



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.

VEGETABLES

CRISPY POTATOES **GF V** 15

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

TOMATO BRUSCHETTA **VG** 15

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

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

SAS

MARGHERITA **V** 19

fresh mozzarella, basil, pomodoro sauce

PEPPERONI 23

pomodoro, preserved chiles, stracciatella

TROPICAL THUNDER 24

prosciutto cotto, pineapple, fresno chile, red onion, mozzarella

PEAR & BRIE **V** 25

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



EVERY WEDNESDAY ALL DAY

ANY PIZZA \$18

HALF PRICE ON ANY BOTTLE OF WINE

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



**NEED CATERING OR PLANNING AN EVENT?
INQUIRE ONLINE AT: OLEAYYC.COM**

SHAREABLES

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

CHILLED SHRIMP ESCABECHE **GF** 18

sofrito, pickled peppers, bay leaf aioli, potato chips

CALAMARI 21

fennel, potato, hazelnut romesco, calabrian chili crema

WAGYU CARPACCIO 22

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

BOCHAS

PIRI PIRI CHICKEN **GF** 23

warm chickpea salad, sundried tomatoes, arugula, tzatziki, pickled shallot

GRILLED SHRIMP 22

italian couscous, agliata, green olives, broccoli, marinated zucchini

PASTAS

BUCATINI ARRABBIATA **VG** 23

chiles, garlic, olive oil, parsley, cherry tomatoes

RIGATONI **V** 26

saffron butter, pecorino romano, english peas, asparagus, artichokes, cured egg yolk

GNOCCHETTI 28

basil pesto, fennel sausage, broccoli, grana padano, crispy farro

SPAGHETTI & MEATBALLS 31

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

FETTUCINE ALLE VONGOLE 31

manila clams, cherry tomatoes, 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

POLYNESIAN TWIST 8

passionfruit, coconut, lime, hibiscus, 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 **GF V** 8

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

BASQUE CHEESECAKE **V** 12

seasonal fruit compote

DARK CHOCOLATE MOUSSE **GF V** 12

whipped mascarpone, salted caramel, hazelnut praline

RHUBARB CRISP **GF V** 12

pistachio-oat crumble, greek yogurt mousse, elderflower

LONDON FOG CREME BRULEE **GF V** 12



LUNCH



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

DUCK A L'ORANGE OLD FASHIONED (BOOZY. BROWN. STIRRED) 18
duck fat washed brandy, orange marmalade, bitters (2oz)

FRENCH 1908 (FLORAL. REFRESHING. BUBBLY) 17
empress gin, creme de violet, st. germaine, lemon, prosecco (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)

DARK SIDE OF THE MOON (BOLD. CITRUSY. SMOKEY) 18
mezcal, aperol, maraschino, lime, grapefruit (2oz)

MIDNIGHT IN MILAN (BOLD. BRIGHT. EARTHY) 18
amaro nonino, liquor 43, espresso, orange, tonic (2oz)

LA NOCE DI COCCO (SWEET. FRUITY. CREAMY) 18
pineapple rum, white rum, thai chili syrup, mango pulp, lime, coconut cream, orange (2oz)

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, psychauds bitters, egg white (2oz)

APERITIFS (10Z)

HOUSE MADE LIMONCELLO 7

TAWNY PORT (10VR) 8

CARDAMAMARO 9

MAROLO MILA CHAMOMILE GRAPPA 11

DRAUGHT & CANS

EIGHTY-EIGHT CASSETTE LAGER (16OZ) 9

VAYCAY FLO RIDA PASSION PEACH BERLINER WEISSE (16OZ) 9

VAYCAY TANGERINE SPEEDO NEW ENGLAND IPA (16OZ) 9

OL' BEAUTIFUL OKAMI KASU (16OZ) 9

UNCOMMON CIDER GINGER (473 ML) 10



HALF OFF ANY BOTTLE OF WINE
ALL DAY EVERY WEDNESDAY!

BY THE GLASS

RED	5oz	9oz	BTL
CANTINA LAVIS CAB TRENTINO RED Trentino, Italy	11	18	50
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 Marlborough, New Zealand	12	21	56
WHITE			
FRANCOIS LURTON FUMEE SAUV BLANC WHITE Sud-Ouest, France	12	20	54
GRUNER VELTLINER WHITE Wachau, Austria	14	24	60
NOVELLUM CHARDONNAY WHITE Languedoc-Roussillon, France	13	22	58
ASTROLABE SAUVIGNON BLANC WHITE Marlborough, New Zealand	16	25	64

BY THE BOTTLE (750ML)

BODEGAS ARRAYAN SYRAH RED Mentrída, Spain	78
CASA E DI MIRAFIORE BAROLO RED Piedmont, Italy	109
CASA LUPO AMARONE RED Veneto, Italy	109
PALADIN PINOT GRIGIO WHITE Veneto, Italy	58
PONTE PINS DES DUNES BLANC WHITE Bordeaux, France	65

BUBBLES

BELLENDIA FRATELI COSMO PROSECCO Veneto, Italy	13	23	58
BOSCO DEL MERLOT ROSE PROSECCO Veneto, Italy	11	20	54
BILLECART CHAMPAGNE Champagne, France			190



EVERY THURSDAY
HALF PRICE ON ANY BOTTLE OF BUBBLY