



BM

Olea

Thank you...

...that you are our guest and will enjoy produce of our own, delivered directly from our farm in the town of Apriltsi to your table.

Food is art. Food is history and culture. You can learn a lot about a person from the food they choose... and we already know that you choose good food, **so good food is exactly what we will serve you.**

@bm.restaurants

Chef's choice

On this page, our chef shares his personal philosophy of food – pure flavors, respect for the ingredients and a touch of culinary imagination.

Each dish is a carefully composed bouquet of aromas, where the tradition of BM Olea meets a modern interpretation of the season's finest ingredients.

Dakos salad

380 g. | all. 1,7

Tomatoes, capers, olives, red onion, Cretan bread, cheese, oregano and parsley

Roasted eggplant with Cretan carob bread

300 g. | all. 1,7

Cretan bread, roasted eggplant, fresh pepper, cheese mousse, basil sauce

Cauliflower steak with miso hummus and crispy hazelnuts

250 гр. | ал. 1,7,8

Tuna tataki with truffle mayonnaise

130 g. | all. 3,4,6,11

Tuna tartare

200 g. | all. 4,6,10

Crispy shrimp with spicy sauce

180 g. | all. 1,2,3,7

Butterfish with asparagus, celeriac purée and green apple

350 g. | all. 1,3,4,7,9

Salads



Tomatoes with marinated zucchini and eggplant

450 g. | all. 7

Tomatoes, marinated eggplant, zucchini, mozzarella, arugula, garlic, dressing

Olea salad

350 g. | all. 1,7,8

Tomatoes, cheese and walnut mousse, roasted pepper, cucumbers, roasted eggplant, olives, parsley, house-made cured meats, crispy bread

Mixed greens with mango and shrimp

300 g. | all. 2

Mixed greens, mango, avocado, shrimp, fresh pepper, strawberries, mango dressing

Tango with goat cheese

280 g. | all. 7,8

Mixed greens, baby spinach, arugula, French goat cheese, seasonal fruit, hazelnuts, dried fruit, prosciutto crisps, dressing, raspberry reduction

Green salad with shrimp, avocado, parmesan and pesto

230 g. | all. 2,7

Mixed greens, shrimp, avocado, parmesan, pesto, dressing

Green salad with salmon rolls

320 g. | all. 4,7,11

Green salad, cherry tomatoes, smoked salmon, cream cheese, sesame, dressing

Mediterranean salad

400 g. | all. 14

Tomatoes, octopus, calamari, black and green olives, capers, onion, parsley, dressing

Burrata with pink tomatoes and pesto

390 g. | all. 7

Tomatoes, burrata, arugula, basil pesto

Green salad with tuna tataki

300 g. | all. 4,6,11

Mixed greens, tuna, sesame, cherry tomatoes, avocado, parmesan, soy sauce dressing

Caesar salad

300 g. | all. 1,3,7

Green salad, iceberg lettuce, cherry tomatoes, chicken, anchovies, parmesan, croutons, spring onion, Caesar dressing

The taste of freshness at Olea begins with local farms and greenhouses!

All the vegetables in our salads come directly from Bulgarian producers, bringing you the very best of nature – always fresh, always prepared with care.



Appetizers

Homemade whipped tarama

150 g. | all. 1,4

Truffle spread

120 g. | all. 7

Homemade ajvar with walnuts and cheese

120 g. | all. 7,8

Trio of spreads

150 g. | all. 1,7,8

Cream cheese, Roquefort, walnuts, spring onion, roasted pepper, garlic, dill, Worcestershire sauce

Spicy pepper spread

180 g. | all. 1,3,7

Spicy peppers with cheese and pancetta, truffle spread, ajvar with cheese, crispy bread

Buffalo cheese with crispy pastry, cheese mousse and homemade jam

200 g. | all. 1,7

Crispy zucchini

250 g. | all. 1,3,7

Salmon rolls

270 g. | all. 4,7,11

Smoked salmon rolls with cheese cream and toasted sesame



From the farm and garden

BLACK ANGUS tartare

150 g. | all. 1,3,10

Aged beef tenderloin carpaccio with arugula, parmesan, reduction, Maldon sea salt and olive oil

