OLIVERA

Restaurant [o li ˈβe ra]

f. A culinary sanctuary that blends the richness of Mediterranean cuisine with sustainable practices and the freshness of ingredients cultivated in our own garden.

*An unparalleled gastronomic experience where product quality and environmental respect intertwine harmoniously.

Starters...

Bread from our oven, butter and olive oil .....6,5€

Gillardeau Oysters *(half a dozen served plain)* .....45€

Caviar Oscietra Perlita

1er Cru. Aquitaine, Oscietra 2,7mm grain Served with blinis

and homemade brioche 30gr. / 50gr.....220€/310€

Salmorejo (Vegan option available with no shrimp)

Traditional cold soup made with seasonal tomato&avocado garnished

with shrimp from Andratx..... 18€/22€

Acorn-fed Iberian ham Knife cut, served with xeixa flour bread

and ramallet tomato. .....45€

Kale Salad (Vegan option available with no feta cheese 22€)

Kale dressed with pistachio vinaigrette, cumin, dried fruits,

macha tea and feta cheese..... 22€/21€

Aubergine, yogurt and stracciatella (Vegan option available with no dairy)

Roasted aubergine with yoghurt emulsion, stracciatella and pistachios ..... 18€/26€

Simmental beef tenderloin tartare *Served with flaky bread, foie*

and truffle melanosporum.....38€

RICE & PASTA

Mellow Rice

With langoustines, botifarrón sausage, baby peas and baby radishes .....36€

Bottone stuffed with foie and pear(Vegan option)

With truffled pumpkin cream..... 29€

FISH (From de Harbour...)

Sea Bass

Coal roasted grilled, warm salad. tomato pesto and crustacean soup.....41€

Turbot

With black cuttlefish fideua, artichokes and saffron aioli .....43€

Lobster

Coal roasted grilled with aniseed in textures .....46€

Slow cooked MEATS

Shank of Lamb

With sobrasada hummus, rosemary yoghurt and Raz hannout sauce.....36€

Short rib

With Porreras apricot purée and foie gras .....39€

Veal cheek

On red wine and radicchio risotto ..... 32€

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

Whole piece of wild fish

Salt crust cooked or grilled Fish (For 2 persons) .....S/M

Rib Eye on the Bone

(1 Kg. aprox. Charcoal Grilled Dry Aged Beef) ..... S/M

Solomillo Wellington

(minimum 2 persons) Served in Sa Clastra.....95€/P.P

GARNISHES

Home-made french fries ..... 7,5€

Glazed Carrots ..... 9€

Grilled Bimmis ..... 9€

Sautéed mushrooms ..... 9€

A SWEET END

Castell Lemon Tarte

Our renewed version made with lemons from our garden ..... 16€

Yoghurt, strawberries and basil

Yoghurt parfait with strawberry and basil jelly ..... 16€

Apple and vanilla Triffle

Vanilla and ginger mousse with red apple compote ..... 16€

Chocolate and passion fruit

Melting 70% chocolate ingot with thick passion fruit soup ..... 16€

National Cheese Selection

Sheep, goat and cow ..... 18€

Home-made Local Meat Local Fish Veggie/Vegan

WWW.CASTELLSONCLARET.COM