

...“Food and wine.

Decide which is the soloist,
which the accompanist.”...

Michael Broadbent

Until 11.PM Mon / Tue / Wed / Sun

Until Midnight Thu / Fri / Sat

Something to nibble

Mixed Olives, Roasted Almonds, Marinated Anchovies Or Chorizo bites 5

Simple homemade snacks to pair with you wine !

Bread Basket & Dips 10

3 types of homemade dips, freshly baked bread.

Camembert Fondue 12

(Cooking time: 20 minutes)

Oven melted camembert cheese, served with crusty bread.

Healthy “Charcoal” dough flatbread 17

Chef selection of topping on a healthy flatbread Charcoal dough, choose from:

- Beetroot, goat cheese & spinach
- 3 cheeses, fresh pesto & rocket leaf
- Pears, gorgonzola & crispy prosciutto ham

Olesya's Platters

French & Irish Cheese Platter: *Small (2pcs) 9 / Large (6pcs) 20*

A great selection of mixed cheeses served with bread and crackers.

Olesya's Seafood Platter 38

Grilled prawns, Irish smoked salmon, roasted fish of the day,
herring & potato salad, blinis with red caviar. Freshly baked bread basket.

The Vegetarian Platter 25

Green beans, steamed asparagus & broccolis, roasted peppers and grilled tomatoes and dips.

Olesya's Deluxe Platter: *Small (1 to 2 ppl) 19 / Large (2 to 5 ppl) 29*

Our greatest selection of cheeses, cured meat, sausages, serrano ham,
chicken liver pate, olives, pesto dip. Freshly baked bread basket.

Premium Spanish Platter:-*Small (1 to 2 ppl) 23 / Large (2 to 5 ppl) 39*

Iberico de Bellota “Pata Negra” jamon, chorizo and salchichon, Manchego Añejo,
giant spanish olives, garlic & tomato sauce. Freshly baked bread basket.

Homemade Blinis...

...served with Crème Fraiche

Irish Smoked Salmon *Small (3pcs) 9,5 / Large (6pcs) 18*

Gorbuscha Pink Salmon Caviar *Small (3pcs) 9,5 / Large (6pcs) 18*

Wild Siberian Salmon Caviar *Small (3pcs) 11,5 / Large (6pcs) 22*



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olesyas_winebar |



Olesya's Wine Bar

All our dishes are made and prepared in house | If any allergens, ask the matrix to your waiter

10% Service charge will apply for party of 5 or more

18, Exchequer St, Dublin 2 | Tel: + 353 (1) 672 4087 | Email: info@olesyaswinebar.com | Web: www.olesyaswinebar.com

...“In victory, you deserve Champagne.

In defeat you need it.” ...

Napoleon Bonaparte

Starters

Irish Smoked Salmon 14

Potato & mustard salad, red onion, capers, homemade charcoal bread.

Solyanka Soup 8

A rich soup with a variety of smoked meats, ham, sausages and olives - an old Russian recipe.

Pate French Style 9,5

Homemade chicken liver pate, onion marmalade. Toasted bread.

Herring St Petersburg 11

Lightly salted fillets of herring, red onion & warm baby potatoes.

Seasonal salad Small 9 / Large 16,5

Ask your server for details

Mains

Classic Beef Stroganoff 21

Traditional recipe of this delicious russian dish & creamy mash or buckwheat.

Oven Roasted Free Range 1/2 Chicken 23

Served with mash & warm sauce of tomato, chilli, capers on the side.

Main of the Day Market price

Ask your server for details

Fish of the Day Market price

Ask your server for details

Grilled Tiger Prawns 22

Warm chorizo, roasted potatoes, baby spinach & pickled carrots.

Pasta or Risotto of the Day 19

Ask your server for details

Dry Aged Hereford Rib-Eye Steak 32

Caramelised onions & mixed forest mushrooms, original pepper sauce on the side.

Lamb Chops 27

Baby potatoes, roasted mix vegetables.

Any extra sides, ask your server 4,5



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