150 g. | all. 7,10

Escargots with spring onion and butter

120 g. | all. 6,7,14



Freshly baked bread

Freshly baked bread with aromatic herbs

300 g. | all. 1,7

Freshly baked bread slice

100 g. | all. 1,7

Fish specialties

Mussels in garlic sauce

500 g. | all. 7,14

Grilled calamari with garlic dressing

180 g. | all. 14

Calamari, olive oil, dill, lemon, garlic

Baby calamari with sweet chili

180 g. | all. 1,11,14

Breaded baby calamari, sesame, sweet chili sauce

Baby calamari with Roquefort and oregano

180 g. | all. 7,14

Shrimp with garlic butter

150 g. | all. 2,7

Octopus

130 g. | all. 14

Sea bass fillet with capers, sun-dried tomatoes, olives and spelt risotto

350 g. | all. 1,3,4,7



Fish

Fish of the day

300 g. | all. 1,4

Sea bass

350 g. | all. 4



Specialties

Duck magret with foie gras, glazed apple and sour cherry confit

300 g. | all. 7

Pork tenderloin medallions with porcini ragout and spelt risotto

380 g. | all. 7

Beef tenderloin pieces with truffle mashed potatoes

350 g. | all. 1,7

Surf & Turf

380 g. | all. 1,2,3,7

Charcoal grill

Corn-fed chicken supreme with roasted vegetables

380 g. | all. 7

Homemade sausage with crispy potatoes, miso butter and lyutenitsa

180 g. | all. 7

Homemade beef meatballs with crispy potatoes and miso butter

400 g. | all. 7

Pork neck steaks with vegetables and miso butter

250 g. | all. 6,7

Pork pancetta with vegetables and miso butter

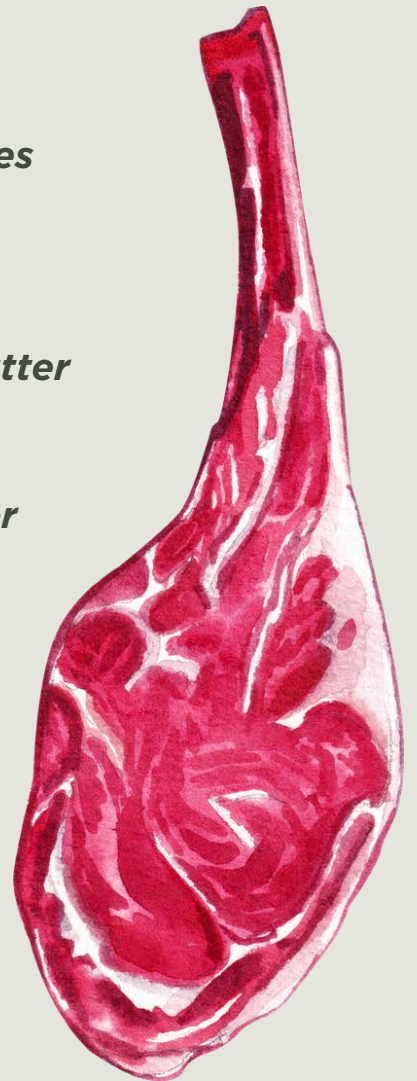
400 g. | all. 7

Pork chop with crispy potatoes and miso butter

450 g. | all. 7

Pork ribs with crispy potatoes and miso butter

400 g. | all. 7



The meat is cooked in a Mibrasa charcoal oven, where the high temperature seals in its natural juices and gives it a rich charcoal aroma.

This makes every cut tender and juicy, with a distinctive smoky flavor.

DRY AGER meats

All our meats come from carefully selected breeds raised under our supervision at our farm in Apriltsi and are naturally dry-aged for 50 days to enhance tenderness, juiciness and flavor.

Striploin steak

400 g.

