Neve

Stone-baked pinsa with creamed ricotta lemon zest baby spinach, fresh mint parmesan shavings, black pepper and olive oil

Rigatoni alla Gricia

Rigatoni pasta with crispy pancetta, fresh cream & pecorino cheese

From the Charcoal Grill

Pesce Spada Toscana

Pan-seared tuna steak with extra virgin olive oil, lemon, garlic & basil

Hot Pot Truffle Chicken Casserole

Slow-cooked chicken casserole with thyme & truffle beurre blanc served with bayleaf-infused fluffy rice

Sesame Pork Mignons

Pan seared pork mignons with a garlic & sesame infusion

Verdure di Stagione

Seasonal roasted root vegetables with a hint of olive oil

Granny's Roast Potatoes

Old tradition roasted potatoes, with garlic, rock salt & fresh rosemary

To Finish

Creamy Honey Profiteroles

French choux pastry, filled with whipped cream, sugar dust, honey drizzle & crushed nuts

Kids' Menu

Choice of:

Chicken nuggets & chips

Pizza Wudy

Tomato sauce melted cheese & Wudy sausage

Penne Tomato Sauce & grated cheese

To Finish

Two Scoops of Ice Cream of Your Choice

Drinks

Free-flowing soft drinks and water

Prices

Adults Food Menu - €33.00

Includes Food Menu, Free-flowing House Wine, Beer, Water and Soft Drinks

Kids Menu - €16.50 drinks included



olea

Verdi

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