



# OLIVERA

*Restaurant [o li 'βe ra]*



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**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 bakery, butter and salt from Es Trenc** 🏠 .....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€*

### **Castell Caesar Salad**

*With homemade Caesar dressing, guanciale / and breaded chicken .....18€/22€*

### **Kale Salad** 🌿

*Kale dressed with pistachio vinaigrette, cumin, dried fruits,*

*matcha tea and vegan feta cheese .....22€*

### **Acorn-fed Iberian ham**

*Knife cut, served with homemade rustic bread and ramallet tomato .....45€*

### **Homemade Croquettes**

*Traditional recipe made in the traditional way .....18€*

### **Andalusian Gazpacho** 🌿

*Cold soup made with seasonal tomatoes accompanied by Mallorcan Trampó .....19€*

### **Simmental beef tenderloin tartare**

*Served with flaky bread, foie and truffle melanosporum .....38€*

### **Sea bass ceviche**

*Served with cold tomato cream and sweet potato purée .....26€*

### **Grilled avocado** (🌿 Vegan option available)

*Spicy romesco, candied cherry tomatoes and Andratx red prawns ..... 🌿 26€/29€*

## SANDWICHES

### Son Claret Club Sandwich

*On tomato and olive oil bread* ..... 22€

### Chicken Katsu Sando

*Brioche bread, homemade chicken nuggets and Chinese cabbage salad* ..... 17€

### Castell Burguer

*Beef burger, Chips, bacon and cheese* ..... 24€

### Pinsas Romanas

*With escalivada* ..... 18€

*With mozzarella, rocket leaves and Iberian bresaola* ..... 21€

## MAIN COURSES

### Grilled salmon supreme fillet

*Cauliflower puree and sriracha emulsion* ..... 34€

### Dry aged beef rib eye (300gr)

*Charcoal-grilled with chimichurri sauce* ..... 45€

## GARNISHES

*Home-made french fries* ..... 7,5€

*Glazed Carrots* ..... 9€

*Grilled Bimmis* ..... 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€

### Chocolate and passion fruit

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

### National Cheese Selection

*Sheep, goat and cow* .....18€

### LEYENDA:

 Hecho en Casa

 Carne Local

 Pescado Local

 Vegetariano / Vegano

[WWW.CASTELLSONCLARET.COM](http://WWW.CASTELLSONCLARET.COM)

For information on food allergies or intolerances, please, request information to our staff.