

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
Handgefertigtes Gemüsegebäck mit Avocado-creme und Tomate

18€
- **VG / GF***

Padron Peppers
Fried peppers with salt flakes
Gebratene Paprika mit Salzflöcken

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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TAPAS PARA EMPEZAR- TAPAS TO START

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

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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

Pescados y Mariscos - Fish & Seafood

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

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PLATOS PRINCIPALES -

MAIN COURSES

Aves y Carnes-Poultry and Meat

- **GF*** **Pluma Iberica** **26€**
Iberico pork pluma with charred piquillos and crispy layered potatoes
Pluma de porc ibérique avec piquillos carbonisés et couches de pommes de terre croustillantes

- **GF* / DF** **Pollo a la Parilla** **26€**
Juicy chicken thigh with carrot hummus, romesco sauce and hazelnut chimichurri
Cuisses de poulet juteuses avec houmous de carottes, sauce romesco et chimichurri aux noisettes

- **GF* / DF** **Pollo con Gambas** **24€**
Surf & turf with chicken, prawns, caramelized shallots and crustacean sauce
Surf & Turf mit Huhn, Garnelen, karamellisierten Schalotten und Krustentiersauce

- **GF* / DF** **Filete de ternera barbacoa** **28€**
Grilled beef fillet with savory churros and Choron sauce
Gegrilltes Rinderfilet mit herzhaften Churros und Choron-Sauce

- **GF* / DF** **Chuletillas de Cordero a la Brasa** **26€**
Lamb chops with crushed potatoes and romesco verde
Lammkoteletts mit zerstampften Kartoffeln und Romesco verde

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DULCE EPILOGO - SWEET EPILOGUE

- **V** **Tarta de Queso Vasca** **14€**
Traditional Basque cheesecake with forest fruit sauce
Traditioneller baskischer Käsekuchen mit
Waldfruchtsauce

- **GF* / VG** **Crema Catalana** **14€**
Smooth Catalanian custard with honey glaze
Zarter katalanischer Pudding mit Honigglasur

- **V** **Churros** **12€**
Churros with chocolate sauce and Chantilly
Churros mit Schokoladensauce und Chantilly

- **GF* / VG** **Arroz con Leche** **12€**
Rice pudding with citrus caramel powder and rice milk
Milchreis mit Zitruskaramellpulver und Reismilch

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DULCE EPILOGO - SWEET EPILOGUE

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|-------------------|--------------------------------------------------------------------------------------------------------------------------------------|------------|
| • 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

TAPAS PARA EMPEZAR- TAPAS TO START

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|-------|------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| | 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 - MAIN COURSES

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|--------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| • 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 asparangus
Paella de légumes, haricots garrots, artichauts et asperges | 20€ |

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VEGAN MENU

DULCE EPILOGO - SWEET EPILOGUE

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

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KIDS MENU

TODDLER'S MENU

- **VG / GF*** **Cream of green vegetables and olive oil** **10€**
Crema de verduras verdes y aceite de oliva
Creme aus grünem Gemüse und Olivenöl
Olivenöl

- **GF* / DF** **Cream of chicken, potato and carrots** **10€**
Crema de pollo, patatas y zanahorias
Hühner-, Kartoffel- und Karottencremesuppe

- **GF* / DF** **Cream of poached fish fillet, zucchini, carrots and potatoes** **10€**
Crema de filete de pescado escalfado, calabacín, zanahorias y patatas
Creme von pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln

- **VG / GF*** **Cream of seasonal fruits** **10€**
Crema de frutas de temporada
Creme aus Früchten der Saison

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

TAPAS PARA EMPEZAR- TAPAS TO START

- **VG / DF*** **Empanadas** **12€**
Handcrafted vegetable pastries with avocado cream and tomato
Handgefertigtes Gemüsegebäck mit Avocadocreme und Tomate

- **GF*** **Tortilla de Patata** **14€**
Creamy Spanish omelette with potatoes and aioli
Cremiges spanisches Omelett mit Kartoffeln und Aioli

- **VG / GF*** **Tomate Tomatada** **12€**
Fresh tomatoes variety with charred tomato cream and virgin olive oil
Frische Tomatenvariationen mit verkohlter Tomatencreme und nativem Olivenöl

- **Buñuelos de Bacalao** **14€**
Creamy cod croquettes with aioli sauce and parsley
Sahnige Kabeljaukroketten mit Aioli-Sauce und Petersilie

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KIDS MENU

MAIN DISHES

- **V** **Pasta con Piperrada y Queso Fresco** **22€**
Roasted peppers sauce with soft cheese and peas
Gebratene Paprikasauce mit Weichkäse und Erbsen

- **DF / GF*** **Grilled seabass fillet** **20€**
Grilled Seabass fillet with piquillos pil pil and grilled avocado
Gegrilltes Wolfsbarschfilet mit Piquillos pil pil und gegrillter Avocado

- **DF / GF*** **Pollo a la Parilla** **20€**
Juicy chicken thigh with carrot hummus, romeso sauce and hazelnut chimichurri
Saftige Hähnchenschenkel mit Karotten-Hummus, Romeso-Sauce und Haselnuss-Chimichurri

- **GF*** **Pluma Iberica** **22€**
Iberico pork pluma with charred piquillos and crispy layered potatoes
Iberico-Schweinefleischpluma mit verkohlten Piquillos und knusprigen Kartoffelschichten

- Hamburguesa de Ternera** **18€**
Kids beef burger with tomato, lettuce and French fries
Kinder-Rindfleisch-Burger mit Tomate, Salat und Pommes frites

- **V** **Pizza margarita** **16€**
With Mozzarella and tomato sauce
Mit Mozzarella und Tomatensauce

- **V** **Pasta Penne** **18€**
With tomato or Bolognese sauce
Mit Tomaten- oder Bolognesesauce

- Croquetas de Pescado** **14€**
Fish croquets with French fries
Fischkroketten mit Pommes frites

- Nuggets de Pollo** **14€**
Chicken nuggets with French fries
Chicken Nuggets mit Pommes frites

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KIDS MENU

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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