

EVENING MENU

OLIVIA'S

IBIZA KITCHEN

STARTERS

TIRADITO OF MEDITERRANEAN FISH | 18

with smoked octopus, kumquat, citrus sauce and chili

GRILLED MARINATED OCTOPUS | 22

fresh herbs and cucumber salad


GRILLED BABY LETTUCE | 15

chilli emulsion, white asparagus, toasted almonds

TATIN OF IBIZENCAN TOMATO | 16

pesto and parmesan ganache

BIMI, BROWN RICE AND HOME MARINATED SALMON |

 by spinach, radish, pickled onion, orange and kimchi vinaigrette

STRACCIATELLA DI BUFFALA | 16

with figs, pistachio and rocket salad

JAMÓN IBÉRICO – IBERIAN HAM | 28

toasted bread, fresh tomato

CROQUETTES | 12

of roasted chicken or fish

RICE DISHES

SPANISH RICE, CUTTLEFISH WITH SAFFRON AND PRAWN | 21 (20 min)

MELLOW VEGETARIAN RICE AL PESTO | 18

fresh herbs and zucchini (20 min)

BURGERS



BEEF BURGER | 19

cheddar, homemade ketchup, tomato chutney, home pickled gherkin, brioche bun, french fries

VEGETARIAN BURGER | 17

chickpea and beetroot falafel, fresh herbs, brioche bun, green salad

 = VEGETARIAN

  = VEGAN

MAIN COURSE

FISH OF THE DAY | 28-36

MONKFISH AND LANGOUSTINE | 36

fish broth, toasted almonds and parsley

GRILLED FARM VEGETABLES | 18

almond sauce

GRILLED SIRLOIN STEAK | 32

farm vegetables

RIB EYE STEAK (250 GR) | 36

grilled spring onions

LEBANESE-STYLE IBIZENCAN LAMB | 22

harissa, tzatziki, homemade pita bread

GRILLED FARMHOUSE CHICKEN | 18

broccoli and chimichurri from green tomato

SIDES

FRENCH FRIES | 5

GRILLED SWEET POTATO, HONEY AND LEMON | 6

SEASONAL ROASTED VEGETABLES | 6

GREEN SALAD | 5

DESSERTS

LEMON PIE WITH SPICED MERINGUE | 9

MANGO CHEESECAKE | 8

sesame cookie and white chocolate

CHOCOLATE AND SALTED TOFFEE TARTE | 8

flor de nata ice cream

FRUIT OF THE SEASON | 8

lemon sorbet

ICE CREAMS AND SORBETS | 6

Ice cream: Flor de Nata, Chocolate, Pistachio
Sorbets: Lemon, Strawberry, Almond (vegan)