

olea

A memorable dining experience for you and your guests

Olea Restaurant Brochure



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Nestled at the Verdi St George's Bay Marina, Olea offers a dining experience like no other, with uninterrupted views of the stunning St. George's Bay.

Our dishes are inspired by rich and aromatic flavours, celebrating the finest ingredients. With a menu that changes seasonally, Olea ensures that every dish is crafted from the freshest, highest-quality produce.

Olea provides various dining options, with indoor seating accommodating up to 130 guests and terrace seating featuring a spacious outdoor area for another 130 guests, perfect for enjoying the picturesque surroundings. The restaurant is ideal for both small gatherings and large groups, offering buffet and sharing menus to suit every occasion. We also cater to stand-up parties, making us the perfect venue for your special event.

At Olea, you can expect genuine, flavourful food paired with warm, friendly service—all at exceptional value. Come and enjoy a complete dining experience overlooking the beautiful St. George's Bay.



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Breakfast Menu

Cereals

Cornflakes, Breakfast Muesli, Bran Flakes,
Cocopops, Oats

Dairy & Plant Milk

Fresh Full-Fat Milk, Skimmed Milk, Soya Milk,
Almond Milk, Oat Milk, Natural Yoghurt &
Mixed Fruit Yoghurt

Fruits

Selection Of Fresh Whole Fruit, Fruit Salad &
Fruit Segments In Season

Dried Fruits

Apricots, Prunes, Banana Chips, Apple Rings,
Walnuts, Hazelnuts, Peanuts, Raisins, Cranberry

Bakery

White & Brown Breakfast Rolls, Sliced Maltese
Loaf, Maltese Ftira, White & Brown Sliced Bread,
Multigrain Loaf, Maltese Xiklun

Croissants, Pain Au Chocolate, Pancakes,
Raisin Rolls, Cinnamon Rolls, Apple Turnovers,
Doughnuts

Mini Muffins, Chocolate Cake, Vanilla Dry Cake

Spreads In Jars

Strawberry Jam, Apricot Jam, Orange Marmalade,
Honey, Chocolate Spread, Diet Strawberry Jam,
Diet Marmalade

Morning Garden Station

Mixed Greens, Tomatoes, Cucumber, Carrots,
Peppers, Onions, Capers, Sundried Tomatoes,
Bulgar Salad, Greek Salad, Pickled Vegetables,
Black & Green Olives

Cheese Board

Edam, Fresh Ricotta, Red Leicester, Goat Cheese,
Flaked Parmigiano Reggiano

Charcuterie

Smoked Turkey, Italian Salami, Prosciutto Cotto

Condiments

Mayonnaise, Tomato Ketchup, French & English
Mustard, Extra Virgin Olive Oil, Balsamic
Vinegar, Butter Portions, Olive Oil Sachets

Hot Plate

Cumberland Sausage, Turkey Sausage, Grilled
Tomatoes, Baked Beans, Smoked Streaky Bacon,
Hard Boiled Eggs, Scrambled Eggs, Mushrooms In
Garlic, Hash Browns, Pea And Cheese Pastizzi

Live Cooking Station

Fried Eggs, Egg Omelet

Selection Of Teas & Coffee

Wide Selection Of Herbal, Green And Black
Tea, Brewed Coffee, Capuccino, Latte, Espresso,
Espresso Lungo, Espresso Macchiato, Hot
Chocolate

Cold Drinks

Orange Juice, Apple Juice, Multivitamin Juice,
Still & Sparkling Water, Prosecco

On The Tables

Salt & Pepper Mills
Sugar Cags – White, Brown, Sweetner, Stevia

Price

Adults – €16.00 Per Person

Children (6 -12 Years Old) – €8.00

Children Under 6 Years Of Age – Free Of Charge



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Olea Restaurant – Saturday

Mediterranean Grand Buffet Dinner

Sample menu

Salads & Antipasti

A selection of Mediterranean mouth-watering antipasti, meze, salads and platters, prepared by our chefs using mostly typical ingredients both from the land and sea. Dress these up with our flavoured oils and tasty dressings

Seafood & Asian Corner

Selection of sushi with soy sauce, sriracha mayo, teriyaki, wasabi mayo, sesame oil pickled ginger

