



OLIVERA

*Honest food, fresh flavours,  
honouring local culinary  
traditions*

*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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*OUR CLASSICS*

Homemade burrata cheese with aubergine “Caponata” (For 2 people).....	32 €
Seasoned Beef tartar served with french fries .....	26 €
Whole roasted fish served with vegetables and sautéed potatoes .....	37 €
Our smoky glazed “Black Angus” Beef Rib, served with “Patatas Bravas” .....	33 €
Moroccan style slow roasted shoulder of spring lamb served with spiced couscous (For 2 people) .....	52 €
Castell’s lemon tarte with blueberries.....	12 €

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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 Caviar “Prunier”, blinis & toasted brioche  
30g/ 50g..... 110€ /175€

Sliced “Iberico ham”  
with freshly home baked "pa amb oli" .....35 €

Avocado and mango “Ceviche” with prawns,  
basil and coriander.....24 €

Quinoa salad with olives, beetroot, feta cheese,  
cucumber and tomato ..... 20 €

Salmon salad marinated in juniper, ginger, chilly and lime  
served with orange, nuts and pine nuts..... 24 €

Ramen of smoked tofu, shiitake, noodles and bacon\* ..... 18 €

*\*vegetarian option*

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

Baby squid risotto with tomato..... 24€

Black bucatini carbonara with tuna and lemon juice.....22€

“From Andratx harbor ....”

Cod confit with chickpeas, clams and “butifarró” ..... 30 €

Sea bass with raisins, pine nuts and sautéed picornell and  
"came grogue" mushrooms ..... 32 €

Scallop with creamy carrot, truffle and ham.....28 €

Catch of the day ..... market price

On pre-order (24h before) we serve a whole fish,  
in salt crust / in the oven or lobster stew ..... market price

“Neither fish, nor meat...”

Falafel with tzatziki and aromatic salad..... 18 €

Artichokes and stewed vegetables  
with porcini mushrooms ..... 15 €

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

Grilled veal chop on cabbage and potato “trinxat” with herb butter .....	35 €
Beef cheek with red wine risotto and radicchio .....	28 €
Guinea fowl with creamy Mallorcan cheese, sautéed mushrooms and red wine sauce .....	28 €
Stewed deer on chestnut purée, currant sauce .....	32 €
Our steaks of aged Beef, grilled vegetables and “chimichurri”: Entrecote (approx. 350g) .....	36 €
Rib eye on the bone (more than 1kg / for 2 people) .....	75 €

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“A sweet end to the story...”

“Ensaïmada” cold cream with Palo liquor and almond ice cream .....	12 €
Toffee coulant, white pepper foam and strawberry ice cream.....	12 €
Cheese cake with raspberry sorbet.....	12 €
Classic carrot sponge cake with cream cheese .....	12 €
Cheese platter .....	15 €

“A sweet wine too...”

Dolç de Sa Vall 2017 .....	10 €
Moscatel	
Monastrell Dulce 2015 .....	10 €
Monastrell	
Oporto Blanco .....	10 €
Oporto Tawny 10 años .....	14 €

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