

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.



ikos[™]
RESORTS

ENTRANTES / STARTERS

Tapas para Empezar - Tapas to Start

VG	Empanadas Handcrafted vegetable pastries avocado cream tomato Handgefertigtes Gemüsegebäck Avocado-Creme Tomate Viennoiseries artisanales aux légumes crème d'avocate tomate	17€
V	Patatas Bravas Crispy potatoes spicy mayo tomato sauce Knusprige Kartoffeln würzige Mayo Tomatensauce Pommes de terre croustillantes Mayo épicée sauce tomate	16€
V GF	Tortilla de Patata Creamy Spanish omelette potatoes aioli sauce Cremiges spanisches Omelett Kartoffeln Aioli-Soße Omelette espagnole crémeuse pommes de terre sauce aioli	18€
V GF	Salmorejo y Huevo Cold tomato soup soft boiled egg olive oil Kalte Tomatensuppe weich gekochtes Ei Olivenöl Soupe froide aux tomates Oeuf mollet huile d'olive	19€
VG	Tomate Tomatada Fresh tomatoes variety charred tomato cream virgin olive oil Frische Tomatensorte verkohlte Tomatencreme natives Olivenöl Variété de tomates fraîches crème de tomates grillées huile d'olive vierge	19€
GF EF	Cogollos con Anchoas 'Little gem lettuce anchovies smoked pancetta shallot vinaigrette Kleines Juwel Salat Sardellen geräucherter Pancetta Schalotten-Vinaigrette Laitue petit bijou Anchois Pancetta fumée vinaigrette à l'échalote	16€

V vegetarian option GF gluten free option VG vegan option DF dairy free option EF egg free option

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Tapas para Empezar - Tapas to Start

	Buñuelos de Bacalao	16€
	Creamy cod croquettes aioli sauce parsley Cremige Kabeljau-Kroketten Aioli-Soße Petersilie Croquettes de morue crémeuses sauce aioli persil	
GF	Ensaladilla Russa	19€
	Refreshing vegetables mayonnaise confit tuna anchovies shrimps Erfrischende Gemüsemayonnaise Confit-Thunfisch Sardellen Garnelen Légumes rafraîchissants mayonnaise Thon confit Anchois Crevettes	
EF DF	Gambas al Ajillo	17€
	Spanish garlic shrimps chili smoked paprika Spanische Knoblauchgarnelen Chili geräucherter Paprika Crevettes espagnoles à l'ail Le chili paprika fumé	
GF EF	Pulpo Mojo Rojo	19€
	Octopus baby potatoes mojo rojo sauce Oktopus Baby-Kartoffeln Mojo Rojo Soße Pieuvre Patates gelots Sauce mojo rojo	

PLATOS PRINCIPALES / MAIN COURSES

Verduras - Vegetables

VG GF	Raíces Asadas	21€
	Roasted roots celeriac cream herbs Geröstete Wurzeln Knollensellerie-Creme Kräuter Racines rôties crème de céleri-rave herbe	
V EF	Pasta con Piperrada y Queso Fresco	29€
	Roasted peppers sauce soft cheese peas Geröstete Paprikasoße Weichkäse Erbsen Sauce aux poivrons rôtis fromage à pâte molle pois	

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Arroz – Rice

GF	Paella con Pollo Paella with chicken garrofon beans artichokes Paella mit Hähnchen Garrofon Bohnen Artischocken Paella au poulet Haricots Garrofon Artichauts	32€
EF GF	Paella de Mariscos Seafood paella prawns mussels calamar Paella mit Meeresfrüchten Garnelen Muscheln Calamar Paella aux fruits de mer Crevettes moules Calmar	32€
VG GF	Paella de Verduras Paella with vegetables garrofon beans artichokes asparagus Paella mit Gemüse Garrofon Bohnen Artischocken Spargel Paella aux légumes Haricots Garrofon artichauts asperge	32€

Pescados y Mariscos - Fish & Seafood

EF GF	Bacalao al pil pil Tender cod fillet lentil warm salad chorizo Kabeljaufilet Zartes Kabeljaufilet Linsen warmer Salat Chorizo Filet de cabillaud tendre Salade tiède de lentilles chorizo	35€
EF GF	Pescado a la Brasa Grilled seabass piquillos pil pil grilled avocado Wolfsbarsch vom Grill Piquillos Pil Pil gegrillte Avocado Bar grillé Piquillos Pil Pil avocate grillée	31€
EF GF	Atun con Tomate Tuna fillet refreshing tomatoes salad olives Thunfischfilet Erfrischender Tomatensalat Oliven Filet de thon Salade de tomates rafraîchissante Olives	36€

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Aves y Carnes - Poultry and Meat

