

DINNER MENU

Embark on a one-of-a-kind culinary journey as you savour the finest flavours of Spain. Choose from an array of classic Spanish dishes, with a stunning menu curated by two Michelin-star chef Andoni Luis Aduriz, ranked as one of the world's 100 most creative people by Forbes magazine.

Originally from San Sebastián, Chef Aduriz offers a fresh perspective on traditional Spanish cuisine, reinterpreting classic recipes with a contemporary touch. His flavorful, fresh, and well-balanced menu showcases meticulous craftsmanship, celebrating the textures and tastes of Spain. Best enjoyed in Oliva's warm and inviting atmosphere, this experience invites you to savor the best of Iberian tradition with comforting, flavor-packed dishes that offer a modern twist.



Entrantes

TAPAS PARA EMPEZAR- TAPAS TO START

VG DF*	Empanadas Handcrafted vegetable pastries with avocado cream and tomato Handgefertigtes Gemüsegebäck mit Avocadocreme und Tomate	18€
VG GF*	Padron Peppers Fried peppers with salt flakes Gebratene Paprika mit Salzflocken	17€
GF*	Patatas Bravas Crispy potatoes with spicy mayo and tomato sauce Knusprige Kartoffeln mit pikanter Mayo und Tomatensauce	18€
GF*	Tortilla de Patata Creamy Spanish omelette with potatoes and aioli Cremiges spanisches Omelett mit Kartoffeln und Aioli	21€
V GF*	Salmorejo y Huevo Cold tomato soup with soft boiled egg and olive oil Kalte Tomatensuppe mit weich gekochtem Ei und Olivenöl	18€
DF GF*	Cogollos con Anchoas Little gem lettuce with anchovies, smoked pancetta and shallot vinaigrette Kleiner Kopfsalat mit Sardellen, geräucherter Pancetta und Schalottenvinaigrette	18€
DF GF*	Ensaladilla Russa Refreshing vegetables mayonnaise with confit tuna, anchovies and shrimps Erfrischende Gemüsemayonnaise mit konfitiertem Thunfisch, Sardellen und Krabben	14€

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Entrantes

TAPAS PARA EMPEZAR - TAPAS TO START

DF GF*	Alcachofa de España Artichokes confit with cured Iberico pancetta and pinenuts Artischocken-Confit mit gepökeltem Iberico-Pancetta und Pinienkernen	22€
DF GF*	Esqueixada de Bacalao Shredded smoked cod with tomatoes, onions and olives Geschnetzelter geräucherter Kabeljau mit Tomaten, Zwiebeln und Oliven	20€
DF GF*	Gambas al Ajillo Spanish garlic shrimps with chili and smoked paprika Spanische Knoblauch-Garnelen mit Chili und geräuchertem Paprika	19€
VG GF*	Tomate Tomatada Fresh tomatoes variety with charred tomato cream and virgin olive oil Frische Tomatensorte mit gebratener Tomatencreme und nativem Olivenöl	18€
DF GF*	Atun con Ajoblanco Marinated tuna slices with almonds and orange Marinierte Thunfischscheiben mit Mandeln und Orange	22€
	Buñuelos de Bacalao Creamy cod croquettes with aioli sauce and parsley Sahnige Kabeljaukroketten mit Aioli-Sauce und Petersilie	21€
GF*	Pulpo Mojo Rojo Octopus with baby potatoes and mojo rojo sauce Oktopus mit Babykartoffeln und Mojo-Rojo-Sauce	22€

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Platos Principales

MAIN COURSES

Verduras-Vegetables

GF* VG	Raíces Asadas Roasted roots with celeriac cream and herbs Gebratene Wurzeln mit Knollenselleriecreme und Kräutern	18€
V	Pasta con Piperrada y Queso Fresco Roasted peppers sauce with soft cheese and peas Gebratene Paprikasauce mit Weichkäse und Erbsen	20€

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Platos Principales

MAIN COURSES

Arroz-Rice

GF*	Paella con Pollo Paella with chicken, garrofon beans and artichokes Paella mit Huhn, Bohnen und Artischocken	25€
GF*	Paella de Mariscos Seafood paella with prawns, mussels and calamar Meeresfrüchte-Paella mit Garnelen, Muscheln und Tintenfisch	25€
GF* VG	Paella de Verduras Paella with vegetables, garrofon beans, artichokes and asparagus Paella mit Gemüse, Garrofonbohnen, Artischocken und Spargel	25€

