

DINNER MENU

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.



ikos[™]
RESORTS

STARTERS

Few Tapas to Start

GF*	Mediterranean salad, spinach , avocado , fennel , kumquat , anchovies and parmesan tuille Mediterraner Salat, Spinat, Avocado, Fenchel, Kumquat, Anchovis und Parmesan-Tuille Salade méditerranéenne, épinards, avocat, fenouil, kumquat, anchois et tuile au parmesan	17€
DF GF*	Gazpacho soup with Jerez vinegar, eggs and dry ham Gazpacho-suppe mit eiern aus Jerez-essig und trockenem schinken Soupe gazpacho aux oeufs au vinaigre de Jerez et jambon sec	16€
V GF*	Grilled smoked baby gem salad with confit tomatoes, queso fresco and caper olive vinaigrette Gegrillter geräucherter Baby-Edelstein-Salat mit Confit-Tomaten, Queso-Fresco und Kapern-Oliven-Vinaigrette Salade de petits joyaux fumés grillés avec tomates confites, queso fresco et vinaigrette aux olives et aux câpres	17€
	Las Croquetas de jamon Iberico, red pepper sauce Kroketten mit iberischem Schinken, Paprikasoße Croquettes de jambon ibérique, sauce au poivron rouge	18€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

* May contain traces

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STARTERS

Few Tapas to Start

DF	Chicken empanadas with avocado and tomato sauce Hühnchen-empanadas mit avocado und tomatensauce Empanadas au poulet avec avocat et sauce tomate	18€
V GF*	Patatas Bravas with spicy sauce Patatas Bravas mit scharfer sauce Patatas Bravas sauce piquante	18€
GF*	Tomatoes aliñados with ham or tuna Gewürzte Tomaten mit Schinken oder Thunfisch Tomates assaisonnées au jambon ou au thon	17€
DF*	Tuna Tiradito with chimichurri, ginger, onion, lime and soy sauce Thunfisch-Tiradito mit chimichurri, ingwer, zwiebeln, limette und sojasauce Tiradito de thon avec chimichurri, gingembre, oignon, citron vert et sauce soja	19€
DF*	Shrimp al pil pil, with garlic and paprika Garnelen al pil pil, knoblauch und paprika Crevettes al pilpil, ail et paprika	18€
GF*	Sauted scallops with herb butter, asparagus, chili oil, lime and celery cream Gebratene Jakobsmuscheln mit Kräuterbutter, Spargel, Chili-Öl, Limette und Selleriecreme Noix de Saint-Jacques sautées au beurre d'herbes, asperges, huile de chili, citron vert et crème de céleri	18€

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THE LAND

VG GF*	Cauliflower steak with spicy curry sauce and raisins gel Blumenkohlsteak mit pikanter Currysauce und Rosinengel Steak de chou-fleur avec sauce curry épicee et gel de raisins secs	26€
V	Pan fried vegetables with mashed potatoes, romesco sauce and garlic chips Gebratenes gemüse mit kartoffelpüree, romesco sauce und knoblauchchips Légumes poêlés avec purée de pommes de terre, sauce romesco et chips d'ail	26€
	Grilled Iberico pork fillet, mushroom puree, grilled corn and Bacon sauce Gegrilltes Iberico-Schweinefilet, Pilzpüree, gegrilltem Mais und Specksauce Filet de porc ibérique grillé, purée de champignons, maïs grillé et sauce au bacon	32€

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THE LAND

GF*	Grilled beef, baby potatoes, Padron peppers and Spanish red wine sauce Gegrilltes Rindfleisch, Babykartoffeln, Padron-Paprika und spanische Rotweinsauce Bœuf grillé, pommes de terre grelots, poivrons Padron et sauce au vin rouge espagnol	34€
	Chicken fillet with paprika and lemon accompanied with carrots variation and chicken juz Hühnerfilet mit paprika und zitrone, begleitet von karottenvariationen Filet de poulet au paprika et citron accompagné d'une variation de carottes	30€

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THE SEA

DF*	Grouper fillet a la Española with piquillo confit and mixed vegetables Zackenbarschfilet a la Española mit Piquillo-Confit und gemischtem Gemüse Filet de mérou a la Española avec confit de piquillos et mélange de légumes	28€
DF GF*	Cod fillet with pil pil sauce, lentils, roasted peppers and lime-tajine Kabeljaufilat mit pil pil-sauce, gerösteter paprika und limetten-tajine Dos de cabillaud sauce pil pil, poivrons rôtis et tajine citron vert	28€
GF*	"Arroz caldoso" with sea food, corn, lime and chili Paella "Arroz caldoso" mit Meeresfrüchten, Mais, Limette und Chili "Arroz caldoso" avec fruits de mer, maïs, citron vert et piment	24€

Please choose the style of dough you prefer - American or Italian

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DESSERTS

V	Traditional churros with chocolate ganache and whipped cream Churros mit schokoladenganache und Schlagsahne Churros avec ganache au chocolat et chantilly	14€
VGF*	Crema Catalana with Orange and Honey Katalanische Creme mit Orange und Honig Crème catalane à l'orange et au miel	14€
V	Lemon and lime tart Zitronen-Limetten-Torte Tarte au citron et au citron vert	14€
VG	Antioxidant fruit salad with almonds and mint leaves Antioxidativer Obstsalat mit Mandeln, Minzblättern Salade de fruits antioxydante avec amandes et feuilles de menthe	14€
V	Ice creams - Vanilla, chocolate, strawberry, banana Eissorte - Vanille, Schokolade, Erdbeere, Banane Crèmes glacées - Vanille, Chocolat, Fraise, Banane	3€
VG GF*	Sorbet selection - Lime, mango Auswahl an Strohhalmen - Limette, Mango Sélection de pailles - Citron vert, Mangue	5€

