

olea
& B A R

Apéritivi

VEUVE CLICQUOT, “YELLOW LABEL”, BRUT, CHAMPAGNE

OLEA BELLINI

Peach puree, Veuve Clicquot, ‘Yellow Label’, brut, champagne

IL SOLE

Olea housemade limoncello, clarified passionfruit, prosecco

CAMPARI SPRITZ

Campari, prosecco, soda, orange



Cold & Raw

GILLARDEAU OYSTER 1 / 6 / 12 C, S, F

Red wine vinegar chili pepper sauce, fresh herb sauce, ginger pickled onions

IMPERIAL CAVIAR 10 GR / 30 GR F, D, E, G

Served with classic condiments & toast

CRUDO DI MARE F, C, MOL, E, M, S, D (FOR 2 / 4 PEOPLE)

Oysters, fresh herb-marinated octopus, jumbo shrimp & salsa verde, scallops marinated in lime, smoked salmon tartare, red wine chili pepper sauce, fresh herb sauce, ginger pickled onions

KING CRAB SALAD C, F, E, CE

King crab (120 gr), green apple, lime ‘aioli’ parsley, gremolata sauce, lemon vinaigrette
ADD 10G CAVIAR

TARTARE DI SALMONE F, S, CE, E,G,D

Finely diced salmon (130 gr), avocado, tomato, lemon aioli, capers, pear chutney, toasted bread, caviar, passion fruit sauce
ADD 10G CAVIAR

TARTAR DI MANZO S, M, E, CE, F, SOY, G

Finely chopped raw beef fillet (100 gr), red onion, capers, parsley, mustard, worcestershire sauce, french fries

Antipasti

BURRATA E POMODORINI D, N, V

Burrata cheese, pink tomatoes marinated in pesto sauce, walnuts, rocket

CARPACCIO DI MANZO D, MUS, F, S

Thinly sliced marinated beef fillet (90 gr), rocket, parmesan cheese, balsamic vinegar, tonnato sauce

MELANZANE D, V

Smoked eggplant, sweet san marzano tomatoes, ricotta cream, fresh herbs

VITELLO TONNATO CE, S, E, MUS, F

Thinly sliced veal (110 gr), capers, tonnato sauce

FRITTO DI CALAMARI E GAMBERI F, CE, MOL, D, E, G

Fried calamari (8 pieces) and prawns (8 pieces), crispy vegetables, spicy mayonnaise

CAPESANTE ALLA VENEZIANA D, F, G, C, CE

Seared scallops in sage butter,bisque bread, tangy gremolata sauce

BRUSCHETTA G, D, E, N, V

Toasted focaccia bread, tomatoes marinated in pesto sauce, parmesan cheese, basil

ZUCCHINE FRITTE G, D, V

Fried zucchini, ricotta cheese yoghurt sauce

MINESTRA DI VERDURE CE, D, G, V

Seasonal vegetable soup, homemade garlic bread

CREMA DI BROCCOLI D, CE, V

Fresh mint, tangy parmesan cream

Insalata

INSALATA CAPRESE D, N, V

Cow’s milk mozzarella, pink tomatoes, pesto sauce, seasonal greens

INSALATA CESARE D, G, F, M, S

Romain lettuce, parmesan cheese, garlic croutons, anchovies

INSALATA DI POMODORI ANTICHI D, S, V

Colorful tomatoes, basil, ricotta cream, olives, crispy onion, parmesan cheese

INSALATA DI ASPARAGI M, MUS, S,D ,N, V

Grilled asparagus, purslane, peach, goat cheese, roasted almonds, cherry tomatoes, truffle balsamic dressing

INSALATA RUCOLA D, S, V

Rocket, parmesan cheese, semi-dried cherry tomatoes, balsamic vinaigrette

Pasta & Risotto

ORECCHIETTE AL PESTO D, G, SOY, N, V

Orecchiette pasta,broccolini, roasted walnut, stracciatella cheese, basil, pesto sauce

RIGATONI AL RAGU DI OXTAIL M, SOY, G, D, S, CE

Braised beef oxtail, ricotta cream, chili pepper

SPAGHETTINI CALAMARI E GAMBERI

E, C, F, MOL, D, G, CE, A, S, M, SOY
Red shrimp, calamari, chili peppers, basil, garlic