Marinated King prawn, Black mussels

Fragrant herbal mixed seafood salad

Thai seafood noodle salad

Asian Cabbage Salad with peanut dressing

Soup of the day

Spiced lentil & butternut squash soup
with cheese croutons

Pasta

Paccheri al tartufo funghi, grana padano e crema

Farfalle with squashed garlic, chunky tomato
& nutty crushed basil

From the Carvery

Slow cooked beef rib, fresh rosemary & onion jus lie

From the Grill

Grilled tuna with black olives, tomato juice,
crispy capers & mint salsa

Pork neck mignons with a honey,
mustard & thyme glaze

Grilled pumpkin with red onions,
pesto & fresh ricotta

Roasted seasonal vegetables & rosemary oil drizzle

Baked potatoes with sesame seeds,
fresh thyme & garlic

Fragrant rice with peppers, onions & fresh herbs

Flavours of the Mediterranean Corner

Aubergine & zucchini sott olio with sundried
tomato & coriander dressing

Tomato & mozzarella salad topped with chilli oil

Spanish couscous & chickpea salad

Grilled fennel hearts & Sicilian lemon salad

Mediterranean pearl barley & root vegetable salad

Slow cooked Duck braised in an orange
& grand mariner marinade

Saute Chicken basted with garlic & sage butter



Mediterranean Desserts

Tiramisu
Spanish rice pudding

Maltese Corner

Bigilla, Arjoli, Fazola bit- tewm u tursin,
Hobz tal - Malti bi zejt, bil – kunserva, naniegh,
kappar, zejt u hall, Zebbug
Gbejnet imhalta , zalzet tal malti fil hwawar
tadam imqaddet, insaltala tal ghagin bil ton
ta zejt u nanih, Maltese Kapunata
Traditional baked Timpana
Lampuki moqli biz-zalza tal-kappar

Maltese Desserts

Deep fried Imqaret
Rikotta kannoli

Desserts & Cheeses

A selection of Mediterranean Cheeses with
chutneys, fresh bread,
wholemeal crackers & local Galletti
Treat yourself to our selection
of scrumptious desserts
Fresh seasonal fruit

Prices

Food Menu

Adults – €33.00 per person

Children between 6 years - 12 yrs. –
€18.50 per child

Infants from 5 years and under – free of charge

Beverage Packages

Option 1 - €7.00 p/p
House Wine, Beer, Soft Drinks and Water

Option2 - €9.00 p/p
Chilean Wine, Beer, Soft Drinks and Water
Upgrade to Cisk at €2.00 p/p extra charge

Available for groups of 10 or more

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Olea Restaurant – Sunday

Mediterranean Grand Buffet Lunch

Sample menu

Salads & Antipasti

A selection of Mediterranean mouth-watering antipasti, meze, salads and platters, prepared by our chefs using mostly typical ingredients both from the land and sea. Dress these up with our flavoured oils and tasty dressings

Seafood & Asian Corner

Selection of sushi with soy sauce, sriracha mayo, teriyaki, wasabi mayo, sesame oil pickled ginger

Marinated King prawn, Black mussels

Fragrant herbal mixed seafood salad

Thai seafood noodle salad

Asian Cabbage Salad with peanut dressing

Soup of the day

Hearty Minestrone Soup with chunky seasonal vegetables & herb broth, toasted spicy bread

Pasta

Penne all' Amatriciana with crispy bacon, squashed garlic & tomato ragout

Fusilli con quattro formaggi, picked fresh herbs & rock salt

From the Carvery

Slow cooked beef rib, fresh rosemary & onion jus lie

From the Grill

Grilled swordfish alla puttanesca, black olives, crispy capers, anchovies & tomato juice

Grilled pork tenderloin with a honey & apple cyder glaze

North African vegetable curry

Roasted seasonal vegetables with balsamic & rosemary oil drizzle

Baked potatoes with fennel seeds, fresh thyme & garlic

Fragrant rice with aubergines, onions & fresh herbs

Middle Eastern Corner

Vine Leaves stuffed with aromatic rice

Spanakopita – pastry pie with spinach, ricotta & feta cheese

Sheep cheese & pepper salad

Spicy marinated olives with fresh thyme

Tzatziki dip, Hummus with tahini, Pitta Bread Wedges

Lemon-scented chicken thighs with crushed cumin

Dolma – Stuffed peppers with rice, chunky beef, onions & soft herbs



Middle Eastern Desserts

Helwa

Revani – Semolina Cake with honey & nuts

Maltese Corner

Bigilla, Arjoli, Fazola bit- tewm u tursin,

Hobz tal - Malti bi zejt, bil – kunserva, naniegh,
kappar, zejt u hall, Zebbug

Gbejnet imhalta, zalzet tal malti fil hwawar tadam
imqaddet, insaltala tal ghagin bil ton ta zejt u
nanih, Maltese Kapunata

