БМ

# Olea





*Welcome to Olea – a place where food is art,*
*and every dish tells its own story.*

*“Nice to Meat You” is not just a play on words,*
*but our promise to introduce you to the very best of the culinary world.*

*Here, every bite—especially the Black Angus steaks from our farm in the green outskirts of Apriltsi—is prepared with care and a genuine passion for authentic flavor.*

*We are glad to have met you –*
*now it’s time to show you what truly great food means.*

# Salads



***Tomatoes with marinated zucchini and eggplant***
450 g I all 7
tomatoes, marinated eggplant, zucchini, mozzarella, arugula, garlic, dressing

***Olea salad***
350 g I all 1,7,8
tomatoes, cheese and walnut mousse, roasted pepper, roasted eggplant, olives, cucumber, crispy brea

***Mix of pink and cherry tomatoes with cashew and truffle mousse, roasted pepper and pesto***
300 g I all 8

***Goat Cheese Tango Salad***
280 g I all 7,8
mixed lettuce, baby spinach, arugula, French goat cheese, seasonal fruit, hazelnuts, dried fruits, prosciutto chips, dressing, raspberry reduction

***Green salad with shrimp, avocado, parmesan and pesto***
230 g I all 2,7
mixed lettuce, shrimp, avocado, parmesan, pesto, red onion, dressing

***Green salad with salmon rolls***
320 g I all 4,7,11
green salad, cherry tomatoes, smoked salmon, cream cheese, sesame, dressing

***Mediterranean salad***
400 g I all 14
tomatoes, octopus, calamari, black and green olives, capers, onion, parsley, dressing

***Burrata with pink tomatoes and pesto***
390 g I all 7

***Green salad with tuna tataki***
300 g I all 4,6,11
romaine lettuce, iceberg lettuce, cherry tomatoes, chicken, anchovies, parmesan, croutons, spring onion, Caesar dressin

***Caesar salad***
300 g I all 1,3,7
green lettuce, iceberg lettuce, cherry tomatoes, chicken, anchovies, parmesan, croutons, spring onion, Caesar dressing



*The taste of freshness at BM Olea begins with local farms and greenhouses! All the vegetables for our salads come directly from Bulgarian producers, so we can offer you the very best of nature – always fresh, always prepared with care.*

# Starters

***Homemade whipped tarama caviar***
150 g I all 1,4
***tarama caviar served with crispy bread | 10.30лв.***

***Truffle spread***
120 g I all 7

***Homemade ajvar with walnuts and cheese***
120 g I all 7,8

***Cashew and truffle mousse***
120 g I all 8

***Trio of spreads***
150 g I all 1,7,8
cream cheese, Roquefort cheese, walnuts, spring onion, roasted pepper, garlic, dill, Worcestershire sauce

***Spicy pepper spread***
180 g I all 1,3,7
spicy peppers with cheese and pancetta, truffle spread, ajvar with cheese, crispy bread

***Salmon rolls***
270 g I all 4,7,11
smoked salmon rolls with cheese cream and roasted sesame

***Crispy eggplant with remoulade sauce and cheese mousse***
250 g | all 1,3,7



# The Chef's Choice

***BLACK ANGUS beef tartare***
150 g I all 1,3,10



***Snails with spring onion and butter***
120 g I all 6,7,14
***Карпачо от зряло телешко бон филе, рукола, пармезан, редукция, сол малдон и зехтин***
150 g | all 7,10

***Beef meatballs with crispy crust served with roasted potatoes, herb pesto and mint yogurt sauce***
290 g I all 1,7
тebeef mince, sun-dried tomatoes, mozzarella, parmesan, garlic, mint, yogurt sauce

***Roasted carrots with cheese mousse and dill***
200 g | all 7,8

***Variation of rolls***
270 g I all 4,7
grilled zucchini with cheese cream and smoked salmon, grilled eggplant with cream cheese and Roquefort, smoked salmon rolls with cream cheese, cherry tomatoes, sesame, dressing

