

OLIVA
THE VIBRANT TASTE OF SPAIN

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.



TAPAS PARA EMPEZAR – TAPAS TO START

V	Empanadas Handcrafted vegetable pastries avocado cream tomato Handgemachte Gemüsetaschen Avocado creme Tomate Pâtisseries aux légumes faites à la main crème d'avocat tomate	16€
VG DF	Padron Peppers Fried peppers salt flakes Frittierte Paprika Salzflocken Poivrons frits flocons de sel	14€
V DF	Patatas Bravas Crispy potatoes spicy mayo tomato sauce Knusprige Kartoffeln würzige Mayonnaise Tomatensoße Pommes de terre croustillantes mayonnaise épicée sauce tomate	21€
GF	Tortilla de Patata Creamy Spanish omelette Potatoes Aioli Cremiges spanisches Omelett Kartoffeln Aioli Omelette espagnole crémeuse pommes de terre aioli	19€
GF DF	Salmorejo y Huevo Cold tomato soup soft boiled egg olive oil Kalte Tomatensuppe weich gekochtes Ei Olivenöl Soupe froide de tomate œuf mollet huile d'olive	14€
VG	Tomate Tomatada Fresh tomatoes variety charred tomato cream virgin olive oil Verschiedene frische Tomaten geröstete Tomatencreme natives Olivenöl Variété de tomates fraîches crème de tomate grillée huile d'olive vierge	16€
GF	Cogollos con Anchoas Little gem lettuce anchovies smoked pancetta shallot vinaigrette Romanasalat Sardellen geräucherte Pancetta Schalotten-Vinaigrette Laitue sucrine anchois pancetta fumée vinaigrette à l'échalote	16€

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

*May contain traces / EF egg-free option

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TAPAS PARA EMPEZAR – TAPAS TO START

	Buñuelos de Bacalao Creamy cod croquettes aioli sauce parsley Cremige Kabeljaukroketten Aioli-Sauce Petersilie Beignets de morue crémeux sauce aioli persil	19€
GF	Ensaladilla Russa Refreshing vegetables mayonnaise confit tuna anchovies shrimps Erfrischender Gemüsesalat mit Mayonnaise confierter Thunfisch Sardellen Garnelen Salade de légumes rafraîchissante thon confit anchois crevettes	21€
GF	Gambas al Ajillo Spanish garlic shrimps chili smoked paprika Spanische Knoblauchgarnelen Chili geräuchertes Paprikapulver Crevettes à l'ail à l'espagnole piment paprika fumé	19€
GF	Pulpo Mojo Rojo Octopus baby potatoes mojo rojo sauce Oktopus junge Kartoffeln Mojo-Rojo-Sauce Poulpe pommes de terre nouvelles sauce mojo rojo	21€

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PLATOS PRINCIPALES – MAIN COURSES

VERDURAS - VEGETABLES

V DF GF	Raíces Asadas Roasted roots celeriac cream herbs Geröstetes Wurzelgemüse Selleriecreme Kräuter Racines rôties crème de céleri-rave herbes	19€
	Pasta con Piperrada y Queso Fresco Roasted peppers sauce soft cheese peas Geröstete Paprikasoße Weichkäse Erbsen Sauce aux poivrons rôtis fromage frais petits pois	18€

ARROZ - RICE

	Paella con Pollo Paella with chicken garrofon beans artichokes Paella mit Hühnchen Garrofón-Bohnen Artischocken Paella au poulet haricots garrofon artichauts	24€
DF	Paella de Mariscos Seafood paella prawns mussels calamari Meeresfrüchte-Paella Garnelen Muscheln Tintenfisch Paella aux fruits de mer crevettes moules calamari	21€
VG DF GF	Paella de Verduras Paella with vegetables garrofon beans artichokes asparagus Paella mit Gemüse Garrofón-Bohnen Artischocken Spargel Paella aux légumes haricots garrofon artichauts asperges	23€

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PLATOS PRINCIPALES – MAIN COURSES

PESCADOS Y MARISCOS - FISH & SEAFOOD

DF GF	Pescado a la Brasa Grilled seabass piquillos pil pil grilled avocado Gegrillter Wolfsbarsch Piquillos Pil Pil gegrillte Avocado Bar grillé piquillos pil pil avocat grillé	27€
DF GF	Atun con Tomate Tuna fillet refreshing tomatoes salad olives Thunfischfilet erfrischender Tomatensalat Oliven Filet de thon salade de tomates rafraîchissante olives	26€

