

olea

A memorable dining experience for you and your guests

BBQ Buffet



Mediterranean BBQ 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. Dress These Up With Our Flavoured Oils And Tasty Dressings

Seafood Corner

Marinated King Prawn
Black Mussels
Fragrant Herbal Mixed Seafood Salad
Seafood Noodle Salad
Cabbage Salad With Peanut Dressing

Soup Pot

Vegetable Minestrone With Root Vegetables & Tomatoes (V)

Pasta Station

Spaghetti With Rabbit Sauce
Baked Pasta With Beef & Tomato Ragout

From The Carvery

Roasted Pork Collar With Rosemary & Coriander Seeds

From The Hot Counter

Stewed Calamari
Beef Olives, With Onion Sofrito & White Wine Gravy.
Fried Peppers In Garlic & Vinegar (V)
Baked Potatoes With Fennel Seeds & Garlic (V)

From The Grill

Spicy Spanish Pork And Coriander Sausage
Pork Collar Mignons With Lemon & Coriander Salsa Verde
Smoked Rosemary & Honey-Marinaded Chicken Thigh
Swordfish Steaks With Sundried Tomato Pesto
Buttered Corn On The Cob

Accompanied By:

Green Leaves Salad (V),
Mediterranean Barley & Herb Salad (V),
Classic Creamy Coleslaw (V),
Potato Salad With Dijon, Spring Onions & Lemon Juice (V)

Maltese Corner

Traditional Baked Timpana
Lampuki Moqli Biz-Zalza Tal-Kappar
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

Maltese Desserts

Deep Fried Imqaret, Rikotta Kannoli

Dessert & 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

Price

Adults - €35.00 per person
Children between 6 - 12 years – €20.00 per child
Infants from 5 years and under – free of charge

Beverage Package

Free flowing house wine, beer, soft drinks & water
A minimum of 10 paying adults - €7.00 per person



Saturday Grand Buffet Grill Menu

Antipasti

A Selection Of Mediterranean Mouth-Watering Antipasti, Meze, Salads, And Platters, Prepared By Our Chefs Using Typical Ingredients From The Land And Sea.

Dressed In Our Flavored 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 Pot

Curried Butternut Squash And Coconut Soup, Cheese Croutons (V)

Pasta Station

Penne With Red Onion, Beef & Chunky Tomato Ragout

Farfalle Al Aglio Olio Peperoncino, With Fresh Chillies & Picked Herbs

From The Carvery

Slow-Cooked Usda Rib Of Beef, In A Sweet Red Onion Jus

From The Hot Counter

Seasonal Fish In Aqua Pazza Cooked With Fresh Basil & White Wine

Roasted Lemon & Cumin Chicken En Rotisserie

Sheep Cheese & Wilted Spinach Lasagne (V)

Fresh Seasonal Vegetables (V)

Oven-Baked Boulangerie Potatoes (V)

From The Grill

Spicy Pork And Coriander Sausage

Seasonal Fish Ai Ferri, Capers & Preserved Lemon Dressing

Iberian Black Pig Mignons With Tomato, Lemon, And Coriander Salsa

Garlic & Thyme-Scented Chicken Thighs With Tzatziki

Herb-Buttered Corn On The Cob

Accompanied By:

Pumpkin, Mint & Sundried Tomato (V)

Three-Leaf Crispy Salad (V)

Pepperoni Sott'olio With Mint Sprigs & Grated Goat's Cheese (V)

New Potato Salad With Pickled Onions, Spring Onion, Crushed Coriander Seeds & Crème Fraiche (V)

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

Kid's Corner

Nuggets & Chips, Penne Tomato Sauce, Turkey Sausages

Desserts

Mini Doughnuts, Chocolate Chips Cookies, Vanilla Cake

Dessert & 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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We treat food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Therefore, please inform your server of any allergies you may suffer from.

olea

Verdi

St. George's Bay Marina

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