

## STARTERS

CROQUETTES | 12  
of grilled chicken

CROQUETTES OF COD | 12  
red miso sauce

TOMATOE CEVICHE | 16    
with cucumber emulsion, apple and jalapeño

MARINATED SIRVIA | 18   
lemon, saffron and sofrit payes

OCTOPUS SALADA LA OLIVIA'S | 18  
ibicenca potatoe, espuma de kimchi

BIMI SALAD WITH MARINATED SALMON | 16  
baby spinach, orange vinaigrette

CURED WAGYU PREMIUM CUTS | 28  
'pan con tomate'

GRILLED ARTICHOKE | 18    
maroccan lemon and pesto rosso

GRILLED CABBAGE | 16     
chile emulsion, white asparagus

OLIVIA'S STEAK TARTAR | 24

ARTISANAL BREAD WITH ALIOLI | 4,50

## SIDES

FRENCH FRIES | 5,50  

GRILLED SWEET POTATOE WITH HONEY & LEMON | 6,50

ROASTED VEGETABLES (ESCALIVADA) | 6,50  

GREEN SALAD | 5,50  

## RICE DISHES

RICE WITH IBERIAN PREY | 24  
broccoli and rosemary aroma

RICE WITH MUSHROOMS AND SHITAKE | 21    
grilled onion

## MAIN DISHES

MARINATED OCTOPUS | 26   
herb salad with mango, onion and cucumber

GRILLED CROAKER | 29  
peppers juice, snow peas, roasted cabbage

MONKFISH IN GAZPACHUELO | 34  
potatoe dumplings and white gamba

FARM VEGETABLES FROM THE GRILL | 22    
almond sauce

SLOW COOKED BEEF CHEEK | 32  
pak choi and demi-glace of tamarind

RIBEYE STEAK | 38  
parsley and anchovy sauce, grilled vegetable

LAMB MEAT BALLS | 28  
celeriac gnocchi, puré of fermented tomatoe and  
aniseed tea

## DESSERTS

MANGO CHEESE CAKE | 10   
sesame cookie

CHOCOLATE TARTE WITH SALTED TOFFEE | 10   
flor de nata ice cream

LEMON PIE WITH MERENGUE | 10   
lemon ice cream

STRAWBERRIES WITH SHERRY | 8    
orange sauce, horchata and strawberry granita