

OLIVA

THE VIBRANT TASTE OF SPAIN

Growing up in a family renowned for its culinary brilliance, kitchens were the natural habitat for David Ibarboure. The Michelin-starred chef honed his craft in prestigious restaurants in London and Hong Kong, becoming known for his contemporary twists on Spanish classics. Establishing his fame around the world, he returned home to Southern France to open his own restaurant, BriKetenia, specialising in Basque cuisine.

His dishes blend the divine aromas of traditional Spanish cuisine with modern Mediterranean, creating a world of unique flavour. Embracing the sun-infused flavours of rich Andalusian cuisine, Ibarboure's menus are a gastronomic pleasure. Oliva's relaxed ambience and charming setting are the perfect place to unwind and enjoy his inspired Spanish creations.



ENTRANTES / STARTERS

TAPAS PARA EMPEZAR / TAPAS TO START

VG	Gazpacho Soup with basil oil and vegetables Gazpacho-Suppe mit Basilikumöl und Gemüse Soupe gaspacho à l'huile de basilic et légumes	15€
GF DF	Alinados Tomatoes with tuna chunks, onion, herb oil and olive powder Alinados-Tomaten mit Thunfischstücken, Zwiebeln, Kräuteröl und Olivenpulver Tomates Alinados avec morceaux de thon, oignon, huile d'herbes et poudre d'olive	17€
V GF	Patatas Bravas with spicy sauce and sour cream Patatas Bravas mit scharfer Sauce und Sauerrahm Patatas bravas avec sauce épicée et crème sure	17€
VG GF	Tortilla de Patatas with onions, Padron peppers and fresh herb salad Tortilla de Patatas mit Zwiebeln, Paprika Padron und frischem Kräutersalat Tortilla de patatas aux oignons, poivrons Padron et salade d'herbes fraîches	17€
GF DF	Sea Bass Tiradito with mango, passion fruit, beetroot, and crispy quinoa Wolfsbarsch-Tiradito mit Mango, Maracuja, roter Bete und knusprigem Quinoa Tiradito de bar à la mangue, fruit de la passion, betterave et quinoa croustillant	20€
DF	Shrimps al Pil Pil with garlic, toasted bread and paprika Garnelen al pil pil mit Knoblauch, geröstetem Brot und Paprika Crevettes al pil pil à l'ail, pain grillé et paprika	24€
	Las Croquetas de Jamon Iberico with red pepper salsa Las croquetas de Jamon Iberico mit Paprikasalsa Las croquetas de Jamon Iberico avec salsa de poivrons rouges	23€
	Chicken Empanadas with guacamole and sour cream Hühnchen-Empanadas mit Guacamole und Sauerrahm Empanadas au poulet avec guacamole et crème sure	20€
DF	Jamon Iberico with peppers, hazelnuts, parsley and toasted bread Jamon Iberico mit Paprika, Haselnüssen, Petersilie und geröstetem Brot Jamon Ibérique aux poivrons, noisettes, persil et pain grillé	25€

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*May contain traces / EF egg free option

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PLATOS PRINCIPALES / MAIN COURSES

VERDURAS / VEGETABLES

VG GF	Roasted vegetable roots, pistachio and truffle sauce Gerostete Gemusewuryeln, Pistayien und Truffelsauce Racines de legumes roties, sauce pistache et truffle	23€
V	Pasta Peperonata with romesco, peppers, peas and Payoyo cheese Pasta Peperonata mit Romesco, Paprika, Erbsen und Payoyo Kase Pates Peperonata au romesco, poivrons, petits pois et fromage Payoyo	25€
V GF	Pan-fried Vegetables with broad beans, garlic chips and carrot cream Gebratenes Gemüse mit Saubohnen, Knoblauchchips und Karottencreme Légumes poêlés aux fèves, chips d'ail et crème de carottes	25€

ARROZ / RICE

GF	Arroz Caldoso with sea bass, corn, lime and chilli Arroz Caldoso mit Wolfsbarsch, Mais, Limette und Chili Arroz caldoso au bar, maïs, citron vert et piment	33€
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PESCADOS Y MARISCOS / FISH & SEAFOOD

DF	Calamari alla Plancha with parsley gremolata, spicy chorizo, sautéed baby zucchini and squid ink vinaigrette Calamari alla plancha mit Petersilien-Gremolata, würziger Chorizo, sautierten Baby-Zucchini und Tintenfisch-Vinaigrette Calmars à la plancha avec gremolata de persil, chorizo épicé, sauté de courgettes et vinaigrette à l'encre de seiche	32€
DF	Croaker miller fish fillet al pipil with lentils and chorizo Croaker Miller Fischfilet al Pipil nit Linsen und Chorizo Filet de poisson meunier courdine al pipil aux lentils et chorizo	33€

