

olea

A memorable dining experience for you and your guests

Themed Nights

Winter 2024-2025





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OLEA is a versatile venue that can accommodate groups of all sizes.

Buffet Themed Nights offer diners an opportunity to enjoy diverse flavours and dishes in one setting, making them a popular choice for social gatherings, celebrations, or just a fun culinary exploration.



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Maltese Buffet Dinner

Salads & Antipasti

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

Soppa - Soup Pot

Minestra (V) – Vegetable minestrone with root vegetables & tomatoes

Pasta Station

Spaghetti bi zalza tal fenek – Spaghetti with rabbit sauce
Imqarun il forn – Baked pasta with beef & tomato ragout

From the Carvery

Ghonq tal majjal fil forn – Roasted pork collar with rosemary & coriander seeds

From the Hot Buffet

Stuffat tal - Klamari – Stewed Calamari
Bragjoli l forn – Beef olives, with onion sofrito & white wine gravy
Bzar moqli bit – tewm u Hall (V) – Fried peppers in garlic & vinegar
Patata l-forn bil-buzbiez u tewm (V) – Baked potatoes with fennel seeds & garlic

Kcina Maltija Stall

Maltese Meze - Bigilla, Arjoli, Fazola bit- tewm u lumi, Kapunata
Hobz tal - Malti bi zejt, bil – kunserva, naniegh, kappar, zejt u hall,
Zebbug imhawwar bi tewm, pepperoncino, saghtar, zejt u hall,
Zalzett tal Malti bil hwawar, tadam imqadded, insalata bi tonn ta zejt u nanih
Torta tal-ricotta – Baked ricotta pie with sesame seeds
Stuffat tal fenek – Slow-cooked rabbit in onion sofrito & red wine

Helu u Gobon – Dessert & Cheeses

A selection of Maltese Cheeses –
Gbejniet Bojod, Gbejniet tal Bzar, Irkotta Friska & chutneys – Tomato & Black Olive chutney, Red Onion chutney, fresh bread, wholemeal crackers & local Galletti

Treat yourself to our selection of delicious Maltese desserts -
Imqaret, Kannoli ta’ l-irkotta, Helwa ta’ Tork, Pudina tal-hobz

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



Salsa 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 from the land and sea. Dressed up in our flavoured ils and tasty dressings

Soup of the day

Chicken and sweetcorn soup salted tortilla chips

Pasta

Paella Mista, Chicken, black mussel, and smoked pork belly
Rigatoni with a roast tomato and chilli sauce

Carvery

Peppered-crust Iberian black pork loin

From the grill

Baked seasonal fish, white wine vinegar, stewed peppers & onion salsa
Mojo chicken thigh, with tangy tomato jam
Lentil, Pumpkin, and white bean coconut guise

Sides

Steamed seasonal vegetables with rosemary and garlic oil
Patatas Bravas with sweet red onions and mint yoghurt
Fragrant rice with onions, raisins, and coriander

Hispanic table

Gallo Pinto - hot

white rice, beans, onions, peppers, and spices

Elote Corn - hot

Charred corn cob coated with Mexican crema (sour cream) Tajin seasoning, followed by fresh cilantro and crumbled Cotija cheese

Cuban chicken and mango salad
Cilantro Tomato and red onion salad Corn Salad
Tortilla Espanola
Roasted green pepper chickpea, salad
Marinated olives, Corn taco chips, fried flour taco chips, pickled jalapeño, lemon and lime wedges, herb oil guacamole

Churros

Traditional Mexican Churros dipped in cinnamon and lime syrup

Desserts and Cheese

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

Treat yourself to our selection of scrumptious desserts

Fresh seasonal fruit

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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 imhalsa , 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

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Olea

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

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