

DINNER MENU

The relaxed ambience of Oliva is the perfect setting in which to enjoy the flavours of this à la carte dinner menu inspired by the Spanish cuisine and delivered with a modern twist by the acclaimed Chef David Ibarboure.

ikos
RESORTS

STARTERS

Few Tapas to Start

GF*	Mediterranean salad, basilic, parmesan, tomatoes and fennel Ensalada mediterránea, albahaca, parmesano, tomates e hinojo Средиземноморский салат, базилик, пармезан, помидоры и фенхель	17€
DF	Gazpacho soup with Jerez vinegar, eggs and dry ham Sopa de gazpacho con huevos al vinagre de Jerez y jamón seco Суп гаспачо с яйцами из хересного уксуса и вяленой ветчиной	16€
V GF*	Grilled smoked baby gem salad with confit tomatoes, queso fresco and caper olive vinaigrette Ensalada de lechuga gema bebé ahumada a la plancha con tomates confitados, queso fresco y vinagreta de aceitunas y alcacarras Салат с копченым детским жемчугом, приготовленный на гриле, с помидорами конфи, кесо фреско и винегретом из каперсов и оливок	17€
	Las croquetas de jamon Iberico, red pepper sauce Croquetas de jamón ibérico, salsa de pimiento rojo Крокеты с иберийской ветчиной, соус из красного перца	18€

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

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STARTERS

Few Tapas to Start

DF	Chicken empanadas with avocado and tomato sauce Empanadas de pollo con aguacate y salsa de tomate Куриные блинчики с авокадо и томатным соусом	18€
V GF*	Patatas Bravas with spicy sauce Patatas Bravas con salsa picante Пататас Бравас с острым соусом	18€
GF*	Tomatoes aliñados with ham or tuna Tomates aliñados con jamón o atún Томаты алињядос с хамоном или тунцом	17€
DF*	Tuna Tiradito with chimichurri, ginger, onion, lime and soy sauce Tiradito de atún con chimichurri, jengibre, cebolla, lima y salsa de soja Тираидито из тунца с чимичурри, имбирем, луком, лаймом и соевым соусом	19€
DF*	Shrimp al pil pil, with garlic and paprika Gambas al pil pil, ajo y pimentón Креветки аль пиль, чеснок и паприка	18€

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ARROCES

GF*	Paella with chicken, garrofon beans and artichokes Paella de pollo, garrofon y alcachofas Паэлья с курицей, фасолью гаррофон и артишоками	32€
GF*	Seafood paella with shrimps, mussels and calamari Paella de marisco con gambas, mejillones y calamar Паэлья из морепродуктов с креветками, мидиями и кальмар	34€
VG GF*	Paella with vegetables and saffron Paella con verduras y azafrán Паэлья с овощами и шафраном	26€
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€

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THE SEA

DF*	Grouper fillet a la Española with piquillo confit and mixed vegetables	28€
	Lomo de mero a la Española con piquillo confitado y verduras mixtas	
	Филе морского окуня по-испански с пикильо конфи и овощной смесью	
DF GF*	Cod fillet with pil pil sauce, lentils, roasted peppers and lime-tajine	28€
	Lomo de bacalao al pil pil, lentejas, pimientos asados y tajín de lima	
	Филе трески с соусом пил-пил, чечевицей, жареным перцем и лайм-таджином	

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THE LAND

VG GF*	Sautéed zucchini, apricot, almond and curry sauce	26€
	Salteado de calabacín, albaricoque, almendras y salsa curry	
	Обжаренные цуккини, абрикос, миндаль и соус карри	
V	Pan fried vegetables with mashed potatoes, romesco sauce and garlic chips	26€
	Verduras a la plancha con puré de patata, salsa romesco y chips de ajo	
	Жареные овощи с картофельным пюре, соусом ромеско и чесночными чипсами	
	Grilled Iberico pork fillet, mushroom puree, grilled corn and chicken jus	32€
	Solomillo de cerdo ibérico a la parrilla, puré de champiñones, maíz a la parrilla y jugo de pollo	
	Филе свинины иберико на гриле, пюре из грибов, кукуруза на гриле и куриный соус	

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THE LAND

GF*

Grilled beef, baby potatoes, Padron peppers and Spanish red wine sauce

34€

Ternera a la brasa, patatas baby,
pimientos de Padrón y salsa de vino tinto
Жареная говядина, молодой картофель,
перец Падрон и испанский соус из красного вина

Chicken fillet with paprika and lemon accompanied with carrots variation

30€

Filete de pollo con pimentón y limón
acompañado con variación de zanahorias
Куриное филе с паприкой и лимоном в вариации
с морковью

