

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 Pâtisseries artisanales aux légumes, à la crème d'avocat et à la tomate	18€
VG GF*	Padron Peppers Fried peppers with salt flakes Poivrons frits avec des flocons de sel	17€
GF*	Patatas Bravas Crispy potatoes with spicy mayo and tomato sauce Pommes de terre croustillantes avec mayo épicée et sauce tomate	18€
GF*	Tortilla de Patata Creamy Spanish omelette with potatoes and aioli Omelette espagnole crémeuse avec pommes de terre et aioli	21€
V GF*	Salmorejo y Huevo Cold tomato soup with soft boiled egg and olive oil Soupe froide de tomates avec un œuf mollet et de l'huile d'olive	18€
DF GF*	Cogollos con Anchoas Little gem lettuce with anchovies, smoked pancetta and shallot vinaigrette Laitue avec anchois, pancetta fumée et vinaigrette à l'échalote	18€
DF GF*	Ensaladilla Russa Refreshing vegetables mayonnaise with confit tuna, anchovies and shrimps Mayonnaise rafraîchissante aux légumes avec du thon confit, des anchois et des crevettes	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 Artichauts confits à la pancetta ibérique et aux pignons de pin	22€
DF GF*	Esqueixada de Bacalao Shredded smoked cod with tomatoes, onions and olives Morue fumée effilochée avec tomates, oignons et olives	20€
DF GF*	Gambas al Ajillo Spanish garlic shrimps with chili and smoked paprika Crevettes espagnoles à l'ail, au piment et au paprika fumé	19€
VG GF*	Tomate Tomatada Fresh tomatoes variety with charred tomato cream and virgin olive oil Variété de tomates fraîches à la crème de tomates carbonisées et à l'huile d'olive vierge	18€
DF GF*	Atun con Ajoblanco Marinated tuna slices with almonds and orange Tranches de thon mariné aux amandes et à l'orange	22€
	Croquetas de Bacalao Creamy cod croquettes with aioli sauce and parsley Croquettes de cabillaud crémeuses avec sauce aioli et persil	21€
GF*	Pulpo Mojo Rojo Octopus with baby potatoes and mojo rojo sauce Poulpe avec pommes de terre grelots et sauce mojo rojo	22€

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Platos Principales

MAIN COURSES

Verduras-Vegetables

GF* VG	Raíces Asadas Roasted roots with celeriac cream and herbs Racines rôties à la crème de céleri-rave et aux herbes	18€
V	Pasta con Piperrada y Queso Fresco Roasted peppers sauce with soft cheese and peas Sauce aux poivrons grillés avec fromage frais et petits pois	20€

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Platos Principales

MAIN COURSES

Arroz-Rice

GF*	Paella con Pollo Paella with chicken, garrofon beans and artichokes Paella au poulet, haricots rouges et artichauts	25€
GF*	Paella de Mariscos Seafood paella with prawns, mussels and calamar Paella aux fruits de mer avec crevettes, moules et calamar	25€
GF* VG	Paella de Verduras Paella with vegetables, garrofon beans, artichokes and asparagus Paella aux légumes, haricots rouges, artichauts et asperges	25€

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Platos Principales

MAIN COURSES

Pescados y Mariscos - Fish & Seafood

GF* DF	Bacalao al Pil Pil Tender cod fillet with Pil Pil sauce , lentils , spicy chorizo , peppers and Lime - Tajine Tendre filet de cabillaud à la sauce Pil Pil, lentilles, chorizo épicé, poivrons et citron vert - Tajine	26€
GF* DF	Pescado a la Brasa Grilled seabass with piquillos pil pil and grilled avocado Loup de mer grillé avec piquillos pil pil et avocat grillé	26€
GF* DF	Atun con Tomate Tuna fillet with refreshing tomatoes salad and olives Filet de thon avec salade de tomates rafraîchissante et olives	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 Pluma de porc ibérique avec piquillos carbonisés et pommes de terre en couches croustillantes	26€
GF* DF	Pollo a la Parilla Juicy chicken thigh with carrot hummus, romesco sauce and hazelnut chimichurri Cuisse de poulet juteuse avec houmous de carottes, sauce romesco et chimichurri aux noisettes	26€
GF* DF	Pollo con Gambas Surf & turf with chicken, prawns, caramelized shallots and crustacean sauce Surf & turf avec poulet, crevettes, échalotes caramélisées et sauce aux crustacés	24€
	Tagliata de ternera barbacoa Grilled beef tagliata with savory churros and Choron sauce Steak de bœuf grillé avec churros savoureux et sauce Choron	28€
GF* DF	Chuletillas de Cordero a la Brasa Lamb chops with crushed potatoes and romesco verde Côtelettes d'agneau avec pommes de terre écrasées et romesco verde	26€

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Postres

DULCE EPILOGO - SWEET EPILOGUE

V	Tarta de Queso Vasca Traditional Basque cheesecake with forest fruit sauce Gâteau au fromage traditionnel basque avec sauce aux fruits des bois	14€
GF* VG	Crema Catalana Smooth Catalan custard with honey glaze Crème pâtissière catalane onctueuse avec glaçage au miel	14€
V	Churros Churros with chocolate sauce and Chantilly Churros avec sauce au chocolat et Chantilly	12€
GF* VG	Arroz con Leche Rice pudding with citrus caramel powder and rice milk Riz au lait avec de la poudre de caramel aux agrumes et du lait de riz	12€