Traditional baked beef macaroni

Braised beef olivs with onion soffrito
& white wine gravy

Maltese Desserts

Deep fried Imqaret

Rikotta kannoli

Kid's Corner

Nuggets & Chips

Penne Tomato Sauce

Turkey sausages

Desserts

Mini doughnuts

Chocolate chips cookies

Vanilla cake

Desserts & Cheeses

A selection of Mediterranean Cheeses with
chutneys, fresh bread, wholemeal crackers
& local Galletti

Treat yourself to our selection
of scrumptious desserts

Fresh seasonal fruit

Prices

Food Menu

Adults – €33.00 per person

Children between 6 years - 12 yrs. –
€18.50 per child

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Beverage Packages

Option 1 - €7.00 p/p

House Wine, Beer, Soft Drinks and Water

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Chilean Wine, Beer, Soft Drinks and Water

Upgrade to Cisk at €2.00 p/p extra charge

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Cena Oleana

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



Beverages

Coffee

Espresso	€2.25
Espresso Lungo	€2.35
Americano	€2.50
Double Espresso	€3.50
Cappuccino	€2.95
Flat Wite	€3.60
Espresso Macchiato	€2.75
Caffee Late	€3.25

Iced Coffee

Iced Coffee	€3.20
Affogato	€4.00

Iced Latte

Iced Latte	€3.50
Salted Caramel Latte	€4.25
Vanilla Latte	€4.25
Hazelnut Latte	€4.25

Tea

Selection Of Teas	€2.95
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Soft Drinks

	Half Pint	Pint
Coca Cola	€2.25	€4.10
Diet Coca Cola	€2.25	€4.10
Sprite	€2.25	€4.10
Diet Sprite	€2.25	€4.10
Fanta	€2.25	€4.10
Kinnie	€2.25	€4.10
Diet Kinnie	€2.25	€4.10
Ice Tea Peach	€2.25	€4.10
Ice Tea	€2.25	€4.10
Bitter Lemon	€2.50	€4.75
Tonic Water	€2.50	€4.75
Red Bull Can	€5.50	

Still Water 0.25l	€2.25
Still Water 0.75l	€4.50
Sparkling Water 0.25l	€2.25
Sparkling Water 0.75l	€4.50

Beers & Cocktails

Local Beers

	<i>Half Pint</i>	<i>Pint</i>
Cisk Drought	€3.20	€5.50
Cisk Exel Drought	€3.35	€5.75

Blue Label	€4.50
Green Hop	€4.50
Double Red	€4.50
Hopleaf	€4.50
Lord Chambray San Blas IPA	€6.50
Lord Chambray Golden Bay PA	€6.50
Lord Chambray Blue Lagoon Witbier	€6.50

Foreign Beers

Birra Morreti	€4.00
Huskie Pale Ale	€7.00
Huskie Tropical Pale Ale	€7.00
Guinness	€6.50

Ciders

Tatchers Gold Apple Dry	€5.50
Bulmers Original Apple Sweet	€4.95

Classic Cocktails

Aperol Spritz	€7.50
Aperol, Prosecco, Soda	

Campari Spritz	€7.50
Campari, Prosecco, Soda	



Maltese Cocktails

Kinnie Gin Fizz	€9.00
Gin, Lime Syrup, Simple Syrup, Egg White, Kinnie	

Negroni Zbaljat	€8.50
Gin, Martini, Kinnie	

Bajtra Spritz	€8.00
Prosecco, Bajtra Liqueur, Lime Juice, Soda	

Cumnata	€8.00
Local Red Wine, Kinnie, Orange Juice, Fig Syrup	

Maretto	€8.50
Lejla Amaretto Liqueur, Kahlua, Fresh Cream	

Spirits

Liquors

Martini Rosso	€2.95
Martini Bianco	€2.95
Martini Extra Dry	€2.95
Kahlua	€2.95
Amaro Montenegro	€2.95
Amaretto Disaronno	€2.95
Averna	€2.95
Sambuca	€2.95
Bajtra	€2.95
Limoncello	€2.95
Baileys	€2.95
Frangelico	€2.95
Cynar	€2.95
Guappa Petrone	€2.95
Nochino Petrone	€2.95
Amare Petrone	€2.95

Aperitifs & Digestives

Aperol	€2.95
Campari	€2.95
Grappa	€2.95
Cherry Brandy Liquor	€2.95
Ouzo	€3.50
Jagermeister	€3.50

