

olea

FLAVOURS OF THE MEDITERRANEAN

Welcome Drink

Glass of Welcome Prosecco

Plated Starter

Spirilli con funghi e crema di Tartufo nero

Spirilli pasta with picked mushrooms, black truffle cream & parmesan shavings

Mize' - Antipasto

A selection of Mediterranean mouth-watering antipasti - like Bigilla, Arjoli, Fazola bit-tewm

u lumi, Hobz tal - Malti bi zejt, bil - kunserva, naniegh, kappar, zejt u hall, Zebbug

imhawwar bi tewm, pepperoncino, saghtar, zejt u hall & much more,

prepared by our dedicated chefs using mostly typical local ingredients & traditional cooking

methods both from the land and sea.

Enhance your choices with flavoured oils and tasty dressings.

Soup Pot

Vegetable minestrone with root vegetables & tomatoes

From the Carvery

Roasted pork collar with rosemary & coriander seeds

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.

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From the Hot Buffet

Pan-fried seasonal fish, Mediterranean couscous, fresh thyme beurre Blanc

Grilled chicken thighs, with onion sofrito & white wine gravy

Aubergines filled with Rice, ricotta & vegetables.

Panache of fresh vegetables

Baked potatoes with fennel seeds & garlic

Dessert & Cheese

A selection of Maltese Cheeses – Ġbejniet Bojod, Ġbejniet tal Bzar, Irkotta Friska

& chutneys – Tomato & Black Olive chutney, Red Onion chutney,

fresh bread, wholemeal crackers & local Galletti

Treat yourself to our selection of scrumptious Maltese desserts,

Imqaret, Kannoli ta' l-irkotta, Helwa ta' Tork, Pudina tal-hobz

Fresh seasonal fruit

Beverage –

Free flowing wine, soft drinks & water

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