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DESSERTS

V	Traditional churros with chocolate ganache and whipped cream Churros con ganache de chocolate y crema batida Чуррос с шоколадным ганашем и взбитые сливки	14€
VGF*	Crema Catalana with Orange and Honey Crema Catalana con Naranja y Miel Каталонский крем с апельсином и медом	14€
VG F*	Lemon and lime tart with coconut meringue Tarta de limón y lima con merengue de coco Лимонно-лаймовый тарт с кокосовым бефе	14€
VG	Antioxidant fruit salad with almonds and mint leaves Ensalada de frutas antioxidantes con almendras y hojas de menta Антиоксидантный фруктовый салат с миндалем и листьями мяты	14€
V	Ice creams - Vanilla, chocolate, strawberry, banana Helados - Vainilla, Chocolate, Fresa, Plátano Мороженное - ваниль, шоколад, клубника, банан	3€
VG GF*	Sorbet selection - Lime, mango Selección de sorbetes - Lima, Mango Выбор сорбета - лайм, манго	5€

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VEGAN MENU

Starters

GF*	Mediterranean salad with spinach, avocado, fennel and kumquat Ensalada mediterránea con espinacas, aguacate, hinojo y kumquat Средиземноморский салат со шпинатом, авокадо, фенхелем и кумкватом	18€
	Gazpacho soup, extra virgin olive oil and vegetables Sopa de gazpacho, aceite de oliva virgen extra y verduras Суп гаспачо, оливковое масло холодного отжима и овощи	16€
GF*	Grilled smoked baby gem salad with confit tomatoes, and olive caper vinaigrette Ensalada de lechuga gema bebé ahumada a la plancha con tomates confitados y vinagreta de aceitunas y alcacarras Салат с копченым беби джемом на гриле с помидорами конфи и винегретом из оливок и каперсов	18€
	Vegetable empanadas with tomato sauce Empanadas de verduras con salsa de tomate Овощные блинчики с томатным соусом	18€

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VEGAN MENU

Main courses

GF*	Paella with vegetables and saffron	26€
	Paella mit gemüse und safran	
	Paella aux légumes et au safran	
	Pan fried vegetables with mashed potatoes, romesco sauce and garlic chips	26€
	Fritiertes gemüse mit kartoffelbrei, romescosauce und knoblauchchips	
	Légumes frits à la poêle avec écrasé de pommes de terre, sauce romanesco et chips d'ail	
	Sauted zuchhini with apricot, almonds and coconut curry sauce	26€
	Sautierte zucchini mit aprikose, mandeln und kokos-curry-sauce	
	Courgettes sautées aux abricots, amandes et sauce au curry de noix de coco	

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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 aderezo agrio dulce Мини салат с айсбергом, огурцом, кукурузой, морковью и кисло-сладкой заправкой	10€
	Croquetas de Jamon, red pepper sauce Croquetas de jamón ibérico, salsa de pimiento rojo Крокеты с иберийской ветчиной, соус из красного перца	6€

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KIDS MENU

Main Dishes

GF*	Sea bass fillet with mashed potatoes Filete de lubina con puré de patatas Филе морского окуня с картофельным пюре	26€
DF* GF*	Grilled chicken with steamed vegetables Pollo a la plancha con verduras al vapor Жареная курица с тушеными овощами	23€
	Kids beef burger with tomato, lettuce and French fries Hamburguesa de ternera infantil con tomate, lechuga y patatas fritas Детский бургер из говядины с помидорами, листьями салата и картофелем фри	23€
V	Pizza Margherita with Mozzarella and tomato sauce Pizza Margarita con mozzarella y salsa de tomate Пицца Маргарита с моцареллой и томатным соусом	12€
V	Penne pasta with tomato sauce Pasta penne con salsa de tomate Паста пенне с томатным соусом	12€

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KIDS MENU

Desserts

V	Traditional churros with chocolate ganache and Chantilly Churros tradicionales con ganache de chocolate y chantilly Традиционные чуррос с шоколадным ганашем и сахаром	10€
V	Crema Catalana with Orange and Honey Crema Catalana con Naranja y Miel Каталонский крем с апельсином и медом	10€
VG	Fruit salad with seasonal fruit Ensalada de frutas con frutas de temporada Фруктовый салат с сезонными фруктами	10€
	Ice cream selection Vanilla , Chocolate, Strawberry, Banana Selección de helados Vainilla, Chocolate, Fresa, Plátano Выбор мороженого Ваниль, шоколад, клубника, банан	3€

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TODDLER'S MENU

VG GF*	Cream of green vegetables, rice and olive oil	9€
	Crema de verduras, arroz y aceite de oliva	
	Крем из зеленых овощей, риса и оливкового масла	
GF*	Cream of chicken, potato, carrots and celery	10€
	Crema de pollo, patata, zanahoria	
	Крем из курицы, картофеля, моркови	
GF*	Cream of poached fish fillet, zucchini, carrots and potatoes	10€
	Crema de filete de pescado escalfado, calabacín, zanahorias y patatas	
	Крем из вареного рыбного филе, кабачка, моркови и картофеля	
V	Cream of seasonal fruit and biscuits	9€
	Crema de frutas de temporada y galletas	
	Крем из сезонных фруктов и печенья	

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 Andalucía 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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