TAGLIOLINI AL TARTUFO E, D, G, MUS, S, M, SOY, V

Homemade tagliolini, fresh black truffle, truffle cream, pecorino cheese

RAVIOLI DI RICOTTA E SPINACI D, N, G, V

Ravioli stuffed with sautéed spinach and ricotta cheese, roasted walnut, garlic & black pepper butter sauce

LINGUINE ALLA BOTTARGA SOY, D, F, G

Linguine pasta, parmesan cheese, bottarga roe infused with lemon butter
ADD 10G CAVIAR

RISOTTO ALLA PRIMAVERA D, V

Baby vegetables, parmesan cheese, fresh herbs

RISOTTO ZAFFERANO E PORCINI D, MUS

Saffron risotto, porcini mushrooms, parmesan cheese

Pizza

MARGHERITA G, D, V

Mozzarella cheese, tomato sauce, fresh basil

BURRATA G, D, V

Burrata cheese, confit tomatoes, garlic, rocket, thyme

FUNGHI DI STAGIONE G, D, MUS, V

Sautéed seasonal mushrooms, mozzarella cheese, roasted garlic, tomato sauce

QUATTRO FORMAGGI G, D, V

Gorgonzola, mozzarella, parmesan, and scamorza cheeses

SALAME PICCANTE D, G, S

Spicy beef pepperoni salami, mozzarella cheese, tomato sauce, chili peppers

TARTUFATA D, G, MUS, V

Fresh black truffle, stracciatella cheese, mozzarella cheese, rocket

PIZZA AL SALMONE AFFUMICATO D, F, G

Fresh mozzarella, ricotta cream, rocket, smoked salmon, chives
ADD 10G CAVIAR

Carne & Pesce

ZUPPA DI PESCE G, F, C, CE, D

Clam, mussel, sea bass, shrimp, salmon (200 gr), garlic, chili pepper, toasted bread

FILETTO DI MANZO ALLA GRIGLIA D, CE, MUS, S

Grilled beef tenderloin (190 gr), buttered seasonal vegetables, roasted parmesan cheese potatoes, mushroom sauce

GAMBERI ALLA GRIGLIA C, F, CE, E, MUS, S

Grilled prawns (250 gr) seasoned with herbs, chimichurri, tartar sauce, spicy mayonnaise

BISTECCA ALLA FIORENTINA MUS, M, CE, S

Dry-aged beef ribeye (450 gr), roasted baby potatoes, roasted broccolini, mustard demi-glace sauce

POLLETTO AL LIMONE E ROSMARINO D, S, MUS, CE

Free-range chicken (350 gr), lemon and rosemary sauce, buttered vegetables

TRANCIO DI SALMONE ALL’ARANCIA F, G, D, N, S, SOY, C, SE, M, H

Buttered salmon fillet (190 gr), almond celery purée, baby beets, roasted potatoes, citrus sauce

SOGLIOLA ALLA MUGNAIA D, F, S

Pan-fried sole in butter (350 gr), garlic, capers, parsley, boiled baby potatoes, broccolini, butter sauce



Contorni

TRUFFLE FRIES D, G, MUS, V

GRILLED ASPARAGUS D, V

MASHED POTATO D, V

GRILLED SEASONAL VEGETABLES VG

CREAMY SPINACH D

(A) ALCOHOL (F) FISH (C) CRUSTACEANS (N) NUTS (G) GLUTEN (P) PEANUT (SOY) SOY
(D) DAIRY (E) EGG (S) SULPHITE (MOL) MOLLUSCS (H) HONEY (MUS) MUSHROOM (CE) CELERY
(L) LEGUMES (M) MUSTARD (V) VEGETARIAN (VG) VEGAN

ALL PRICES ARE IN TL AND INCLUDE ALL TAXES. A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL. 350 TL PER PERSON COVER CHARGE WILL BE ADDED TO YOUR BILL.
IF YOU ARE ALLERGIC TO ANY FOOD PRODUCT, PLEASE INFORM THE SERVICE TEAM.
THIS MENU WAS REVISED ON 04.09.2025