



OLIVERA

RESTAURANT

“SOMETHING TO START WITH...SHARING...OR NOT...”

Bread from our bakery and appetizer 6,5 €

1/2 a dozen/3 pieces of Gillardeau Oysters
and just as many garnishes 38 / 20 €

Caviar Oscietra
1er cru Perlita Caviar with Blinis 30g. / 50g. 210€ / 280€

Sliced Iberico ham
with freshly home baked Pa amb Oli 40€

Menorcan cow's milk Homemade Burratina cheese
with pomodori secchi, rocket salad & pine nuts 🍷 26 €

Avocado & Mango Ceviche
with Lobster, Basil and Coriander 28/ 🌿 24 €
Vegan option 🌿

Andalusian Gazpacho 🌿
with garnishes 21 €

Seasoned Beef tartar 30 €

Bulgur Wheat Tabbouleh 🌿
with lemons in brine vinaigrette 21 €
Cucumber, carrot, chickpeas, mint and coriander

Croquetas
4 Mediterranean tastes in 8 bite size croquettes 22/16 €
Half portion available

Scallops au gratin
Olivera style 28 €

Falafel 🌿
with tzatziki sauce and aromatic salad 18 €

“Did you know..”

...in Castell we have
our own bakery,
where we create our
house breads daily,
all with organic and
local flours, which
preserve the flavors
of other times.”



“HOW ABOUT SOME HOMEMADE PASTA...”

Caserecci al pesto 28 €

with fresh courgettes, basil and smoked salmon

Rice Paella Style (cooked in a can) Market Price €
(Available for 1 person)

Wild mushroom Risotto 🌿 32 €

“Did you know...”
... at Castell we make
our own pasta with
the best organic flours
daily for your dishes.



“MAIN DISHES...”

Jigging Squid 🐙 40 €
a la bruta

Moroccan style slow roasted shoulder of Lamb 58 €
served with spiced Couscous (for 2 people) 🐑

Veal cheek 38 €
with root vegetable purée and perigord sauce

Catch of the day 🐟 Market Price €
direct from Andratx harbor

On pre-order (24h before) 🐟 Market Price €
we serve a whole Fish, in Salt crust / in the oven or Lobster stew

OLIVERA GRILL

"Roasted on our Josper coals with Binchotan charcoal"

"FROM ANDRATX HARBOR..."

Catch of the day 🍷 <i>direct from Andratx harbor</i>	Market Price €
Red Prawn from Andratx 🍷 (200gr)	65 €
Grill Jigging Squid 🍷	36 €
Coastal Octopus with romesco sauce 🍷	34 €

"COAL ROASTED, GRILLED OR SLOW COOKED..."

Our Black Angus Beef Rib <i>smoky glazed</i>	35 €
Acorn iberian pork <i>Secreto Joselito</i> <i>with Mallorcan spices & Madeira sauce</i>	34 €
Our steaks of aged Beef, grilled with chimichurri:	
Entrecôte (approx. 400g)	40 €
Rib eye on the bone (approx. 1.1 Kg, for 3 Persons)	12€/100gr.

"SIDES..."

Sautéed Potato with Asparagus and Shallots	8,5 €
Grilled vegetables 🍷	7,5 €
Fried potatoes:	
French fries	7 €
-Rustic potatoe with spicy sauce and alioli 🍷	8,5 €
Potato mousseline	5,5 €
Salad 🍷	5,5 €

"Did you know..."

... at Castell our Josper embers are always made with charcoal obtained through the sustainable management of natural resources, promoting the maintenance of our forests. Both in our ovens and in outdoor events, we use charcoal from sanitary pruning and forest cleaning.



“A SWEET END TO THE STORY...”

Selection of cheeses 🍷 <i>with jam, quince and fig bread</i>	18 €
Tofee coulant <i>with strawberries ice-cream</i>	15 €
Castell's Lemon tarte 🍷 <i>with Blueberries</i>	16 €
Chocolate and walnut brownie <i>with vanilla ice cream</i>	15 €
Yogurt and seasonal fruit Truffle	15 €
Vegan Hazelnut Cake <i>Caramel and Red Fruits</i>	16 €

“A SWEET WINE TOO...”

Dolç de Sa Vall <i>Moscatel</i>	14 €
Monastrell Dulce <i>Monastrell</i>	15 €
MR Moscatel (Telmo Rodríguez) <i>Moscatel</i>	16 €
Oporto Tawny 10 años <i>Oporto</i>	14 €