

# Easter Sunday

## OLEA MEDITERRANEAN BUFFET MENU

### Salads & Antipasti

A selection of Mediterranean mouth-watering antipasti, meze, salads and platters, prepared by our chefs using mostly typical ingredients both from the land and sea. Dress these up with our flavoured oils and tasty dressings

### From the grill

Grilled seasonal fish with a puttanesca sauce  
Lemon & fresh thyme marinated chicken legs  
North African Ras El Hanout vegetable tagine

### Pasta

Rigatoni con funghi e crema di Tartufo Nero  
Traditional baked beef lasagne

### Carvery

Slow cooked Scottona Beef Rib, onion gravy  
Roast lamb shoulder served with mint & garlic jus lie

### Soup of the day

Portobello mushroom velouté, with crispy pancetta & cheese croutons

### Sides

Roasted seasonal vegetables with balsamic, and rosemary  
Roasted potatoes, with fennel seed, thyme, and garlic  
Aromatic rice with peppers, onions & fresh herbs

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### Easter Corner

Chickpea and chorizo salad  
Grape vine leaves stuffed with minted rice  
Caprese salad with a balsamic reduction and fresh basil leaves  
Ham and cheese croquets  
Guinness Lamb Stew with root vegetables & dark ale reduction  
Grilled Beef flank steak with chimichurri marinade

### Easter Desserts

Traditional Maltese figolli  
Mini hot cross buns

### Spices of India Corner

Kachumbari - cucumber, tomato, onion, coriander, lemon, green chilli  
Curry Spiced Tomato Salad  
Yellow lentil salad with coconut, lemon & curry leaves  
Carrot Kos Ambari - Shredded carrot with lime & curry leaves  
Cucumber & Tomato Mint Raita  
Accompanied: Naan Bread, Methi Paratha, Wheat Roti, Masala, Paratha, Malabar  
Chicken Biryani with saffron, fried onions, fresh coriander & mint, steamed rice  
Kerala Fish Curry with ginger, curry leaves & coconut cream, steamed rice

### Indian Desserts

Carrot halwa, coconut & lime cheesecake

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### Dessert & Cheese

A selection of Mediterranean Cheeses with chutneys, fresh bread,  
wholemeal crackers & local galletti

Treat yourself to our selection of scrumptious desserts

Fresh seasonal fruit

### Beverages

Free flowing wine, beer, soft drinks and water

Free flowing brewed coffee & tea included

Adult: 50 euro per person

Children between 6 - 12 years: 20 euro per child

Infants from 5 years and under: Free of charge

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.