

olea

A memorable dining experience for you and your guests

Mediterranean Grand Buffet



olea

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

Cauliflower Cream With Rosemary
& Cheesy Croutons

Pasta

Rigatoni With Pumpkin Cream, Crushed Walnuts
& Pecorino Romano

Farfalle Alla Carbonara With Bay Prawns & Mint

From The Carvery

Slow-Cooked Beef Rib, Himalayan
Salt & Onion Jus Lie

From The Grill

Pan Fried Seabass Fillets, Roasted
Tomatoes & Black Olive Salsa

Pork Collar Mignons With Apple
Cider & Mustard Beurre Blanc

Grilled Aubergine With Basil And
Red Wine Vinegar Dressing

Roasted Seasonal Vegetables &
Rosemary Oil Drizzle

Baked Potatoes With Sesame Seeds,
Fresh Thyme & Cracked Pepper

Fragrant Rice With Peppers, Garlic & Fresh Herbs

Taste Of The Mediterranean Corner

Cypriot Tzatziki, Tirokafteri, Hummus

Marinated Kalamata Olives

Halloumi & Cherry Tomatoes
Salad, Oregano Touch

Village Salad With Tomatoes, Cucumber,
Green Peppers & Feta Cheese

Fluffy Bulgur Pilaf With Flaked
Cumin & Coriander Flavour

Beef & Vegetable Moussaka Bake



Mixed Pork, Chicken Lamb Souvlaki

Mediterranean Dessert

Galaktombourekó – Sweetened
Filo & Custard Layers

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

Kids Corner

Nuggets & Chips

Penne Tomato Sauce

Turkey Sausages

Desserts

Mini Doughnuts

Chocolate Chips Cookies

Vanilla Cake

Prices

Food Menu

Adults – €38.00 per person

Children 6 to 12 years – €18.50 per child

Infants from 5 years and under – free of charge

Beverage Packages - Available on request



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

Thai Quinoa Salad With Fresh Herbs And Vinaigrette

Thai Seafood Noodle Salad

Asian Slaw With Ginger-Peanut Dressing

Soup Of The Day

Cauliflower Cream With Rosemary & Cheesy Croutons

Pasta

Rigatoni With Pumpkin Cream, Crushed Walnuts & Pecorino Romano

Farfalle Alla Carbonara With Bay Prawns & Mint

From The Carvery

Slow Cooked Beef Rib, Himalayan Salt & Onion Jus Lie

From The Grill

Pan Fried Seabass Fillets, Roasted Tomatoes & Black Olive Salsa

Pork Collar Mignons With Apple Cider & Mustard Beurre Blanc

Grilled Aubergine With Basil And Red Wine Vinegar Dressing

Roasted Seasonal Vegetables & Rosemary Oil Drizzle

Baked Potatoes With Sesame Seeds, Fresh Thyme & Cracked Pepper

Fragrant Rice With Peppers, Garlic & Fresh Herbs

Middle Eastern Corner

Cypriot Tzatziki, Tirokafteri, Hummus

Marinated Kalamata Olives

Halloumi & Cherry Tomatoes Salad, Oregano Touch

Village Salad With Tomatoes, Cucumber, Green Peppers & Feta Cheese

Fluffy Bulgur Pilaf With Flaked Cumin & Coriander Flavour

Beef & Vegetable Moussaka Bake

Mixed Pork, Chicken Lamb Souvlaki

Dolma – Stuffed Peppers With Rice, Chunky Beef, Onions & Soft Herbs



Mediterranean Dessert

Galaktomboureko – Sweetened
Filo & Custard Layers

Maltese Corner

Bigilla, Arjoli, Fazola Bit- Tewm U Tursin,

Hobz Tal - Malti Bi Zejt, Bil – Kunserva,
Naniegh, Kappar, Zejt U Hall, Zebbug

Gbejnet Imhalta , Marinated Artichokes &
Sundried Tomatoes, 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

Kid's Corner

Nuggets & Chips

Penne Tomato Sauce

Turkey Sausages

Desserts

Mini Doughnuts

Chocolate Chips Cookies

Vanilla Cake

Prices

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Verdi

St. George's Bay Marina

E: oleasupervisors@kitchenconcepts.com.mt

T: +356 79494991