

Growing up in a family renowned for its culinary brilliance, kitchens were the natural habitat for David Ibarboure. The Michelin-starred chef honed his craft in prestigious restaurants in London and Hong Kong, becoming known for his contemporary twists on Spanish classics. Establishing his fame around the world, he returned home to Southern France to open his own restaurant, BriKetenia, specialising in Basque cuisine.

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

A handwritten signature in black ink, reading "David Ibarboure". The signature is fluid and cursive, with a long horizontal line extending from the end of the name.

Chef David Ibarboure

Entrantes

FEW TAPAS TO START

- **GF*** **Mediterranean salad, basil, Parmesan, tomatoes and fennel** **17€**
Mediterraner Salat, Basilikum, Parmesan, Tomaten und Fenchel
Salade méditerranéenne, basilic, parmesan, tomates et fenouil
- **DF** **Gazpacho soup with Jerez vinegar, eggs and dry ham** **16€**
Gazpacho-suppe mit eiern aus Jerez-essig und trockenem schinken
Gaspacho au vinaigre de Jerez, oeuf dur et jambon sec
- **V / GF*** **Grilled smoked baby gem salad with confit tomatoes, queso fresco and caper olive vinaigrette** **17€**
Gegrillter geräucherter Baby-Edelstein-Salat mit Confit-Tomaten, Queso-Fresko und Kapern-Oliven-Vinaigrette
Salade de sucrones fumées grillées avec tomates confites, fromage frais, et vinaigrette olives et câpres
- **Las croquetas de jamon Iberico, red pepper sauce** **18€**
Kroketten mit iberischem Schinken und roter Pfeffersauce
Las croquetas de jamon Iberico, sauce au poivron rouge

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Entrantes

- **DF** **Chicken empanadas with avocado and tomato sauce** **18€**
Hühnchen-empanadas mit Avocado und Tomatensauce
Empanadas au poulet avec avocat et sauce tomate

- **V / GF*** **Patatas Bravas with spicy sauce** **18€**
Patatas Bravas mit scharfer sauce
Patatas Bravas sauce piquante

- **GF*** **Tomatoes aliñados / with Jamon / with tuna** **17€**
Tomaten aliñados mit Hamon / mit Thunfisch
Salade de Tomates au jambon / au thon

- **DF*** **Tuna Tiradito with chimichurri, ginger, onion, lime and soy sauce** **19€**
Thunfisch-Tiradito mit Chimichurri, Ingwer, Zwiebeln, Limette und Sojasauce
Carpaccio de thon avec chimichurri, gingembre, oignon, citron vert et sauce soja

- **DF*** **Shrimp al Pil-Pil, garlic and paprika** **18€**
Garnelen al pil pil, Knoblauch und Paprika
Crevettes pilpil, ail et paprika

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Arroces

- **GF** **Paella with chicken, beans and artichokes** **32€**
Paella mit huhn, bohnen und artischocken
Paella au poulet, haricots garrofon et artichauts
- **GF*** **Seafood paella with shrimps, mussels and calamari** **34€**
Meeresfrüchte-paella mit garnelen, miesmuscheln und Kalamar
Paëlla aux crevettes, moules et calamar
- **VG / GF*** **Paella with vegetables and Saffron** **26€**
Paella mit gemüse und safran
Paella aux légumes et au safran
- **GF*** **"Arroz caldoso" with sea food, corn, lime and chili** **24€**
Paella „Arroz caldoso“ mit Meeresfrüchten, Mais, Limette und Chili
Arroz "caldoso" aux fruits de mer, maïs, citron vert et piment

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The sea

- **DF** **Amberjack fillet a la Española with piquillo confit and mixed vegetables** **28€**
Bernsteinmakrelenfilet a la Española mit Piquillo-Confit und gemischtem Gemüse
Filet de sériole a la Española avec confit de piquillos et mélange de légumes

- **DF / GF*** **Cod fillet with Pil-Pil sauce, lentils, roasted peppers and lime - tajine** **28€**
Kabeljaufilet mit pil pil-sauce, gerösteter paprika und limetten-tajine
Dos de cabillaud sauce pil pil, poivrons rôtis et tajine citron vert

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The land

- **GF*** **Grilled beef, baby potatoes, Padron peppers and Spanish red wine sauce** **34€**
Gegrilltes Rindfleisch, Babykartoffeln, Padron-Paprika und spanische Rotweinsauce
Bœuf grillé, pommes de terre grelots, poivrons Padron et sauce au vin rouge espagnol
- Grilled Iberico pork fillet, mushroom puree, grilled corn and chicken jus** **32€**
Gegrilltes Iberico-Schweinefilet, Pilzpüree, gegrillter Mais und Hühnerjus
Filet de porc ibérique grillé, purée de champignons, maïs grillé et jus de poulet
- Chicken fillet with paprika and lemon accompanied with carrots variation** **30€**
Hühnerfilet mit paprika und zitrone, begleitet von karottenvariationen
Filet de poulet au paprika et citron accompagné d'une variation de carottes

