

Oleum

SMALL PLATES

DOLMAS (GF) | 8

Grape leaves lovingly stuffed with a mix of creamy arborio rice, onion, mint and dill, finished with house lemon oil

JAMON SERANO + CAMBLUE | 16

House-made Spanish jamon serrano, camembert with intense bleu mold rind, berry jam, tostas + crackers (can be made gf)

BATATA HARRA (GF) | 12

Lebanese spicy potatoes, fresh garlic, aleppo pepper, chili flake, sumac, cilantro, garlic sauce.

TANGIER ROOTS (GF) | 13

Sautéed ras el hanout spiced carrots, served on a bed of coconut yogurt, drizzled with house made harissa, fresh mint and slivered almonds

MEZZE | 30+

Choice of two Oleum signature hummus, lemon garlic, olive tapenade or aleppo pepper hummus, served with muhammara, garlic toum, seasonal fresh vegetables, and four pieces of Lebanese flatbread

RAVIOLI BRAVAS | 15

Handmade ravioli, stuffed with house ricotta, pan fried, finished with romesco sauce, and fresh parsley

CANNELLINI TAPA + PAN | 16

Creamy cannellini beans, tahini, fresh lemon, garlic, onion, crushed calabrian chilis, cilantro, flatbread (GF available)

SHISHITO PEPPERS (GF) | 10

Blistered shishitos, olive oil, maldon sea salt

FRIED EGGPLANT | 17

Large slices of eggplant, savory panko breading, Thai coconut nectar, and maldon sea salt

MAINS

SUMMER LEMON RISOTTO (GF)| 18/26

Creamy arborio rice with vibrant lemon zest, tender asparagus, and sweet green peas. A bright, summer-forward dish that's as comforting as it is refreshing. Finished with parmesan and asparagus tips.

SEARED STEAK, FARRO, SMOKED EGGPLANT | 32

Plant-based steak finished, gremolata, toasted pine nuts, broccolini, farro, and smoked eggplant puree

BLACKENED FETTUCCINE ALFREDO | 16/24

House blended spicy blackened seasoning, mixed peppers, mushrooms, and soy cream, finished with fresh parsley

PENNE A LA VODKA | 14/21

Vodka, San Marzano tomatoes, garlic, onion, cashew cream, and fresh parsley, a classic Italian pasta

TROFIE PESTO PASTA | 17/25

Imported vegan durum wheat semolina trofie pasta, house creamy pesto, roasted seasonal cherry tomatoes, fresh basil

MISO MUSHROOM BUCATINI | 15/23

Bucatini, cremini mushrooms, organic white miso, white wine, butter, garlic, thyme, soy cream, grated parmesan

Substitute Gluten Free Pasta in any pasta dish for an additional \$2.

Add plant protein for \$6 to any dish.

SOUP + SALAD

ROCKET SOUP (SHORBAT JARJIR)(GF) | 8

Yukon gold potatoes, fresh arugula, spinach, cilantro and warm spices. Finished with a drizzle of lemon oil, a swirl of cream, and peppery arugula

WEDGE SALAD (GF) | 9/16

Iceburg, tempeh bacon, tomato, red onion, blue cheese, house made ranch

KALE CAESAR | 10/18

Roasted garlic chickpeas, parmesan, house-made garlic croutons, cashew caesar dressing

SOUP + SALAD COMBO | 15+

Choose your favorite Oleum salad, full sized or half size, paired with our house made soup. **Salatat Marrakech only comes in full size.

KALE AND WHITE BEAN SOUP (GF) | 8

Vegetable stock, celery, carrot, onion, rosemary, aleppo, cannellini beans and fresh kale

SALATAT MARRAKECH (GF) | 22

Fresh mint, diced avocado, shaved fennel, crisp watermelon radish, citrus segments, snap peas, rocket, and mesclun, tossed in a preserved lemon vinaigrette, finished with crushed pistachios.

PIZZA

THE GABRIEL | 25

Pine nut pesto, house made cheese, violife feta, spicy calabrian chilis, spicy italian sausage, red onion

THREE CHEEZI | 19

12" hand stretch house made pizza dough, house red sauce, Oleum cheez, mozzarella, chedd'r, fresh parsley

BUFFY | 16

Slay all the vampires with this ultimate cheesy garlic bread. Perfect for sharing! Garlic sauce, violife mozzarella, chili flake, and thai coconut nectar

CBR | 22

White sauce, mozzarella, roasted garlic chickpeas, house tempeh bacon, sliced green onion, house ranch dressing, chef's kiss.

