

OLIVERA

Restaurante [o li 'βe ra]



f. Un refugio culinario que fusiona la riqueza de la cocina mediterránea con prácticas sostenibles y la frescura de los ingredientes cultivados en nuestra propia huerta.

**Una experiencia gastronómica única, donde la calidad de los productos y el respeto por el medio ambiente se entrelazan armoniosamente.*

Bread from our bakery, butter and salt from Es Trenc 🏠6,5€

COLD STARTERS

Gillardeau Oysters (half a dozen served plain)45€

Caviar Oscietra Perlita (Aquitaine).

1er Cru. Oscietra 2,7mm grain Served with blinis and homemade brioche 30gr. / 50gr.220€/310€

Red Tuna Belly (Chutoro)

Seasoned with ponzu and wakame seaweed32€

Acorn-fed Iberian ham

Knife cut, served with homemade rustic bread and ramallet tomato45€

Kale Salad 🌿

Kale dressed with pistachio vinaigrette, cumin, dried fruits, macha tea and vegan cheese22€

Simmental beef tartare

Served with flaky bread and "foie"38€

Beetroot tartare 🌿

With local tomatoes, "crème fraîche" and olive oil caviar38€

Burratina 🌿

Served with local tomato salad and rocket28€

Ajo Blanco (Vegan option available)

Cold almond and garlic soup with melon, salmon roe and shrimp 🌿 22€/31€

WARM STARTERS

Cherry tomato tatin 🌿

With hollandaise sauce and parmesan cheese28€

Aubergine, yoghurt and stracciatella (Vegan option available)

Roasted aubergine with yoghurt emulsion, "stracciatella" and pistachios 🌿 19€/26€

Grilled artichokes (Vegetarian option available)

Low temperature egg, iberian ham and french fries 🌿 20€/29€

Ricotta Ravioli 🌿

With zucchini cream from our garden and their sautéed flowers28€

RICE DISHES "A LA LLAUNA"

Lobster

"Abanda" broth-based rice finished on josper embers48€

Octopus and Iberian pork

Sea and mountain wit hints of smoke and spiced flavours44€

FISH

Sea Bass

Coal roasted, warm salad with tomato pesto and cauliflower puree44€

Turbot

With emulsion of its thorns and sauteed mangetout41€

MEATS

Shank of Lamb

With "sobrasada" hummus, rosemary yoghurt and Raz hannout sauce38€

Poulard supreme

Stuffed with foie and ceps with apricot puree38€

Iberian "Secreto"

Served with grilled lettuce hearts, orange vinaigrette and oriental pork sauce38€

GARNISHES

Home-made french fries7,5€

Mallorcan "Patató"9€

Glazed carrots9€

Roasted red peppers "Escalivada"9€

Mix salad9€

A SWEET END

Castell Lemon Tarte 🏠

Our renewed version made with lemons from our garden18€

Yoghurt, strawberries and basil 🏠

Yoghurt parfait with strawberry and basil jelly16€

Chocolate and passion fruit

Melting 70% chocolate ingot with thick passion fruit passion soup16€

Cheese Selection

Sheep, goat and cow18€

ON REQUEST (At least 24 hours in advance)

Whole piece of wild fish ➡️🍴

Grilled or Salt crust cooked (2 persons)MarketPrice

Balearic lobster ➡️🍴

Served grill or in a thermidor (served in Sa Clastra)MarketPrice

Red prawns ➡️🍴

From the andratx "lonja" to the grillMarketPrice

Rib Eye on the Bone

(1,2 Kg. aprox. Charcoal grilled Dry Aged Beef)MarketPrice

Beef Wellington

(mínimo 2 persons) Served in Sa Clastra95€/pp

Black Angus Beef Rib

Low-temperature stew with honey glaze45€

WWW.CASTELSONCLARET.COM