



OLEA

Eat Real, Live Well. At Olea, we craft every dish with care, using only sustainably sourced, organic ingredients whenever possible, free from seed oils and processed sugars, so every bite is as pure and nourishing as it is delicious. Our fryers are powered by 100% pure beef tallow for unbeatable flavour and a clean, traditional cook.

PINCHOS

SAFFRON ARANCINI **V** 10

fior di latte, arrabbiata tomato fondue, grana padano

ALBACORE TUNA 12

harissa herb crust, confit tuna, lemon caper aioli, focaccia

MANCHEGO DATES **GF** 13

bacon wrapped, chorizo, vincotto

VEGETABLES

TOMATO BRUSCHETTA **VG** 15

grilled focaccia, tomato jam, basil pesto, pickled shallot, mosto cotto

CRISPY POTATOES **GF V** 15

za'atar, tzatziki sauce, sweet drop peppers, preserved lemon

CIDER GLAZED BRUSSELS SPROUTS **GF** 18

iberico chorizo, manchego mousse, pickled apple, tarragon

BEET SALAD **GF V** 18

red pepper and feta vinaigrette, pomegranate molasses, caramelized feta, spiced seeds

ENDIVE SALAD **GF V** 20

winter citrus, burrata, tarragon vinaigrette, pine nuts, fennel, olives

'NAS

MARGHERITA **V** 19

fresh mozzarella, basil, pomodoro sauce

PEPPERONI 23

pomodoro, preserved chiles, stracciatella

TROPICAL THUNDER 24

spiced coppa, pineapple, red onion, mozzarella

PEAR & BRIE **V** 25

truffle alla panna, gruyere, rosemary, arugula, caramelized onion, mushrooms, truffle honey

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GF gluten free **V** vegetarian
GA gluten aware **VG** vegan

Let our servers know of any allergies or preferences, we do our best to accommodate sensitivities, however we are unable to 100% guarantee that each dish is allergen free.

Please Note: 20% gratuity is added to groups of 6 or more

Culinary Director - Ryan Blackwell
Executive Chef - Cody Fummerton

WiFi: oleaguest

FISH & MEATS

WAGYU CARPACCIO 22

horseradish aioli, sundried tomato, shemiji mushrooms, pickled shallot & mustard seeds, toasted brioche

CALAMARI 21

fennel, potato, hazelnut romesco, calabrian chili crema

GRILLED CHICKEN SPIEDINI **GF** 35

moroccan spiced chicken skewers, marinated celery root, kuri squash, fennel, pickled grapes, olives

GRILLED DORADO **GF** 39

pommes puree, zucchini caponata, charred broccoli, basil

BEEF STRIPLOIN **GF** 43

6oz CAB California cut, mushroom escabeche, green garlic butter, pickled garlic scapes, prepared medium rare, modifications available on request

HAND CRAFTED PASTA

BUCATINI ARRABBIATA **VG** 23

calabrian chiles, garlic, olive oil, parsley

RIGATONI **V** 26

saffron butter, pecorino romano, artichokes, leeks, roasted broccoli

CONCHIGLIE 28

winter squash vellutata, brown butter amaretti crumble, cotechino sausage, stracchino, brussels sprouts