SMOKE & SPICE | 25

And everything nice, house marinara, smoked provolone, roasted red peppers, spanish onion, harissa marinated mushrooms and chick'n, fresno chilis, fresh cilantro

LITTLE FOOT | 23

A veggie lover's dream, house marinara, violife mozzarella, red and green bell peppers, roasted artichokes, black olives, spanish onions, mushrooms, garlic, and fresh parsley. Little Foot is named after our favorite dinosaur from the Land Before Time.

BUFFALO CHICK'N | 24

Buffalo sauce, house cheese, cheddar cheez, blue cheez, mesquite chick'n, red onion, ranch drizzle, fresh cilantro

PIZZAS

NONNA’S FAVORITE PIZZA | 23
A classic pizza with house marinara, sausage, mozzarella, cheddar, mixed peppers, and spanish onion
Nonna's favorite pizza is a classic with house marinara, sausage, mozzarella, cheddar, mixed peppers, and spanish onion

THE APOLLO | 22
12" hand stretched double fermented dough, lemon or aleppo hummus, olive oil, cherry tomatoes, red bell peppers, crispy kale, feta, and fresh parsley, topped with calabrian chili tahini.

TOUM RAIDER | 24
You are the raider of this toum, make sure you have some mints after this, or else all your friends will leave you behind. Don't get left behind. The Toum Raider is our take on a Chick'n Gyro, but with lots of garlic, gyro chicken pieces, lacinato kale, red onion, topped with toum and chili flake.

MEAT LOVERS | 28
House pepperoni, house bacon, classic sausage, and spicy italian sausage, oleum cheez, mozzarella, and house pizza sauce, fresh parsley. Yes this is real life.

FIRESTARTER | 25
Spicy calabrian marinara, house pepperoni, spicy italian sausage, melty mozzarella, topped with more calabrian chilis, fresh fresno chilis, and aleppo oil. You will definitely feel the heat with this one. Upgrade to the Prodigy by adding fresh jalapeños for extra heat!

TEMPTATIONS

OLEUM CARROT CAKE | 11
cream cheese icing, pecans, moist spiced cake

TIRAMISU | 13
House-made savoiardi cookies, tofu mascarpone, dark rum, espresso, cacao

STICKY TOFFEE PUDDING (GF) | 12
A comforting classic dessert made with sweet dates and brown sugar, drizzled with butterscotch sauce, served à la mode. Please allow 15 minutes to prepare.

MIDNIGHT SILK TART (GF) | 11
A gluten free oreo base gives this decadent Tart the perfect pairing, finished with a rich chocolate ganache

LIME & PASSIONFRUIT CHEESECAKE (GF) | 14
Gluten free graham cracker crust, cashew cheesecake, fresh lime, passionfruit coulee, orchid flower

STRAWBERRY BLISS DESSERT PIZZA | 15/23
(allow 20min preparation time)
Our signature dessert pizza with vanilla cream, fresh strawberry sauce, and sliced strawberries on house-made dough. Sweet, creamy, and irresistibly fresh. Available in 6" (perfect for one) or 12" (made to share).

FRESH BAKED COOKIES
(allow 15min preparation time)

GIANT CHOCOLATE CHIP COOKIE | 7/8
Dark brown sugar, chocolate chunks, mini chips, butter (gf available)

GIANT CHOCOLATE CHIP WALNUT COOKIE | 8
Dark brown sugar, chocolate chunks, mini chips, butter, walnuts, maldon sea salt

WHITE WINE

Oliver Viticultors 10,000 Hores 2023 | 12/18/42
Costers Del Segre Petit Sios Blanco 2023 | 8/12/30
Jean Leon 3055 Chardonnay 2022 | 13/19/46

SPARKLING & CHAMPAGNE

Oliver Viticultors Cava Brut | 8/42
Oliver Viticultors Nature Rose | 9/46
Moet & Chandon Imperial Brut | 150
Dom Perignon 2013 | 375

RED WINE

Costers del Segre Petit Sios Tinto 2022| 8/12/32
Jean Leon 3055 Red Blend | 13/19/46
Bodegas Tandum Immune Garnacha 2022 | 12/18/42
Ontanon Natura Tempranillo 2021 | 12/18/42

DE-ALCOHOLIZED

PRIMA PAVE BRUT ROSE | 11/30
NOUGHTY ROUGE RED BLEND | 30
MISTY CLIFFS CABERNET SAUVIGNON | 26

MORE TO COME...

20% GRATUITY WILL BE ADD TO PARTIES OF 6 AND MORE

OLEUM IS 100% PLANT BASED

WE RECOMMEND SHARING OUR OFFERINGS
PLEASE LET OUR STAFF KNOW OF ANY ALLERGENS