Vodka

Smirnoff	€2.95
Belvedere Premium	€5.50

Rum

Captain Morgan Spiced	€2.95
Captain Morgan Dark	€2.95
Bacardi	€2.95
Zacapa	€8.50

Gin

Gordons	€2.95
Bombay Sapphire	€4.50
Hendrics	€5.50
London Gin No 1	€5.50
Tanqueray Rangpur	€5.50

Cognac

Hennessy	€3.50
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Whisky

J&B Rare	€2.95
Jim Beam	€2.95
Jameson	€2.95
Jack Daniels	€2.95
Johnnie Walker Red Label	€2.95
Johnnie Walker Black Label	€4.50
Chivas Regal, 12 yrs	€4.50
Jack Daniels Honey	€5.50
Ardberg Ten	€8.50
Glennfiddich, 12 yrs	€7.50
Glenmorangie	€7.50
Laphroaig 10 yrs	€7.50
Makers Mark	€7.50
Nikka Coffee Grain	€8.00
Dalmore 12 yrs	€8.50

Wine List

White Wine

Malta

Fenici White €23.95
Chardonnay, Vermentino
and Viognier

Isis €34.00
Chardonnay

La Torre €21.95
Pinot Grigio

La Torre €21.95
Moscato

Caravaggio €22.50
Chardonnay

Laurenti €22.50
Vermentino

Antonin Blanc €41.95
Chardonnay

Italy

La Sorbole €21.25
Falanghina

Cavit €20.00
Pinot Grigio

Sur Sur €38.00
Grillo

Anthilia €26.85
Catarratto

Orneta €23.50
Greco di Tufo

Gavi del Comune di Gavi €24.50
Corvino

Campo Maccione €29.00
Vermentino

Santa Cristina €21.95
Grechetto, Procanico

France

Sancerre €58.00
Sauvignon Blanc

Chablis €38.00
Chardonnay

Blanc de Camarsac €22.00
Sauvignon Blanc

Chile

Urmeneta €19.50
Sauvignon Blanc

South Africa

Leopards Leap €21.00
Chenin Blanc

New Zealand

Villa Maria €36.00
Sauvignon Blanc

Greece

Entoria €20.50
Sauvignon Blanc, Moscato

Wine List

Red Wine

Malta

Fenici Red €23.95
Merlot, Cabernet Sauvignon,
Syrah

Nexus €34.95
Merlot

Caravaggio € 22.50
Cabernet Sauvignon

Caravaggio €22.50
Shiraz

La Torre €21.95
Merlot

Cheval Franc €39.00
Cabernet Franc

Antonin Rouge €39.95
Merlot, Cabernet Sauvignon,
Cabernet Franc

Primus €56.00
Gellewza, Syrah, Imqadded

Italy

Sherazade €28.75
Nero D'Avola

Il Bruciato €44.50
Cabernet Sauvignon

Primitivo di Manduria €49.00
Primitivo

Chianti Classico €27.75
Sangiovese

Le Sorbole €21.25
Aglianico

Santa Cristina €21.25
Sangiovese

Valpolicella Ripasso Bottega €36.00
Corvina

France

Louis Gerard €38.00
Pinot Noir

Chateau de Camarcas €22.00
Merlot, Cabernet Sauvignon

Spain

LAN Rioja Reserva €36.00
Tempranillo

Hermanos Lurton €22.00
Tempranillo

Greece

Enotria €20.50
Syrah, Liatiko

Chile

Santa Rita Carmenere €23.00
Carmenere

Urmeneta €19.50
Cabernet Sauvignon

Argentina

Alamos €28.00
Malbec

South Africa

Leopards Leap €21.00
Pinotage, Shiraz

Wine List

Wine By The Glass

Rose Wine - France

Rose D'Anjou €21.50
Gamay Grolleau

Palatino Rose €20.95
Shirah, Merlot

Sparkling Wine

Prosecco €22.95
La Gioiosa

Moscato D'Asti €26.00
Moscato

Cava €35.00
Macabeo, Xarel – Lo, Parellada

Cassar De Malte €46.00
Chardonay

Champagne

Moet Chandon €95.00
Pinot Noir, Meunier,
Chardonnay

White Wine

Urmeneta €4.50
Sauvignon Blanc

La Torre €4.95
Sauvignon Blanc

Red Wine

Urmeneta €4.50
Cabernet Sauvignon

La Torre €4.95
Merlot

Rose Wine

Rose D'Anjou €5.50
Gamay Grolleau

La Torre €4.95
Shiraz

Sparkling Wine

Prosecco €5.50
La Gioiosa

Port Wine

Croft Tawny €5.95



olea

Verdi

St. George's Bay Marina

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