***Crispy zucchini***
250 g I all 1,3,7

# Soups

***Tarator - Cold yogurt and cucumber soup***
300 g I all 7

***Fish soup***
300 g I all 4



# Прясно изпечен хляб

***Freshly baked bread with aromatic herbs***
150 g I all 1,7

***Freshly baked bread slices***
80 g I all 1,7

# Fish specialties

***Mussels natural***
700 g I all 6,14

***Mussels with garlic sauce***
500 g I all 7,14

***Fried calamari***
180 g I all 1,14

***BBQ calamari with garlic dressing***
180 g I all 14
calamari, olive oil, dill, lemon

***Baby calamari with sweet chili***
180 g I all 1,11,14
breaded baby calamari, sesame, sweet chili sauce

***Mediterranean style shrimp***
180 g I all 2,7
shrimp, cherry tomatoes, capers, olives, parsley, butter, garlic

***Shrimp with garlic butter***
150 g I all 2,7

***Octopus***
130 g I all 14

***Sea bass fillet with capers, sun-dried tomatoes, olives and spelt risotto***
350 g I all 1,3,4,7

***Butterfish with black lentils, broccoli and hollandaise espuma with orang***
350 g I all 1,3,4,7



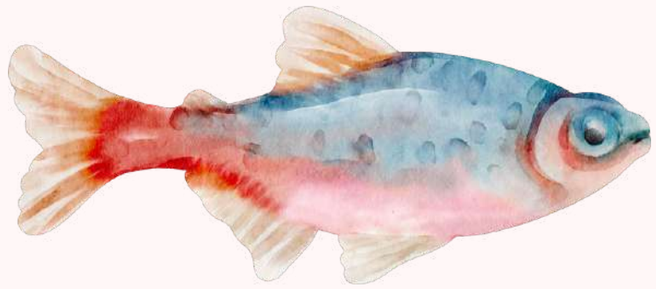
# Fish

***Fish of the day***
300 g I all 1,4

***Sea bream***
400 g I all 4

***Sea bass***
400 g I all 4

***Turbot***
300 g I all 1, 4



# Specialties

***Corn-fed chicken supreme with glazed apple and orange-marsala sauce***
380 g I all 7

***Duck magret with foie gras, glazed apple and sour cherry confit***
*300 g* I all 7

***Pork tenderloin medallions with porcini ragout and spelt risotto***
*380 g* I all 7

***Pork tenderloin with croquettes, broccoli and two types of purée***
*350 g* I all 1,7

***Beef filet mignon with broccoli, celery, sweet potato and tarragon carrots***
*350 g* I all 1,7

***Beef tenderloin bites with truffle mashed potatoes***
*350 g* I all 1,7

# Charcoal Barbecue

***Homemade sausage with crispy potatoes, miso butter and lutenitsa***
180 g | all 7

***Homemade beef meatballs with crispy potatoes and miso butter***
400 g I all 7

***Pork neck chops with vegetables and miso butter***
250 g I all 6,7

***Pork pancetta with vegetables and miso butter***
400 g | all 7

***Pork chop with crispy potatoes and miso butter***
450 g I all 7

***Pork ribs with crispy potatoes and miso butter***
400 g I all 7



# Dry-Aged Beef

*All meats have undergone a natural 50-day dry-aging process for enhanced tenderness, juiciness, and flavor.*