SPAGHETTI & MEATBALLS 31

wagyu meatballs, pomodoro, truffled mushroom ragu, vin blanc, herb ricotta

FETTUCINE ALLE VONGOLE 31

manila clams, cherry tomatoes, chiles, parsley, pangrattato

ACCESSORIES

FOCACCIA **VG** 5

SAUTEED MUSHROOMS **VG** 8

6OZ GRILLED CHICKEN **GF** 12

farm raised, hormone free, organic chicken

WAGYU MEATBALLS (3) 12

CHARDONNAY PRAWNS (5) **GF** 12

ZERO PROOF

CANNED SODA 3.5

coca cola, diet coke, sprite, ginger ale, nestea iced tea

LAVENDER HONEY LEMONADE 8

honey lavender syrup, lemon juice, soda

POMEGRANATE NOJITO 8

pomegranate, lime, mint, cinnamon, soda

SUNKISSED GINGER 8

lemon, ginger, mango, soda

ALLEY KAT 9

clear skies pale ale or mangolorian mango ale

WILD TEA KOMBUCHA 8

BENJAMIN BRIDGE PINK PIQUETTE 8

LEITZ SPARKLING RIESLING 8

BULWARK PEACH CIDER 9

COFFEE & DESSERTS

MONOGRAM COFFEES 4.5

americano, espresso, macchiato

CAPPUCCINO 5

LATTE 6

HOT TEA 5

AFFOGATO **GF V** 8

vanilla gelato, espresso
add amaro nonino +2

GELATO OR SORBET **V** 8

homemade gelato or sorbet, ask your server for today's flavours

BASQUE CHEESECAKE **V** 12

seasonal fruit compote

CHOCOLATE MOUSSE **GF V** 12

whipped mascarpone, salted caramel, hazelnut praline

OLIVE OIL CAKE **V** 12

cardamom-spiced orange compote, olive oil gelato, pumpkin seed crumble

DINNER

SEE OUR CATERING AND EVENTS SERVICES AT: OLEAYYC.COM





OLEA

HAPPY HOUR FEATURES
HALF OFF ANY COCKTAIL | \$7 PINCHOS | \$9 TRUFFLE FRIES
\$7 DRAUGHT | \$7 HOUSE WINE | \$18 PIZZAS

HAPPY HOUR 2PM-5PM & 9PM-LATE

COCKTAILS

- THE GOLDEN DUCK (BOOZY.SMOKED.STIRRED) 18

duck fat washed brandy, maple, ginger, and aromatic bitters, smoked for a warm, savoury finish (2oz)
- DARK SIDE OF THE MOON (BOLD.CITRUSY.SMOKEY) 18

mezcal, aperol, maraschino, lime, grapefruit (2oz)
- CITY OF LIGHTS (CITRUSY.REFRESHING.BITTER) 17

aperol, nodo blanco tequila, passionfruit, lime, agave, salt (2oz)
- TURIA RIVER (LIGHT.BRIGHT.SWEET) 19

gin, yellow chartreuse, elderflower liqueur, melon, lime, cardamom (2oz)
- WINTER PEAR 75 (BRIGHT.SPICED.BUBBLY) 17

gin, pear, lemon, and cinnamon, topped with prosecco and a shimmer of edible glitter (2oz)
- THE NUT JOB (NUTTY.BOLD & SMOOTH) 17

vodka, frangelico, espresso (2oz)
- ROSIE ROUGE (BRIGHT.TART.AROMATIC) 16

white rum, pineapple rum, lime, cranberry and rosemary syrup (1.5oz)
- LIMONCELLO SPRITZ (CITRUSY.REFRESHING.BRIGHT) 20

homemade limoncello, prosecco, lime, cardamom, basil oil (3oz)
- DOLCE PASSIONE (SWEET.FRUITY.BRIGHT) 19

white rum, passion fruit, lemon, agave, peychauds bitters, egg white (2oz)
- TOASTED AMARETTO SOUR (RICH.NUTTY.SOFTLY SPICED) 18

brown butter rye, amaretto, cinnamon, and lemon, shaken silky with egg white (2.5oz)

APERITIFS (1OZ)

- HOUSE MADE LIMONCELLO 7
- TAWNY PORT (1OVR) 8
- CARDAMAMARO 9
- MAROLO MILA CHAMOMILE GRAPPA 11

DRAUGHT & CANS

- EIGHTY-EIGHT NIGHT GALLERY HAZY PALE ALE (16OZ) 9
- VAYCAY VESPA ITALIAN PILSNER (16OZ) 9
- VAYCAY FLO-RIDA PASSION PEACH BERLINER WEISS (16OZ) 9
- LAST BEST DIRTY BIRD (16OZ) 9
- DRIFTWOOD RAISED BY WOLVES IPA (16OZ) 9
- UNCOMMON CIDER ROTATING FLAVOURS (473 ML) 10



HALF OFF ANY BOTTLE OF WINE
ALL DAY EVERY WEDNESDAY!

BY THE GLASS

RED	5oz	9oz	BTL
LAS CUMBRES CABERNET SAUVIGNON RED Casa Blanca, Chile	10	17	48
CAFAGGIO ESTATE CHIANTI RED Toscana, Italy	15	24	63
VINHA PAZ DAO COLHEITA RED BLEND RED Dão, Portugal	16	25	64
HUSH DIRTY LAUNDRY ROSE ROSE Okanagan Valley, Canada	12	21	56
WHITE			
HAPPY DOGS BLANCO WHITE Spain	13	21	58
FRANCOIS LURTON FUMEE SAUV BLANC WHITE Sud-Ouest, France	12	20	54
GRUNER VELTLINER WHITE Wachau, Austria	15	25	65
NOVELLUM CHARDONNAY WHITE Languedoc-Roussillon, France	14	24	60

BY THE BOTTLE (750ML)

ASTROLABE SAUVIGNON BLANC WHITE Marlborough, New Zealand	64
PALADIN PINOT GRIGIO WHITE Veneto, Italy	58
PONTE PINS DES DUNES BLANC WHITE Bordeaux, France	65
BODEGAS ARRAYAN SYRAH RED Mentrida, Spain	78
CASA E DI MIRAFIORE BAROLO RED Piedmont, Italy	109
CASA LUPO AMARONE RED Veneto, Italy	109

BUBBLES

BELLENDIA FRATELI COSMO PROSECCO Veneto, Italy	13	23	58
PALADIN PROSECCO ROSE BRUT Veneto, Italy	11	20	54
BILLECART CHAMPAGNE Champagne, France			190



EVERY THURSDAY
HALF PRICE ON ANY BOTTLE OF BUBBLY