

DINNER MENU

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

Chef Andoni Luis Anduriz

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€

• V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
 DF Dairy Free Option / EF Egg-Free Option / (*) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

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€ |
| | Buñuelos 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€ |

• V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
 DF Dairy Free Option / EF Egg-Free Option / (*) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

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€ |

- V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
DF Dairy Free Option / EF Egg-Free Option / (*) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

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 asparangus
Paella aux légumes, haricots rouges, artichauts et asperges | 25€ |

- V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
DF Dairy Free Option / EF Egg-Free Option / (*) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

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
Tendre filet de cabillaud avec sauce verte aux herbes, pommes de terre et palourdes | 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€ |

- V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
DF Dairy Free Option / EF Egg-Free Option / (*) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

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€
	Filete de ternera barbacoa Grilled beef fillet with savory churros and Choron sauce Filet 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€

• V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
DF Dairy Free Option / EF Egg-Free Option / (+) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

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€ |

• V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
DF Dairy Free Option / EF Egg-Free Option / (*) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

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€

• V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
DF Dairy Free Option / EF Egg-Free Option / (*) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

VEGAN MENU

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	

• V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
DF Dairy Free Option / EF Egg-Free Option / (*) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

VEGAN MENU

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 asparangus
Paella aux légumes, haricots rouges, artichauts et asperges | 20€ |

- V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
DF Dairy Free Option / EF Egg-Free Option / (+) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

VEGAN MENU

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€ |

- V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
DF Dairy Free Option / EF Egg-Free Option / (*) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

KIDS MENU

TODDLER' S MENU

- **VG / GF*** **Cream of green vegetables and olive oil** **10€**
Crema de verduras verdes y aceite de oliva
aceite de oliva
Crème de légumes verts à l'huile d'olive
huile d'olive

- **GF* / DF** **Cream of chicken, potato and carrots** **10€**
Crema de pollo, patatas y zanahorias
Crème de poulet, pommes de terre et carottes

- **GF* / DF** **Cream of poached fish fillet, zucchini, carrots and potatoes** **10€**
Crema de filete de pescado escalfado, calabacín,
zanahorias y patatas
Filet de poisson poché à la crème, courgettes,
carottes et pommes de terre

- **VG / GF*** **Cream of seasonal fruits** **10€**
Crema de frutas de temporada
Crème de fruits de saison

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

- V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
DF Dairy Free Option / EF Egg-Free Option / (*) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

KIDS MENU

TAPAS PARA EMPEZAR- TAPAS TO START

- **VG / DF*** **Empanadas** **12€**
Handcrafted vegetable pastries with avocado cream and tomato
Biscuits aux légumes faits main avec crème d'avocat et tomate
- **GF*** **Tortilla de Patata** **14€**
Creamy Spanish omelette with potatoes and aioli
Omelette espagnole crémeuse avec pommes de terre et aïoli
- **VG / GF*** **Tomate Tomatada** **12€**
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
- **Buñuelos de Bacalao** **14€**
Creamy cod croquettes with aioli sauce and parsley
Croquettes de cabillaud crémeuses avec sauce aïoli et persil

• V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
DF Dairy Free Option / EF Egg-Free Option / (*) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

KIDS MENU

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, romeso sauce and hazelnut chimichurri
Cuisse de poulet juteuse avec houmous de carottes, sauce romeso 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 Penne
With tomato or Bolognese sauce
Avec sauce tomate ou bolognaise | 18€ |
| • DF | Croquetas de Pescado
Fish croquets with French fries
Croquets de poisson avec frites | 14€ |
| • DF | Nuggets de Pollo
Chicken nuggets with French fries
Nuggets de poulet avec frites | 14€ |

• V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
DF Dairy Free Option / EF Egg-Free Option / (*) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

KIDS MENU

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€ |

- V Vegetarian Option / VG Vegan Option / GF Gluten Free Option
DF Dairy Free Option / EF Egg-Free Option / (*) May contain traces

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.