AVES Y CARNES – POULTRY AND MEAT

	Pollo a la Parilla Juicy chicken thigh carrot hummus romesco sauce hazelnut chimichurri Saftige Hähnchenkeule Karotten-Hummus Romesco-Sauce Haselnuss-Chimichurri Cuisse de poulet juteuse houmous de carottes sauce romesco chimichurri aux noisettes	29€
	Pluma Iberica Iberico pork pluma charred piquillos crispy layered potatoes Ibérico-Schweinepluma geröstete Piquillos knusprige Kartoffelschichten Pluma ibérique de porc piquillos grillés pommes de terre croustillantes en couches	27€
	Filete de ternera barbacoa Grilled beef fillet savory churros Choron sauce Gegrilltes Rinderfilet herzhaftes Churros Choron-Sauce Filet de bœuf grillé churros salés sauce Choron	27€
	Chuletillas de Cordero a la Brasa Lamb chops crushed potatoes romesco verde Lammkoteletts zerdrückte Kartoffeln grünes Romesco Côtelettes d'agneau pommes de terre écrasées romesco verde	28€

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DULCHE EPILOGO – SWEET EPILOGUE

	Tarta de Queso Vasca Traditional Basque cheesecake forest fruit sauce Traditioneller baskischer Käsekuchen Waldfruchtsoße Cheesecake basque traditionnel sauce aux fruits des bois	14€
GF	Crema Catalana Smooth Catalan custard honey glaze orange marmalade Sanfter katalanischer Pudding Honigglasur Orangenmarmelade Crème catalane onctueuse glaçage au miel marmelade d'orange	14€
	Churros Housemade crispy churros rich chocolate sauce whipped cream Hausgemachte knusprige Churros reichhaltige Schokoladensoße Schlagsahne Churros croustillants faits maison sauce au chocolat riche crème fouettée	14€
V DF GF	Arroz con Leche Rice pudding citrus caramel powder rice milk Milchreis Zitruskaramel-Pulver Reismilch Riz au lait poudre de caramel aux agrumes lait de riz	14€
VG GF	Frutas Frescas Fresh seasonal fruit salad Frischer saisonaler Obstsalat Salade de fruits de saison fraîche	14€
V GF*	Helados Ice cream variety vanilla chocolate strawberry banana Eisauswahl Vanille Schokolade Erdbeere Banane Sélection de glaces vanille chocolat fraise banane	5€
VG GF*	Sorbetes Sorbet choice lime mango Sorbetauswahl Limette Mango Sélection de sorbets citron vert mangue	5€

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VEGAN MENU

TAPAS PARA EMPEZAR – TAPAS TO START

	Empanadas 16€ Handcrafted vegetable pastries avocado cream tomato Handgemachte Gemüsetaschen Avocado creme Tomate Pâtisseries aux légumes faites à la main crème d'avocat tomate
	Padron Peppers 14€ Fried peppers salt flakes Frittierte Paprika Salzflocken Poivrons frits flocons de sel
	Patatas Bravas 21€ Crispy potatoes spicy tomato sauce Knusprige Kartoffeln würzige Tomatensoße Pommes de terre croustillantes sauce tomate épicée
GF	Salmorejo 14€ Cold tomato soup olive oil Kalte Tomatensuppe Olivenöl Soupe froide de tomate huile d'olive
	Tomate Tomatada 16€ Fresh tomatoes variety charred tomato cream virgin olive oil Verschiedene frische Tomaten geröstete Tomatencreme natives Olivenöl Variété de tomates fraîches crème de tomate grillée huile d'olive vierge
GF	Ensalada de Cogollos 16€ Little gem lettuce shallot vinaigrette Romanasalat Schalotten-Vinaigrette Laitue sucrine vinaigrette à l'échalote
GF	Alcachofa de España 17€ Artichokes confit lemon pinenuts Geschmorte Artischocken Zitrone Pinienkerne Artichauts confits citron pignons de pin

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VEGAN MENU

PLATOS PRINCIPALES - MAIN COURSES

GF	Raíces Asadas Roasted roots celeriac cream herbs Geröstetes Wurzelgemüse Selleriecreme Kräuter Racines rôties crème de céleri-rave herbes	19€
	Pasta con Piperrada y Queso Fresco Roasted peppers sauce peas Geröstete Paprikasoße Erbsen Sauce aux poivrons rôtis petits pois	19€
	Paella de Verduras Paella with vegetables garrofon beans artichokes asparagus Paella mit Gemüse Garrofón-Bohnen Artischocken Spargel Paella aux légumes haricots garrofon artichauts asperges	21€

VEGAN MENU

DULCE EPILOGO - SWEET EPILOGUE

GF	Arroz con Leche Rice pudding citrus caramel powder rice milk Milchreis Zitruskaramel-Pulver Reismilch Riz au lait poudre de caramel aux agrumes lait de riz	14€
GF	Frutas Frescas Fresh seasonal fruit salad Frischer saisonaler Obstsalat Salade de fruits de saison fraîche	14€
GF*	Sorbetes Sorbet choice lime mango Sorbetauswahl Limette Mango Sélection de sorbets citron vert mangue	5€

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