



OLIVERA

OLIVERA À LA CARTE

Bread from our bakery and appetizer: 4.50 € p.p.

“Something to start with...sharing...or not...”

1/2 a dozen of our chefs favorite Gillardeau Oysters
and just as many garnishes..... 32 €

1er cru Oscietra Caviar “Perlita”,
blinis & toasted brioche 30g/ 50g/100g.....180€ /280€/500€

Sliced “Iberico ham”
with freshly home baked "pa amb oli" 30 €

Roasted octopus, grilled spring onions
and romesco sauce 20 €

Lightly smoked home cured bresaola, rocket leaves
and creamed Mahon cheese 19 €

Castell’s Caesar salad /with spicy grilled chicken...18 € / 22 €

Scallops with Granny Smith apple and cauliflower.....21 €

Lamb keftas with Arabic dips and pitta bread 19 €

Prawn and mint parchments with a salad of sprouts,
mango & ginger dip..... 26 €

4 Mediterranean tastes in 8 bite size croquettes 18 €

Homemade burrata cheese
with aubergine “Caponata” (For 2 people)..... 32 €

*For information on food allergies or intolerances, please, request information
to our staff. Upon request gluten or lactose free dishes are available.*

We are here to help you.

*We would appreciate if you turn off your mobile phone
during lunch and dinner time.*

Thank you!



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“How about some homemade pasta...or rice...”

Wild mushroom risotto	18 €
Bucatini “alle vongole”	24 €
Open ravioli of free range eggs, smoked salmon and green asparagus.....	23 €

“From Andraxt harbour...”

Confit of salt cod with mint scented pea puree and Mallorcan “butifarró” sausage	28 €
Mediterranean sea bass with a green sea snail ragout and tomato chutney	32 €
Catch of the day	market price

“Neither fish, nor meat...”

Turkish style Spinach, caramelized onion and homemade ricota “Börek”	20 €
Warm large white asparagus with poached egg and Hollandaise sauce.....	22 €
with Beluga caviar 10g / 20g	72 € / 122€

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“Coal roasted, grilled or slow cooked...”

Moroccan style slow roasted shoulder of spring lamb
served with spiced couscous (For 2 people)..... 49 €

Confit suckling pig with crackling skin
and spicy sauerkraut..... 23 €

Our smoky glazed Wagyu Beef Rib,
served with “Patatas Bravas” 28 €

Grain fed baby coquelet cooked in
three ways with an almond & saffron velouté 28 €

Cut of sweet paprika marinated Iberia Pork
and coal roasted summer vegetable “pa amb oli” 25 €

Wiener schnitzel with french fries
and remoulade sauce.....23€

Our steaks of aged Beef, grilled vegetables and “chimichurri”:

New York strip (approx. 250-350g)11 €/100g

Rib eye off the bone (approx. 350-450g)11 €/100g

Rib eye on the bone

(more than 1kg / for 2 or more people)8 €/100g

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“A sweet end to the story...”

Apple and cinnamon crumbled pie.....	12 €
Our carrot cake	12 €
Castell’s lemon tarte with blueberries	12 €
Dark chocolate and walnut brownie with hazelnut ice-cream.....	12 €
Traditional Mallorcan “Gató” with “Menjar Blanc” .	12 €
“Crema Catalana” (traditional caramelized)	12 €
Castell Frozen yogurt...	
...Gianduja (chocolate, hazelnuts & homemade nutella)	
...Berries (fresh & compote with homemade granola)	
...Banoffee (banana & toffee).....	12 €
Cheese platter	14 €

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