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Platos Principales

MAIN COURSES

Pescados y Mariscos - Fish & Seafood

GF* DF	Bacalao en Salsa Verde Tender cod fillet with herbal green sauce, potatoes and clams Zartes Kabeljaufilet mit grüner Kräutersauce, Kartoffeln und Venusmuscheln	26€
GF* DF	Pescado a la Brasa Grilled seabass with piquillos pil pil and grilled avocado Gegrillter Wolfsbarsch mit Piquillos pil pil und gegrillter Avocado	26€
GF* DF	Atun con Tomate Tuna fillet with refreshing tomatoes salad and olives Thunfischfilet mit erfrischendem Tomatensalat und Oliven	23€

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Platos Principales

MAIN COURSES

Aves y Carnes-Poultry and Meat

GF*	Pluma Iberica Iberico pork pluma with charred piquillos and crispy layered potatoes Iberico-Schweinefleischpluma mit verkohlten Piquillos und knusprigen Kartoffelschichten	26€
GF* DF	Pollo a la Parilla Juicy chicken thigh with carrot hummus, romesco sauce and hazelnut chimichurri Saftige Hähnchenschenkel mit Karotten-Hummus, Romesco-Sauce und Haselnuss-Chimichurri	26€
GF* DF	Pollo con Gambas Surf & turf with chicken, prawns, caramelized shallots and crustacean sauce Surf & Turf mit Huhn, Garnelen, karamellisierten Schalotten und Krustentiersauce	24€
	Vacio de ternera barbacoa Grilled beef steak with savory churros and Choron sauce Gegrilltes Rindersteak mit herzhaften Churros und Choron-Sauce	28€
GF* DF	Chuletillas de Cordero a la Brasa Lamb chops with crushed potatoes and romesco verde Lammkoteletts mit zerstampften Kartoffeln und Romesco verde	26€

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Postres

DULCE EPILOGO - SWEET EPILOGUE

V	Tarta de Queso Vasca Traditional Basque cheesecake with forest fruit sauce Traditioneller baskischer Käsekuchen mit Waldfruchtsauce	14€
GF* VG	Crema Catalana Smooth Catalanian custard with honey glaze Zarter katalanischer Pudding mit Honigglasur	14€
V	Churros Churros with chocolate sauce and Chantilly Churros mit Schokoladensauce und Chantilly	12€
GF* VG	Arroz con Leche Rice pudding with citrus caramel powder and rice milk Milchreis mit Zitruskaramellpulver und Reismilch	12€

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Postres

DULCE EPILOGO - SWEET EPILOGUE

GF* VG	Frutas Frescas Fresh seasonal fruit salad Frischer Obstsalat der Saison	10€
V	Helados Ice cream variety (vanilla, chocolate, strawberry, banana) Eissorten (Vanille, Schokolade, Erdbeere, Banane)	3€
GF* VG	Sorbetes Sorbet choice (lime, mango) Sorbet nach Wahl (Limette, Mango)	5€

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Vegan Menu

Entrantes

TAPAS PARA EMPEZAR- TAPAS TO START

	Empanada	12€
	Handcrafted vegetables pastries with avocado cream and tomato Handgefertigtes Gemüsegebäck mit Avocadocreme und Tomate	
GF*	Padron peppers	12€
	Fried peppers with salt flakes Gebratene Paprika mit Salzflocken	
GF*	Patatas Bravas	10€
	Crispy potatoes with spicy tomato sauce Knusprige Kartoffeln mit pikanter Tomatensauce	
GF*	Salmorejo	13€
	Cold tomato soup with olive oil Kalte Tomatensuppe mit Olivenöl	
GF*	Tomate Tomatada	12€
	Fresh tomatoes variety with charred tomato cream and virgin olive oil Frische Tomatensorte mit gebratener Tomatencreme und nativem Olivenöl	
GF*	Ensalada de Cogollos	11€
	Little gem lettuce with shallot vinaigrette Kleiner Kopfsalat mit Schalottenvinaigrette	
GF*	Alcachofa de España	12€
	Artichokes confit with lemon and pine nuts Artischocken-Confit mit Zitrone und Pinienkernen Confit	

