



# olea set menu

two courses £22.50 - three courses £25.95  
5pm to 9pm - Tuesday to Thursday

## STARTERS

*served with pita bread*

**Soup of the day**  
home-made

**Chilli squid**  
lightly floured & fried

**Garlic mushrooms (v, gf)**  
sautéed mushrooms, onions in garlic & butter

**Gyoza chicken & vegetable ( 3 pieces )**  
deep-fried dumplings, served with a lemon soy sauce

**Halloumi (v, gf)**  
3 pieces of grilled halloumi

**Vegan mix platter (v, vg, gf)**  
dolmades, hummus, baba ganoush

## MAINS

*served with a choice of two sides:  
rice, greek potatoes, chunky chips or greek salad*

**Chicken parmigiana**  
chicken breast, coated in panko breadcrumbs, topped with our signature tomato sauce & melted cheese

**Gemista (v, vg, gf)**  
a greek classic, tomato & bell pepper, stuffed with rice, fresh herbs & our signature tomato sauce

**Chicken souvlaki dinner (gf)**  
tender pieces of chicken marinated & served with lemon, tzatziki, garnished with onions

**Aubergine rolls dinner (v, gf)**  
rolls of grilled aubergines, stuffed with roasted red pepper & feta cheese, topped with our signature tomato sauce & melted cheese

**Spanakopita dinner (v)**  
a classic around the table, filo pastry stuffed with spinach & feta cheese

**Pork souvlaki dinner (gf)**  
tender pieces of pork marinated & served with lemon, tzatziki & garnished with onions

## DESSERTS

*add a scoop of ice cream or sorbet £2.25*

**Baklava (v)**  
a rich, sweet dessert pastry made with layers of filo, filled with chopped nuts & sweetened with honey syrup

**Chocolate fudge lava cake (v)**  
chocolate cake with a molten fudge centre, hand-made with colombian chocolate, served with whipped cream

**Creme caramel (v, gf)**  
our famous custard dessert contrasted with creme brûlée

**Orange cake (v)**  
aromas of fresh oranges & cinnamon, topped with whipped cream

**Ice cream (v) ( 2 scoops )**  
vanilla, strawberry or chocolate

**Sorbet (v) ( 2 scoops )**  
lemon or mango