Denver steak

250 g.

Chuck steak

250 g.

Ribeye roll steak

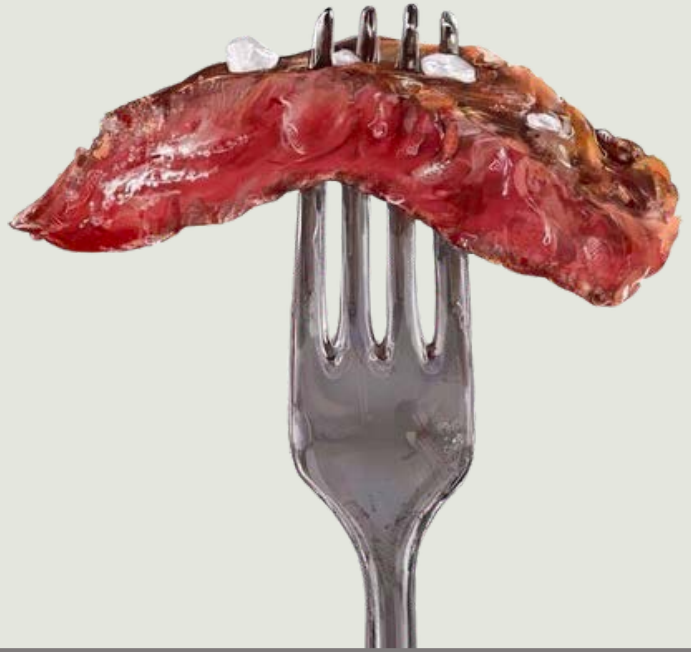
350 g.

T-bone steak

550 g.

Porterhouse steak

650 g.



Side dishes

Grilled vegetables

250 g. l all. 6

тиквички, моркови, пресен пипер, лук, подправки

French fries

150 g.

Crispy sweet potato fries

200 g.

Spelt risotto

250 g. l all. 7

Broccoli

150 g.

Cold cuts

Homemade marinated bonito with red onion and lemon

100 g. | all. 4

Selection of cured meats

100 g.

Cheese platter with grissini and homemade jam

250 g. | all. 1,7



Desserts



Raspberry cake with white chocolate and Nutella

150 g. | all. 3,7,8

Coconut cake with peaches

150 g. | all. 7

Coconut sponge, white chocolate, cream, sour cream, peaches

Salted caramel cheesecake

150 g. | all. 1,7,8

Biscuits, salted caramel, hazelnuts, mascarpone, chocolate

Biscoff cheesecake

150 g. | all. 3,7

Biscuits, mascarpone, cream cheese, caramel, chocolate and kataifi

Lindt chocolate dessert

150 g. | all. 1,7

Biscuits, chocolate, mint syrup

Cremonese semifreddo

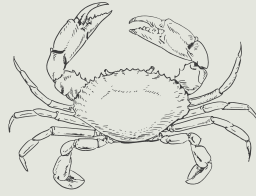
150 g. | all. 3,7,8

Homemade ice cream with caramelized hazelnuts, fig jam and green walnuts

List of Allergens in Foods:



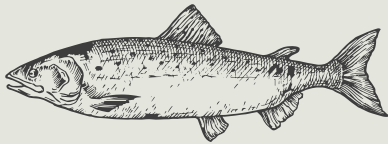
1. Cereals containing gluten



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



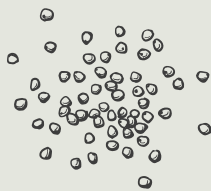
7. Milk and dairy products



8. Nuts



9. Celery and products thereof



10. Mustard and products thereof



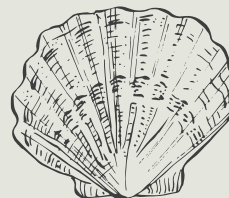
11. Sesame seeds and products thereof



12. Lupin and products thereof



13. Sulphur dioxide and sulphites



14. Molluscs and products thereof

It is recommended that the food be consumed within 3 hours of preparation.