	Pollo a la Parilla Juicy chicken thigh carrot hummus romesco sauce hazelnut chimichurri Saftiger Hähnchenschenkel Karotten-Hummus Romesco-Soße Haselnuss-Chimichurri Cuisse de poulet juteuse Houmous de carottes Sauce romesco Chimichurri aux noisettes	32€
EF	Pluma Iberica Iberica pork Pluma charred piquillos crispy layered potatoes Iberica Schweinefleisch Pluma verkohlte Piquillos knusprige Schichtkartoffeln Pluma de porc ibérique Piquillos grillés Pommes de terre croustillantes	34€
	Filete de ternera barbacoa Grilled beef fillet savory churros Choron sauce Gegrilltes Rinderfilet herz hafte Churros Choron-Sauce Filet de bœuf grillé Churros salés Sauce choron	36€
EF	Chuletillas de Cordero a la Brasa Lamb chops crushed potatoes romesco verde Lammkoteletts Kartoffelpüree Romesco Verde Côtelettes d'agneau écrasé de pommes de terre Romesco Verde	36€

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POSTRES / DESSERTS

Dulche Epilogo - Sweet Epilogue

V GF	Tarta de Queso Vasca Traditional Basque cheesecake forest fruit sauce Traditioneller baskischer Käsekuchen Waldfrucht-Soße Cheesecake traditionnel basque Sauce aux fruits des bois	14€
V	Churros Housemade crispy churros rich chocolate sauce whipped cream Hausgemachte knusprige Churros reichhaltige Schokoladensauce Schlagsahne Churros croustillants maison Sauce au chocolat riche crème fouettée	14€
VG GF	Arroz con Leche Rice pudding citrus caramel powder rice milk Milchreis Zitrus-Karamell-Pulver Reismilch Riz au lait Poudre de caramel aux agrumes lait de riz	14€
VG GF	Frutas Frescas Fresh seasonal fruit salad Frischer Obstsalat der Saison Salade de fruits frais de saison	14€
V EF	Helados Ice cream variety vanilla chocolate strawberry banana Eissorten Vanille Schokolade Erdbeere Banane Variété de glaces vanille chocolat fraise banane	12€
VG	Sorbetes Sorbet choice lime mango Sorbet-Wahl Limette Mango Choix de sorbet chaux mangue	12€

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Vegan

Tapas para Empezar - Tapas to Start

	Empanadas Handcrafted vegetable pastries avocado cream tomato Handgefertigtes Gemüsegebäck Avocado-Creme Tomate Viennoiseries artisanales aux légumes crème d'avocate tomate	15€
	Patatas Bravas Crispy potatoes spicy tomato sauce Knusprige Kartoffeln pikante Tomatensoße Pommes de terre croustillantes sauce tomate épicée	15€
GF	Salmorejo Cold tomato soup olive oil Kalte Tomatensuppe Olivenöl Soupe froide aux tomates huile d'olive	16€
	Tomate Tomatada Fresh tomatoes variety charred tomato cream virgin olive oil Frische Tomatensorte verkohlte Tomatencreme natives Olivenöl Variété de tomates fraîches crème de tomates grillées huile d'olive vierge	21€
GF	Ensalada de Cogollos Little gem lettuce shallot vinaigrette Kleines Juwel Salat Schalotten-Vinaigrette Laitue petit bijou vinaigrette à l'échalote	26€

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Platos Principales / Main Courses

GF	Raíces Asadas Roasted roots celeriac cream herbs Geröstete Wurzeln Knollensellerie-Creme Kräuter rôties crème de céleri-rave herbe	14€
	Pasta con Piperrada y Queso Fresco Roasted peppers sauce plant cheese peas Geröstete Paprikasoße Pflanzenkäse Erbsen Sauce aux poivrons rôtis Fromage végétal pois	14€
GF	Paella de Verduras Paella with vegetables garrofon beans artichokes asparagus Paella mit Gemüse Garrofon Bohnen Artischocken Spargel Paella aux légumes Haricots Garrofon artichauts asperge	14€

Dulche Epilogo - Sweet Epilogue

GF	Arroz con Leche Rice pudding citrus caramel powder rice milk Milchreis Zitrus-Karamell-Pulver Reismilch Riz au lait Poudre de caramel aux agrumes lait de riz	14€
GF	Frutas Frescas Fresh seasonal fruit salad Frischer Obstsalat der Saison Salade de fruits frais de saison	14€
	Helados Ice cream variety vanilla chocolate Eissorten Vanille Schokolade Variété de glaces vanille chocolat	14€
	Sorbetes Sorbet choice lime mango Sorbet-Wahl Limette Mango Choix de sorbet chaux mangue	12€

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Toddler's Menu

VG GF	Cream of green vegetables Rice olive oil Grüne Gemüsecreme Reis Olivenöl Crème végétale verte Riz huile d'olive	10€
GF DF EF	Cream of chicken Potatoes carrots olive oil Hähnchen-Creme Kartoffeln Karotten Olivenöl Crème de poulet pommes de terre carottes huile d'olive	10€
GF DF EF	Cream of poached fish fillet Potatoes carrots κολοκύθι olive oil Gekochte Fischcreme Kartoffeln Karotten Zucchini Olivenöl Crème de poisson bouillie pommes de terre carottes Courgettes huile d'olive	10€
	Cream of seasonal fruits Biscuits apple pear banana orange Kekscreme Apfel Birne Banane Orange Crème de biscuit Pomme poire banane orange	10€

