



# OLEA

VEGETABLE ANCHORED. CHEF DRIVEN. FAMILY STYLE DINING.  
HAPPY HOUR 2PM-5PM & 9PM-LATE

## VEGETABLES

### CRISPY POTATOES **GF V** 14

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

### TOMATO BRUSCHETTA **VG** 15

grilled focaccia, tomato jam, pumpkin seed pesto, pickled shallot, mosto cotto

### GEM LETTUCE SALAD **GF** 17

herb yogurt, tahini, chickpeas, pickled dates, orange, fennel, sweet potato

### CIDER GLAZED BRUSSELS SPROUTS **GF** 17

iberico chorizo, pickled apple, manchego crema, tarragon

### BEET SALAD **GF V** 18

caramelized feta, pomegranate, red pepper & feta vinaigrette, spiced seeds

### ROASTED CAULIFLOWER **GF V** 18

moroccan salsa verde, vadouvan yogurt, pickled sultanas

### BAKED RICOTTA **V** 18

marinated pumpkin, garlic confit, basil, pickled red onion, focaccia

## PASTAS

### MARGHERITA **V** 19

fresh mozzarella, basil, pomodoro sauce

### PEPPERONI 23

tomodoro sauce, calabrian chiles, mozzarella

### TROPICAL THUNDER 24

prosciutto cotto, pineapple, piri-piri sauce, red onion, mozzarella, goat's cheese

### 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**



**ASK ABOUT OUR \$25 EXPRESS LUNCH!**  
**ADD A DRAUGHT OR WINE FOR ONLY \$5!**

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

## SHAREABLES

### SAFFRON ARANCINI **V** 10

fior di latte, arrabbiata tomato fondue, grana padano

### ALBACORE TUNA 11

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

### MANCHEGO DATES **GF** 13

bacon wrapped, chorizo, vincotto

### CALAMARI 21

fennel, potato, hazelnut romesco, calabrian chili crema

### WAGYU CARPACCIO 21

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

## BOCHAS

### PIRI PIRI CHICKEN **GF** 22

warm chickpea salad, sundried tomatoes, tzatziki, pickled onions, seared halloumi, tuscan kale, tahini vinaigrette

### ROASTED SHRIMP 23

warm chickpea salad, sundried tomatoes, tzatziki, pickled onions, seared halloumi, tuscan kale, tahini vinaigrette

## PASTAS

### BUCATINI ARRABBIATA **VG** 20

chiles, garlic, olive oil, parsley

### RIGATONI AL PESTO **V** 24

sundried tomato pesto, almonds, broccoli, vincotto, basil, mint

### CAVATELLI 27

tuscan kale, fennel, pecorino romano, guanciale, basil, mint, chiles

### SPAGHETTI & MEATBALLS 28

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

### FETTUCINE ALLE VONGOLE 31

manila clams, sundried tomatoes, sea greens, parsley, pangrattato

OUR PASTA IS  
MADE FRESH IN HOUSE DAILY  
WITH ONLY 3 INGREDIENTS:  
"00" ITALIAN ORGANIC FLOUR.  
ORGANIC SEMOLINA AND  
FILTERED WATER