***Striploin steak***
300 g

***Ribeye roll steak***
350 g

***Denver steak***
250 g

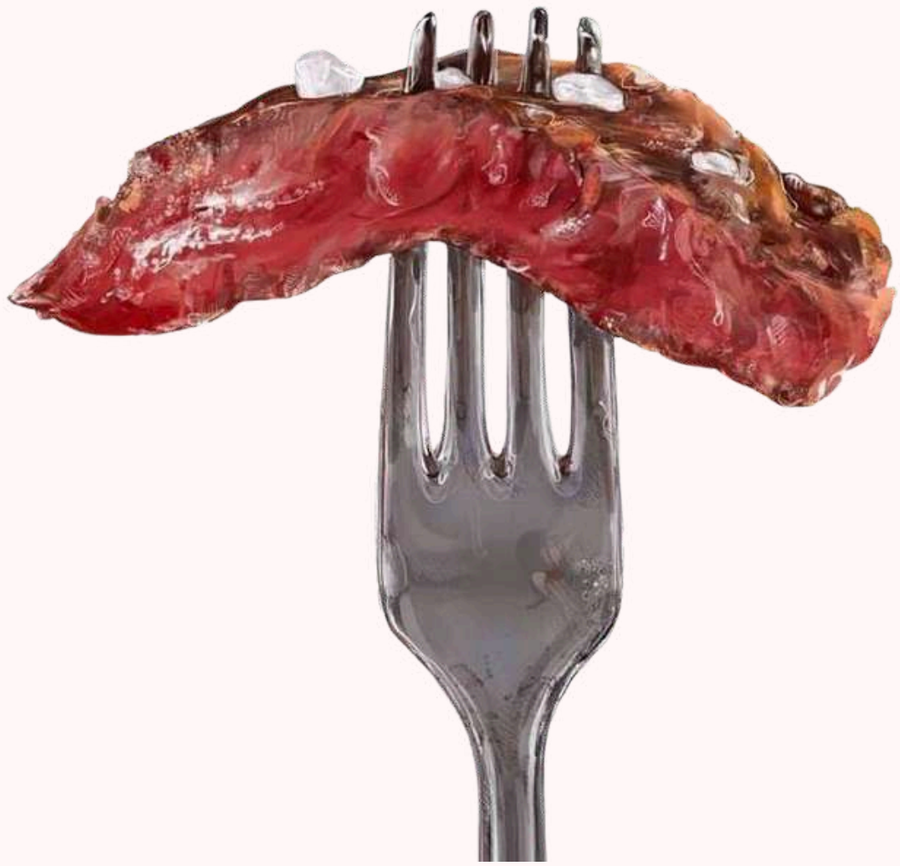
***T-bone steak***
550 g

***Rump steak***
350 g

***Porterhouse steak***
650 g

***Chuck steak***
250 g

***French rack***
100 g





# Side Dishes

***Grilled vegetables***
250 g I all
zucchini, carrots, peppers, onion, spices

***Homemade french fries***
150 g

***Crispy sweet potatoes***
200 g

***Spelt risotto***
250 g I all 7

***Broccoli***
150 g

***Sautéed carrots with tarragon and cognac***
180 g

# Meze Selection

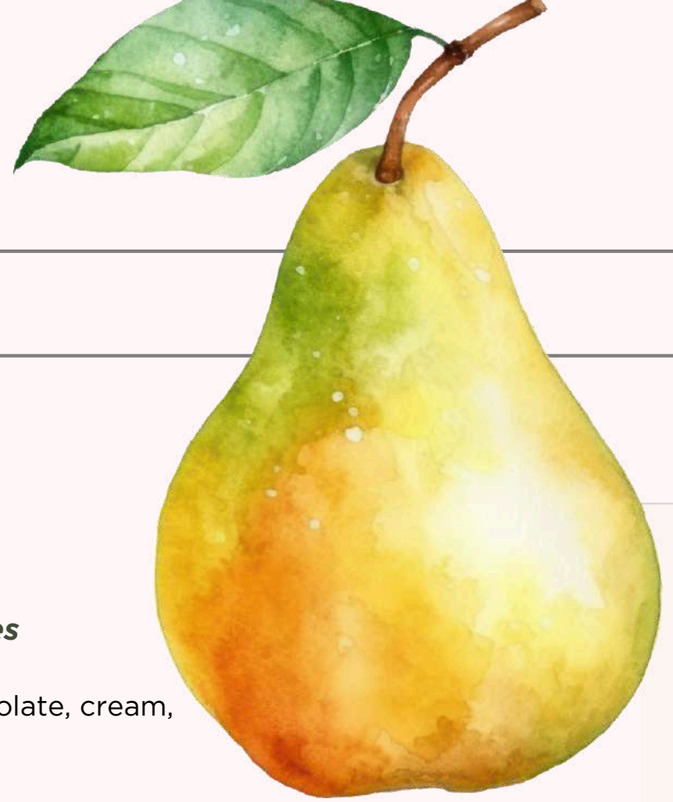
***Homemade marinated bonito with red onion and lemon***
100 g I all 4

***Selection of cured meats***
100 g

***Cheese platter with grissini and homemade jam***
250 g I all 1,7



# Desserts



***Coconut cake with peaches***
150 g I all 7
coconut sponge, white chocolate, cream, sour cream, peach jam

***Salted caramel cheesecake***
150 g I all 1,7,8
biscuits, salted caramel, hazelnuts, mascarpone, chocolate

***Homemade cake with quinoa, chia, dried fruits and mascarpone cream***
150 g I all 3,7,8
quinoa, chia, oats, hazelnuts, dried fruits, mascarpone, sliced almonds

***Tiramisu truffle with marinated pear and caramelized hazelnuts***
150 g I all 1,7,8

***Chocolate variations***
150 g I all 1,7,8
biscuits, mascarpone, chocolate, cream and fruit variations

***Semifreddo Cremonese***
150 g I all 3,7,8
homemade ice cream with caramelized hazelnuts, fig jam and green walnuts

# *List of Allergens in Foods:*



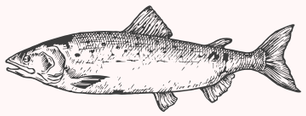
1. Cereals containing gluten



2. Crustaceans and products thereof



3. Eggs and products thereof



4. Fish and fish products



5. Peanuts and products thereof



6. Soy and soy products



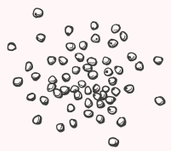
7. Milk and dairy products



8. Nuts



9. Celery and products thereof



10. Mustard and products thereof



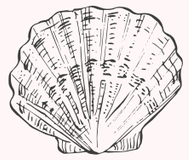
11. Sesame seeds and products thereof



12. Lupin and products thereof



13. Sulphur dioxide and sulphites



14. Molluscs and products thereof

# *Thank You...*

...for being our guest and for enjoying products from our own production, delivered directly from our farm in the town of Apriltsi to your table.

Food is art. Food is history and culture.
Through the food people choose, you can truly get to know them.

And we already know that you appreciate good food — and it is our pleasure to share it with you.