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Kids Menu

Tapas para Empezar - Tapas to Start

VG	Empanadas Handcrafted vegetable pastries avocado cream tomato Handgefertigtes Gemüsegebäck Avocado-Creme Tomate Viennoiseries artisanales aux légumes crème d'avocate tomate	12€
V GF	Tortilla de Patata Creamy Spanish omelette Potatoes Aioli Cremiges spanisches Omelett Kartoffeln Aioli Omelette espagnole crémeuse Pommes de terre Aioli	14€
VG	Tomate Tomatada Fresh tomatoes variety charred tomato cream virgin olive oil Frische Tomatensorte verkohlte Tomatencreme natives Olivenöl Variété de tomates fraîches crème de tomates grillées huile d'olive vierge	12€
	Buñuelos de Bacalao Creamy cod croquettes aioli sauce parsley Cremige Kabeljau-Kroketten Aioli-Soße Petersilie Croquettes de morue crémeuses sauce aioli persil	14€

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Platos Principales – Main Courses

V EF	Pasta con Piperrada y Queso Fresco Roasted peppers sauce soft cheese peas Geröstete Paprikasoße Weichkäse Erbsen Sauce aux poivrons rôtis fromage à pâte molle pois	14€
GF EF	Pescado a la Brasa Grilled seabass piquillos pil pil grilled avocado Wolfsbarsch vom Grill Piquillos Pil Pil gegrillte Avocado Bar grillé Piquillos Pil Pil avocate grillée	14€
	Pollo a la Parilla Juicy chicken thigh carrot hummus romesco sauce hazelnut chimichurri Saftiger Hähnchenschenkel Karotten-Hummus Romesco-Soße Haselnuss-Chimichurri Cuisse de poulet juteuse Houmous de carottes Sauce romesco Chimichurri aux noisettes	14€

and more...

	Hamburguesa de Ternera Kids beef burger tomato lettuce French fries Kinder Rindfleisch Burger Tomate Salat Pommes frites Burger de bœuf pour enfants tomate laitue Frites	14€
V EF	Pizza Margarita Mozzarella tomato sauce Mozzarella Tomatensauce Mozzarella sauce tomate	12€
EF	Pasta Penne Tomato or Bolognese sauce Tomaten- oder Bolognese-Sauce Sauce tomate ou bolognaise	12€
	Croquetas de Pescado Fish croquets French fries Fisch-Kroketten Pommes frites Croquets au poisson Frites	12€
	Nuggets de Pollo Chicken nuggets French fries Chicken Nuggets Pommes frites Nuggets de poulet Frites	12€

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Dulche Epilogo - Sweet Epilogue

V GF	Tarta de Queso Vasca Traditional Basque cheesecake forest fruit sauce Traditioneller baskischer Käsekuchen Waldfrucht-Soße Cheesecake traditionnel basque Sauce aux fruits des bois	9€
V	Churros Housemade crispy churros rich chocolate sauce whipped cream Hausgemachte knusprige Churros reichhaltige Schokoladensauce Schlagsahne Churros croustillants maison Sauce au chocolat riche crème fouettée	9€
VG GF	Arroz con Leche Rice pudding citrus caramel powder rice milk Milchreis Zitrus-Karamell-Pulver Reismilch Riz au lait Poudre de caramel aux agrumes lait de riz	9€
VG GF	Frutas Frescas Fresh seasonal fruit salad Frischer Obstsalat der Saison Salade de fruits frais de saison	8€
V EF	Helados Ice cream variety vanilla chocolate strawberry banana Eissorten Vanille Schokolade Erdbeere Banane Variété de glaces vanille chocolat fraise banane	9€
VG	Sorbetes Sorbet choice lime mango Sorbet-Wahl Limette Mango Choix de sorbet chaux mangue	9€

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Trotz aller gebotenen Sorgfalt können Gerichte dennoch Zutaten enthalten, die nicht auf der Speisekarte aufgeführt sind und allergische Reaktionen hervorrufen können. Gäste mit Allergien müssen sich dieses Risikos bewusst sein und sollten ein Mitglied des Teams um Informationen über den Allergengehalt unserer Speisen bitten

Bien que toutes les précautions nécessaires soient prises, les plats peuvent toujours contenir des ingrédients qui ne sont pas indiqués sur le menu et ces ingrédients peuvent provoquer une réaction allergique. Les clients souffrant d'allergies doivent être conscients de ce risque et doivent demander à un membre de l'équipe des informations sur la teneur en allergènes de nos aliments