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The land

- **VG / GF*** **Sauteed zucchini, apricot, almond and curry sauce** **26€**
Sautierte zucchini-, aprikosen-, mandel-
und currysauce
Courgettes sautées, sauce abricot, amande et curry
- **V / GF*** **Pan fried vegetables with mashed potatoes, Romesco sauce and garlic chips** **26€**
Gebratenes gemüse mit kartoffelpüree, romesco
sauce und knoblauchchips
Légumes poêlés avec purée de pommes de terre,
sauce romesco et chips d'ail

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Postres

- **V** **Tarta de queso with cherry compote** **14€**
Tarta de Queso mit Kirschkompott
Tarta de queso à la compote de cerises
- **V / GF*** **Caramelized rice pudding, with apricot compote & mandarin sorbet** **14€**
Karamellierter Milchreis, mit Aprikosenkompott und Mandarinsorbet
Riz au lait caramélisé, compote d'abricots et sorbet à la mandarine
- **V / GF*** **Bitter chocolate moelleux with vanilla ice cream** **14€**
Bitterschokoladen-Moelleux mit Vanilleeis
Moelleux au chocolat amer avec glace à la vanille
- **VG / GF*** **Fresh seasonal fruit salad** **12€**
Frischer Obstsalat der Saison
Salade de fruits frais de saison

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VEGAN MENU

Entrantes

- **GF*** **Mediterranean salad with spinach, avocado, fennel** **18€**
Mediterraner salat mit spinat, avocado, fenchel Salade méditerranéenne aux épinards, avocat, fenouil

- Gazpacho soup, extra virgin olive oil and vegetables** **16€**
Gazpacho-Suppe, natives Olivenöl extra und Gemüse
Gaspacho, huile d'olive extra vierge et légumes

- **GF*** **Grilled smoked baby gem salad with confit tomatoes, and olive caper vinaigrette** **18€**
Gegrillter geräucherter marmeladensalat mit confit-tomaten und olivenkapern-vinaigrette
Salade de baby jem fumé grillé avec tomates confites et vinaigrette aux câpres

- Vegetable empanadas with tomato sauce** **18€**
Gemüse-empanadas mit tomatensauce
Empanadas de légumes à la sauce tomate

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VEGAN MENU

Platos principales

- **GF*** **Paella with vegetables and saffron** **26€**
Paella mit gemüse und safran
Paella aux légumes et au safran

- **GF*** **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 zucchini 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

Postres

- **DF / GF*** **Hazelnut flan, with coffee praline & caramel syrup** **14€**
Haselnusskuchen, mit Kaffee-Praline und Karamellsirup
Flan aux noisettes, praline au café et sirop de caramel
- **VG / GF*** **Fresh seasonal fruit salad** **10€**
Frischer Obstsalat der Saison
Salade de fruits frais de saison
- Sorbets selection** **5€**
(Lime, mango)
Sorbet-Auswahl
(Limette, Mango)
Sélection Sorbets
(Citron vert, mangue)

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KIDS MENU

Entrantes

- **VG / GF*** **Mini tomato salad with cucumber, peppers and olives** **10€**
Mini-tomatensalat mit gurke, paprika und oliven
Mini salade de tomates au concombre, poivrons et olives
- **VG / GF*** **Mini mixed salad with iceberg, cucumber, corn, carrot and olive oil** **10€**
Mini-Mischsalat mit Eisberg, Gurke, Mais, Karotte und Olivenöl
Mini salade mixte avec iceberg, concombre, maïs, carotte et huile d'olive
- Las croquetas de jamon Iberico and red pepper sauce** **6€**
Las croquetas de jamon Iberico und paprikasöße
Las croquetas de jamon sauce ibérique et poivron rouge

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KIDS MENU

Postres

- **V / GF*** **Rice pudding with Oreo** **14€**
Milchreis mit Oreo
Riz au lait avec Oreo
- **VG** **Fruit salad with seasonal fruit** **10€**
Obstsalat mit Früchten der Saison
Salade de fruits aux fruits de saison
- **V** **Ice cream selection** **3€**
(Vanilla, Chocolate, Strawberry, Banana)
Eis auswahl
(Vanille, schokolade, erdbeere, banane)
Sélection de glaces
(Vanille, chocolat, fraise, banane)

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KIDS MENU

Toddler's Menu

- **VG / GF*** **Cream of green vegetables, rice and olive oil** **10€**
Creme aus grünem Gemüse, Reis und Olivenöl
Crème de légumes verts, riz et huile d'olive
- **DF / GF*** **Cream of chicken, potato, and carrots** **10€**
Creme aus Huhn, Kartoffeln und Karotten
Crème de poulet, pomme de terre et carottes
- **DF / GF*** **Cream of poached fish fillet, zucchini, carrots and potatoes** **10€**
Creme aus pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln
Velouté de filet de poisson poché, courgettes, carottes et pommes de terre
- **VG** **Cream of seasonal fruits and biscuits** **10€**
Creme aus saisonalen Früchten und Keksen
Crème de fruits de saison et biscuits

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All of our "Ikos Andalusia Baby" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added.