**WE DO CATERING AND EVENTS! SEE OUR WEBSITE AT:  
WWW.OLEAYYC.COM FOR MORE DETAILS!**

## ACCESSORIES

FOCACCIA **VG** 5

SAUTEED MUSHROOMS **VG** 8

6OZ GRILLED CHICKEN **GF** 9

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

EDENS GARDEN 8

cucumber, pineapple, orgeat, lime, soda

STONE SOFA KOLSH 8

WILD TEA KOMBUCHA 8

BENJAMIN BRIDGE PINK PIQUETTE 8

LEITZ SPARKLING 8

riesling or pinot noir

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

- FLEUR 75** (FLORAL. REFRESHING. BUBBLY) 15  
gin, prosecco, lavender honey, lemon (3oz)
- CLEOPATRA RED** (SWEET. REFRESHING. FRUITY) 15  
white rum, raspberry liqueur, hibiscus syrup,  
lemon, pineapple star anise bitters, tonic (2oz)
- DUCK A L'ORANGE OLD FASHIONED** 17  
(BOOZY. BROWN. STIRRED)  
duck fat washed brandy, orange marmalade,  
bitters (2oz)
- SEASIDE BREEZE** (SWEET. FRUITY. BRIGHT) 17  
coconut rum, pineapple vodka, blue curaçao,  
coconut syrup, lime, egg white, toasted coconut  
(2oz)
- TURIA RIVER** (LIGHT. BRIGHT. SWEET) 17  
gin, yellow chartreuse, elderflower liquer, 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)
- GOLDEN CROWN** (FRUITY. SMOOTH. REFRESHING) 18  
bourbon, lillet, cocchi rosa, lemon, hibiscus,  
cardamom, cucumber (2oz)
- LIMONCELLO SPRITZ** (CITRUSY. REFRESHING. BRIGHT) 18  
homemade limoncello, prosecco, lime, cardamom,  
basil oil (3oz)
- DOLCE PASSIONE** (SWEET. FRUITY. BRIGHT) 17  
white rum, passion fruit, lemon, agave, pechayds  
bitters, egg white (2oz)

## APERITIFS (1OZ)

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

## DRAFT & BOTTLES

- ROTATING LOCAL TAP (16OZ) 9
- LAST BEST TOKYO DRIFT IPA (16OZ) 9
- OL' BEAUTIFUL OKAMI KASU (16OZ) 9
- BUBBLE ROCKET HARD TEA (16OZ) 9  
add homemade limoncello 5 | makers mark 7
- MENABREA LAGER (330 ML) 8
- UNCOMMON CIDER HASKAP (473 ML) 10



HALF OFF ANY BOTTLE OF WINE  
ALL DAY EVERY WEDNESDAY!

## BY THE GLASS

	5oz	9oz	BTL
CANTINA LAVIS CAB TRENTINO RED   Trentino, Italy	9	16	45
NOBLE VINES PINOT NOIR RED   Monterey, California	10	18	49
CHATEAU GRAND BORDEAUX RED   Beaujolais, France	12	21	56
CAFAGGIO ESTATE CHIANTI RED   Toscana, Italy	12	21	59
BLACK STALLION CAB SAUVIGNON RED   Napa, California	18	32	89
FRANCOIS LURTON FUMEE SAUV BLANC WHITE   Sud-Ouest, France	10	18	49
COLLEFRISIO D'ABRUZZO WHITE   Abuzzo, Italy	11	20	54
PALADIN PINOT GRIGIO WHITE   Veneto, Italy	11	20	54
NOVELLUM CHARDONNAY WHITE   Languedoc-Roussillon, France	11	20	54
CHATEAU GRAND BILLARD BORDEAUX WHITE   Bordeaux, France	12	21	56

## BY THE BOTTLE

BODEGAS ARRAYAN SYRAH RED   Mentrída, Spain			74
CASA E DI MIRAFIORE BAROLO RED   Piedmont, Italy			109
CASA LUPO AMARONE RED   Veneto, Italy			109
TATE SPRING STREET CAB SAUV RED   Napa Valley, USA			149
PONTE PINS DES DUNES BLANC WHITE   Bordeaux, France			60
TATE SPRING STREET CHARDONNAY WHITE   Napa Valley, USA			109

## BUBBLES

HUSH DIRTY LAUNDRY ROSE ROSÉ   Marlborough, New Zealand	12	21	56
PALADIN PROSECCO Veneto, Italy	10	18	49
BOSCO DEL MERLOT ROSE PROSECCO Veneto, Italy	11	20	54
BILLECART CHAMPAGNE Champagne, France			190



EVERY THURSDAY  
\$2 FRESH OYSTERS AFTER 4PM  
HALF PRICE ON ANY BOTTLE OF BUBBLY