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Postres

DULCE EPILOGO - SWEET EPILOGUE

GF* VG	Frutas Frescas Fresh seasonal fruit salad Salade de fruits frais de saison	10€
V	Helados Ice cream variety (vanilla, chocolate, strawberry, banana) Variété de glace (vanille, chocolat, fraise, banane)	3€
GF* VG	Sorbetes Sorbet choice (lime, mango) Sorbet au choix (citron vert, mangue))	5€

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Vegan Menu

Entrantes

TAPAS PARA EMPEZAR- TAPAS TO START

	Empanada	12€
	Handcrafted vegetables pastries with avocado cream and tomato Pâtisseries artisanales aux légumes, à la crème d'avocat et à la tomate	
GF*	Padron peppers	12€
	Fried peppers with salt flakes Poivrons frits avec des flocons de sel	
GF*	Patatas Bravas	10€
	Crispy potatoes with spicy tomato sauce Pommes de terre croustillantes à la sauce tomate épicée	
GF*	Salmorejo	13€
	Cold tomato soup with olive oil Soupe froide de tomates à l'huile d'olive	
GF*	Tomate Tomatada	12€
	Fresh tomatoes variety with charred tomato cream and virgin olive oil Variété de tomates fraîches à la crème de tomates carbonisées et à l'huile d'olive vierge	
GF*	Ensalada de Cogollos	11€
	Little gem lettuce with shallot vinaigrette Laitue de petite taille avec vinaigrette à l'échalote	
GF*	Alcachofa de España	12€
	Artichokes confit with lemon and pine nuts Artichauts confits au citron et aux pignons de pin	

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Vegan Menu

Platos Principales

PLATOS PRINCIPALES - MAIN COURSES

GF*	Raíces Asadas Roasted roots with celeriac cream and herbs Racines rôties à la crème de céleri-rave et aux herbes	20€
	Pasta con Piperrada Roasted peppers sauce with peas Sauce aux poivrons grillés et aux petits pois	20€
GF*	Paella de Verduras Paella with vegetables, garrofon beans, artichokes and asparagus Paella aux légumes, haricots rouges, 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 Crème de légumes verts à l'huile d'olive	10€
GF* DF	Cream of chicken, potato and carrots Crema de pollo, patatas y zanahorias Crème de poulet, pommes de terre et carottes	10€
GF* DF	Cream of poached fish fillet, zucchini, carrots and potatoes Crema de filete de pescado escalfado, calabacín, zanahorias y patatas Filet de poisson poché à la crème, courgettes, carottes et pommes de terre	10€
VG GF*	Cream of seasonal fruits Crema de frutas de temporada Crème de fruits de 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 Biscuits aux légumes faits main avec crème d'avocat et tomate	12€
GF*	Tortilla de Patata Creamy Spanish omelette with potatoes and aioli Omelette espagnole crémeuse avec pommes de terre et aioli	14€
VG GF*	Tomate Tomatada Fresh tomatoes variety with charred tomato cream and virgin olive oil Tomates fraîches variées à la crème de tomates grillées et à l'huile d'olive vierge	12€
	Croquetas de Bacalao Creamy cod croquettes with alioli sauce and parsley Croquettes de cabillaud crémeuses avec sauce aioli et persil	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 Sauce aux poivrons grillés avec fromage frais et petits pois	22€
DF GF*	Grilled seabass fillet Grilled Seabass fillet with piquillos pil pil and grilled avocado Filet de bar grillé avec piquillos pil pil et avocat grillé	20€
DF GF*	Pollo a la Parilla Juicy chicken thigh with carrot hummus, romesco sauce and hazelnut chimichurri Cuisse de poulet juteuse avec houmous de carottes, sauce romesco et chimichurri aux noisettes	20€
GF*	Pluma Iberica Iberico pork pluma with charred piquillos and crispy layered potatoes Pluma de porc ibérique avec piquillos carbonisés et pommes de terre en couches croustillantes	22€
	Hamburguesa de Ternera Kids beef burger with tomato, lettuce and French fries Kids beef burger avec tomate, laitue et frites	18€
V	Pizza margarita With Mozzarella and tomato sauce Avec mozzarella et sauce tomate	16€
DF	Pasta Rigatoni With tomato or Bolognese sauce Avec sauce tomate ou bolognaise	18€
DF	Croquetas de Pescado Fish sticks with French fries Croquets de poisson avec frites	14€
DF	Nuggets de Pollo Chicken nuggets with French fries Nuggets de poulet avec frites	14€

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Kids Menu

Postres

DESSERTS

V	Churros Churros with chocolate sauce and Chantilly Churros avec sauce au chocolat et Chantilly	10€
GF* VG	Frutas Frescas Fresh seasonal fruit salad Salade de fruits frais de saison	10€
V	Helados Ice cream variety (vanilla, chocolate, strawberry, banana) Variété de glace (vanille, chocolat, fraise, banane)	5€

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