



OLIVERA

Restaurant [o li 'βe 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 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. / 50g.220€/310€

Castell Caesar Salad

With homemade Caesar dressing, guanciale / and breaded chicken18€/22€

Kale Salad 🌿

Kale dressed with pistachio vinaigrette, cumin, dried fruits,

matcha tea and vegan feta cheese22€

Acorn-fed Iberian ham

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

Andalusian Gazpacho 🌿

Cold soup made with seasonal tomatoes accompanied by Mallorcan Trampó19€

Simmental beef tartare

Served with flaky bread and foie38€

Red Tuna *(seasoned with ponzu and wakame seaweed)*

Ventresca carpaccio (Chutoro)32€

Ceviche de bogavante (Vegan option available)

With avocado, mango and "Leche de tigre" 🌿 24€/32€

Burratina 🌿

Served with local tomato and rocket salad28€

Watermelon salad 🌿

Greek style. With cucumber, kalamata olives and lemon vinaigrette22€

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€

Calamar charcoal-grilled

With pepper emulsion 32€

Brochette of free-range chicken

Served with hummus, spiced honey and yoghurt..... 21€

Fresh pasta

With pesto sauce and rocket leaves 21€

GARNISHES

Home-made french fries 7,5€

Glazed Carrots 9€

Mix salad 9€

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

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 soup16€

National Cheese Selection

Sheep, goat and cow18€

SYMBOLS:

 Home-made

 Local Meat

 Local Fish

 Vegetarian / Vegan

WWW.CASTELSONCLARET.COM

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