

OLIVERA

RESTAURANT

TO START AND SHARE

🏠 **Bread from our bakery and snack - 6,5€**

GILLARDEAU OYSTERS - 45€

(Half dozen natural oysters)

✔ **SALMOREJO - 22€**

Traditional cold soup made with green tomato & avocado, garnished with lobster.

CAVIAR OSCIETRA PERLITA - 220€ / 310€

1er Cru. Aquitaine, Oscieta 2,7mm grain. Served with blinis and homemade brioche (30gr. / 50gr.)

IBERICO HAM - 45€

Cut by knife, served with xeixa flour bread and Mallorcan ramallet tomato (100gr.)

✔ **KALE SALAD - 18€**

Kale leaves dressed with pistachio vinaigrette, cumin, nuts, matcha tea and feta cheese

BEEF SIRLOIN TARTAR - 38€

on croissant bread with foie gras

✔ **GRILLED AVOCADO - 28€**

Spicy Romesco with grilled avocado, candied cherries and smoked salmon

ON REQUEST

(Orders must be made with a minimum of 24 hours in advance)

🐟 **FISH - 5/M€**

Salt crust cooked or grilled Fish (for 2 persons)

🦐 **MALLORCAN RED SHRIMP - 5/M€**

(only on season)

RIB EYE ON THE BONE - 12 € / 100 GR.

(Charcoal grilled Dry Aged Beef)

🦞 **LOBSTER THERMIDOR - 140€/P.P.**

(only on season) Served in Sa Clastra

BEEF WELLINGTON SIRLOIN - 95€/P.P.

(minimum 2 persons) Served in Sa Clastra

MAIN COURSES

📍 A LA LLAUNA RICE S/M€

Rice from Delta del Ebro cooked dry
and accompanied with fish from la Lonja or our selected meats

📍 SEA BASS - 44€

With scallops, red prawns, a sauté of Asian vegetables and green bean soup

SECRETO IBÉRICO JOSELITO - 38€

One of the best cuts of Iberian pork.
Seasoned with spicy salts, Madeira sauce and wild mushrooms.

📍 LAMB SHOULDER (FOR 2 PERSONS) - 62€

Arabic style Low temperature cooked Mallorcan
lamb accompanied with vegetable tabbouleh

📍 GRILLED FISH - S/M€

Loin of coastal fish, with scallops and lamb's lettuce salad

GARNISHES

📍 "PAPAS ARRUGÁS" WRINKLED POTATOES WITH BRAVA SAUCE - 9€

📍 CHARCOAL GRILLED GREEN ASPARAGUS - 9€

📍 FRENCH FRIES - 7,5 €

📍 POTATO MOUSSELINE - 7,5 €

📍 MIX SALAD - 7 €

🏠 : Home-made

📍 : Local Product

🌱 : Veggie / Vegan


🎣 : Hook fishing


LEYENDA

A SWEET END

 **CRÈME BRULÉE - 18€**
Caramelized figs and fig ice cream

 **LEMON TART - 18€**
Made with the lemons from our garden
and served with blueberry ice-cream

 **TOFFEE COULANT - 18€**
With strawberry cava ice cream

 **NATIONAL CHEESE SELECTION - 18€**
A selection of cow, sheep and goat cheeses.
Served with our breads and jam

 **ARTISAN ICE CREAMS WITH DIFFERENT FLAVORS - 12€**
Almond, Lemon, Strawberry, Orange, Chocolate

SWEET WINE

DOLÇ DE SA VALL - 14€
Moscatel

MONASTRELL DULCE - 15€
Monastrell

MR MOSCATEL (TELMO RODRÍGUEZ) - 16€
Moscatel

OPORTO TAWNY 10 AÑOS - 14€
Oporto



THANK YOU!

YOUR OLIVERA TEAM