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Vegan Menu

Platos Principales

PLATOS PRINCIPALES - MAIN COURSES

GF*	Raíces Asadas Roasted roots with celeriac cream and herbs Racines rôties avec crème de céleri et fines herbes	20€
	Pasta con Piperrada Roasted peppers sauce with peas Sauce aux poivrons rôtis et petits pois	20€
GF*	Paella de Verduras Paella with vegetables, garrofon beans, artichokes and asparagus Paella de légumes, haricots garrots, artichauts et asperges	20€

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Vegan Menu

Postres

DULCE EPILOGO - SWEET EPILOGUE

GF*	Arroz con Leche Rice pudding with citrus caramel powder and rice milk Riz au lait avec poudre de caramel aux agrumes et lait de riz	10€
GF*	Frutas Frescas Fresh seasonal fruit salad Salade de fruits frais de saison	10€
GF*	Sorbetes Sorbet choice (lime, mango) Sorbet au choix (citron vert, mangue)	5€

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Toddlers Menu

VG GF*	Cream of green vegetables and olive oil Crema de verduras verdes y aceite de oliva Creme aus grünem Gemüse und Olivenöl Olivenöl	10€
GF* DF	Cream of chicken, potato and carrots Crema de pollo, patatas y zanahorias Hühner-, Kartoffel- und Karottencremesuppe	10€
GF* DF	Cream of poached fish fillet, zucchini, carrots and potatoes Crema de filete de pescado escalfado, calabacín, zanahorias y patatas Creme von pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln	10€
VG GF*	Cream of seasonal fruits Crema de frutas de temporada Creme aus Früchten der Saison	10€

All of our "Toddler's menu" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added.

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Kids Menu

Entrantes

TAPAS PARA EMPEZAR- TAPAS TO START

VG DF*	Empanadas Handcrafted vegetable pastries with avocado cream and tomato Handgefertigtes Gemüsegebäck mit Avocadocreme und Tomate	12€
GF*	Tortilla de Patata Creamy Spanish omelette with potatoes and aioli Cremiges spanisches Omelett mit Kartoffeln und Aioli	14€
VG GF*	Tomate Tomatada Fresh tomatoes variety with charred tomato cream and virgin olive oil Frische Tomatenvariationen mit verkohlter Tomatencreme und nativem Olivenöl	12€
	Buñuelos de Bacalao Creamy cod croquettes with aioli sauce and parsley Sahnige Kabeljaukroketten mit Aioli-Sauce und Petersilie	14€

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Kids Menu

Platos Principales

MAIN DISHES

V	Pasta con Piperrada y Queso Fresco Roasted peppers sauce with soft cheese and peas Gebratene Paprikasauce mit Weichkäse und Erbsen	22€
DF GF*	Grilled seabass fillet Grilled Seabass fillet with piquillos pil pil and grilled avocado Gegrilltes Wolfsbarschfilet mit Piquillos pil pil und gegrillter Avocado	20€
DF GF*	Pollo a la Parilla Juicy chicken thigh with carrot hummus, romesco sauce and hazelnut chimichurri Saftige Hähnchenschenkel mit Karotten-Hummus, Romeso-Sauce und Haselnuss-Chimichurri	20€
GF*	Pluma Iberica Iberico pork pluma with charred piquillos and crispy layered potatoes Iberico-Schweinefleischpluma mit verkohlten Piquillos und knusprigen Kartoffelschichten	22€
	Hamburguesa de Ternera Kids beef burger with tomato, lettuce and French fries Kinder-Rindfleisch-Burger mit Tomate, Salat und Pommes frites	18€
V	Pizza margarita With Mozzarella and tomato sauce Mit Mozzarella und Tomatensauce	16€
V	Pasta Penne With tomato or Bolognese sauce Mit Tomaten- oder Bolognesesauce	18€
	Croquetas de Pescado Fish croquets with French fries Fischkroketten mit Pommes frites	14€
	Nuggets de Pollo Chicken nuggets with French fries Chicken Nuggets mit Pommes frites	14€

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Kids Menu

Postres

DESSERTS

V	Churros Churros with chocolate sauce and Chantilly Churros mit Schokoladensauce und Chantilly	10€
GF* VG	Frutas Frescas Fresh seasonal fruit salad Frischer Obstsalat der Saison	10€
V	Helados Ice cream variety (vanilla, chocolate, strawberry, banana) Eissorten (Vanille, Schokolade, Erdbeere, Banane)	5€

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