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VEGAN MENU

Starters

GF*	Mediterranean salad with spinach, avocado, fennel and kumquat Mediterraner salat mit spinat, avocado, fenchel und kumquat Salade méditerranéenne aux épinards, avocat, fenouil et kumquat	18€
GF*	Gazpacho soup, extra virgin olive oil and vegetables Gazpacho-suppe, natives olivenöl extra und gemüse Soupe gazpacho, huile d'olive extra vierge et légumes	16€
GF*	Grilled smoked baby gem salad with confit tomatoes, and olive caper vinaigrette Gegrillter geräucherter marmeladensalat mit confit-tomaten und oliven-kapern- vinaigrette Salade de baby jem fumé grillé avec tomates confites et vinaigrette aux câpres	18€
	Vegetable empanadas with tomato sauce Gemüse-empanadas mit tomatensauce Empanadas de légumes à la sauce tomate	18€

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VEGAN MENU

Main courses

**Pan fried vegetables with mashed potatoes,
romesco sauce and garlic chips** 26€

Frittiertes gemüse mit kartoffelbrei, romescosauce und knoblauchchips
Légumes frits à la poêle avec écrasé de pommes de terre, sauce romanesco et chips d'ail

GF* **Cauliflower steak with spicy curry sauce and
raisins gel** 26€

Blumenkohlsteak mit pikante Currysause und Rosinengel
Steak de chou-fleur avec sauce curry épicee et gel de raisins secs

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VEGAN MENU

Desserts

DF*	Antioxidant fruit salad with almonds and mint leaves Antioxidativer Obstsalat mit Mandeln und Minzblättern Salade de fruits antioxydante avec amandes et feuilles de menthe	12€
	Sorbets Selection - Mango, Lime Auswahl an Sorbets - Limette, Mango Assortiment de sorbets - Citron Vert, Mangue	5€
V GF	Watermelon "Tartar" with raspberry and sangría Wassermelone "Tartar" mit Himbeere und sangría "Tartar" de pastèque à la framboise et sangría	5€

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KIDS MENU

Starters

V GF*	Mini tomato salad with cucumber, peppers and olives Mini ensalada de tomate con pepino, pimientos y aceitunas Мини-салат из помидоров с огурцом, перцем и оливками	10€
V GF*	Mini mixed salad with iceberg, cucumber, corn, carrot and olive oil Mini ensalada mixta con iceberg, pepino, maíz, zanahoria y aceite de oliva Мини-микс салат с айсбергом, огурцом, кукурузой, морковью и оливковым маслом	10€
	Croquetas de jamon, red pepper sauce Kroketten mit iberischem Schinken, Paprikasoße Croquettes de jamón ibérico, sauce au poivron rouge	6€

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KIDS MENU

Main Dishes

GF*	Sea bass fillet with mashed potatoes Wolfsbarschfilet mit Kartoffelpüree Filet de loup de mer avec purée de pommes de terre	26€
DF* GF*	Grilled chicken with steamed vegetables Gegrilltes Hähnchen mit gedämpftem Gemüse Poulet grillé aux légumes cuits à la vapeur	23€
	Kids beef burger with tomato, lettuce and French fries Kids beef burger mit pomate, salat und pommes frites Burger de bœuf pour enfants avec tomate, laitue et frites	23€
V	Pizza Margherita with Mozzarella and tomato sauce Pizza Margarita mit mozzarella und tomatensauce Pizza Margarita à la mozzarella et à la sauce tomate	12€
V	Penne pasta with tomato sauce Penne-nudeln mit tomatensauce Pâtes penne à la sauce tomate	12€

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KIDS MENU

Desserts

V	Traditional churros with chocolate ganache and Chantilly	10€
	Traditionelle churros mit schokoladenganache und Chantilly	
	Churros traditionnels avec ganache au chocolat et Chantilly	
V	Crema Catalana with Orange and Honey	10€
	Katalanische Creme mit Orange und Honig	
	Crème catalane à l'orange et au miel	
VG	Fruit salad with seasonal fruit	10€
	Obstsalat mit früchten der saison	
	Salade de fruits aux fruits de saison	
	Ice cream selection	3€
	Vanilla , Chocolate, Strawberry, Banana	
	Eis auswahl	
	Vanille, Schokolade, Erdbeere, Banane	
	Sélection de glaces	
	Vanille, Chocolat, Fraise, Banane	

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TODDLER'S MENU

VG GF*	Cream of green vegetables, rice and olive oil	9€
	Creme aus grünem gemüse, reis und olivenöl	
	Crème de légumes verts, riz et huile d'olive	
GF*	Cream of chicken, potato, carrots and celery	10€
	Creme aus huhn, kartoffeln, karotten	
	Crème de poulet, pomme de terre, carottes	
GF*	Cream of poached fish fillet, zucchini, carrots and potatoes	10€
	Creme aus pochiertem fischfilet, zucchini, karotten und kartoffeln	
	Velouté de filet de poisson poché, courgettes, carottes et pommes de terre	
V	Cream of seasonal fruit and biscuits	9€
	Creme aus saisonalen früchten und keksen	
	Crème de fruits de saison et biscuits	

All of our "Ikos Andalusia Baby" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added

Todas nuestras opciones de "Ikos Andalusia Baby" han sido elaboradas con ingredientes frescos y aceite de oliva virgen sin sal ni pimienta añadida

Все блюда Ikos Andalusia Baby приготовлены из свежих ингредиентов и оливкового масла первого отжима без добавления соли и перца.

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