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PLATOS PRINCIPALES / MAIN COURSES

AVES Y CARNES / POULTRY AND MEAT

V GF	Pisto alla Catalana with roasted vegetables, egg, white cheese and olives Pisto alla Catalana mit gebratenem Gemüse, Ei, Weißkäse und Oliven Pisto alla Catalana avec légumes rôtis, œuf, fromage blanc et olives	26€
	Beef Tagliata with crispy jamon, potato fondant, cream cheese and gravy sauce Rindfleisch-Tagliata mit knusprigem Jamon, Kartoffelfondant, Frischkäse und Soße Tagliata de bœuf avec jambon croustillant, fondant de pommes de terre, fromage à la crème et sauce au jus de viande	40€
DF	Muslo de Pollo with paprika, roasted carrots and nuts salad Hähnchenschenkel mit Paprika, gerösteten Karotten und Nussalat Cuisse de poulet au paprika, carottes rôties et salade de noix	32€
DF	Lomo de Cerdo with romesco cream and Spanish potatoes Schweinelende mit Romesco-Creme und spanischen Kartoffeln Longe de porc à la crème de romesco et pommes de terre espagnoles sauce	35€

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POSTERS / DESSERTS

A SWEET EPILOGO / A SWEET EPILOGUE

V	Churros with sugar, cinnamon and chocolate sauce Churros mit Zucker, Zimt und Schokolade den sauce Churros au sucre, cannelle et sauce au chocolat	14€
	Turrón candy with chocolate grenache Turrón-Bonbons mit Schokoladen-Grenache Bonbons turrón au chocolat grenache	14€
	Lemon and Lime Cream with crumble, coconut meringue and yogurt ice cream Zitronen-Limetten-Creme mit Crumble, Kokos-Baiser und Joghurteis Crème au citron et citron vert avec crumble, meringue à la noix de coco et glace au yaourt	14€
VG GF	Antioxidant fruit salad with almonds and lime dressing Antioxydativer Obstsalat mit Mandeln und Limettendressing Salade de fruits antioxydante aux amandes et vinaigrette au citron vert	14€
V GF*	Ice Cream Selection, vanilla, chocolate, banana and strawberry Eisauswahl, Vanille, Schokolade, Banane und Erdbeere Sélection de glaces, vanille, chocolat, banane et fraise	5€
VG GF*	Sorbet Selection, mango and lime Sorbet-Auswahl, Mango und Limette Assortiment de sorbets, mangue et citron	5€

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VEGAN MENU

ENTRANTES / STARTERS

	Gazpacho Soup with olive oil and vegetables	15€
	Gazpacho-Suppe mit Olivenöl und Gemüse Soupe gaspacho à l'huile d'olive et légumes	
GF	Alinados Tomatoes with onion, herb oil and olive powder	17€
	Alinados-Tomaten mit Zwiebeln, Kräuteröl und Olivenpulver Tomates Alinados avec oignon, huile d'herbes et poudre d'olive	
GF	Patatas Bravas with spicy sauce	17€
	Patatas Bravas mit würziger Sauce Patatas bravas sauce piquante	

PLATOS PRINCIPALES / MAIN COURSES

GF	Pisto alla Catalana with roasted vegetables, vegan cheese and olives	26€
	Pisto alla Catalana mit gebratenem Gemüse, veganem Käse und Oliven Pisto alla Catalana aux légumes rôtis, fromage végétalien et olives	
GF	Brothy Rice with fennel, lime and saffron	24€
	Reisbrühe mit Fenchel, Limette und Safran Riz bouillon au fenouil, citron vert et safran	

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VEGAN MENU

A SWEET EPILOGO / A SWEET EPILOGUE

GF	Melon Mojito with lime sorbet Melonen-Mojito mit Limettensorbet Mojito melon et sorbet citron vert	14€
GF	Antioxidant fruit salad with almonds and lime dressing Antioxidativer Obstsalat mit Mandeln und Limettendressing Salade de fruits antioxydante aux amandes et vinaigrette au citron vert	14€
GF*	Sorbet Selection, mango and lime Sorbet-Auswahl, Mango und Limette Assortiment de sorbets, mangue et citron	5€

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