

Embark on a one-of-a-kind culinary journey as you savor the finest flavors 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.



Entrantes

TAPAS PARA EMPEZAR - TAPAS TO START

V	Empanadas Handcrafted vegetable pastries avocado cream tomato sauce Handgemachtes gemüsegebäck avocadocreme pâtisseries Empanadas aux légumes crème d'avocat sauce tomate	18€
VG GF*	Padron Peppers Fried peppers salt flakes Pimientos de padron salzflocken Poivrons frits aux flocons de sel	16€
DF	Patatas Bravas Crispy potatoes spicy mayo tomato sauce Knusprige kartoffeln würziger mayo tomatensauce Pommes de terre croustillantes mayonnaise épicée sauce tomate	18€
V GF*	Tortilla de Patata Creamy Spanish omelette potatoes aioli Cremiges spanisches omelett kartoffeln aioli Omelette espagnole crémeuse pommes de terre aioli	18€
DF	Salmorejo y Huevo Cold tomato soup soft boiled egg olive oil Kalte tomatensuppe weichgekochtem ei olivenöl Soupe froide de tomates œuf mollet huile d'olive	18€

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.

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

Entrantes

VG GF*	Tomate Tomatada Fresh tomatoes variety charred tomato cream extra virgin olive oil Frische erschiedene tomaten gerösteter tomatencreme nativem olivenöl extra Variété de tomates fraîches crème de tomates grillées huile d'olive vierge extra	16€
DF GF*	Cogollos con Anchoas Baby gem lettuce anchovies smoked pancetta shallot vinaigrette Kleiner salat sardellen geräuchertem pancetta schalottenvinaigrette Laitue sucrine anchois pancetta fumée vinaigrette à l'échalote	18€
DF GF*	Alcachofa de España Artichokes confit cured Iberico pancetta pine nuts Artischocken confit geräuchertem Iberico pancetta pinienkernen Artichauts confits pancetta ibérique affinée aux pignons de pin	19€
DF	Atun con Ajoblanco Marinated tuna slices almonds orange Marinierte thunfischscheiben mandeln orange Tranches de thon marinées amandes à l'orange	19€

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.

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

Entrantes

	Buñuelos de Bacalao Creamy cod croquettes aioli sauce parsley Cremige kabeljau kroketten aioli sauce petersilie Croquettes de morue crémeuses sauce aïoli et persil	19€
DF GF*	Ensaladilla Russa Refreshing vegetables mayonnaise confit tuna anchovies shrimps Erfrischende gemüsemayonnaise konfiertem thunfisch sardellen garnelen Légumes à la mayonnaise thon confit anchois crevettes	18€
DF GF*	Esqueixada de Bacalao Shredded smoked cod tomatoes onions olives Geschnetzelter geräucherter kabeljau tomaten zwiebeln oliven Cabillaud fumé effiloché tomates oignons olives	18€
DF	Gambas al Ajillo Spanish garlic shrimps chili smoked paprika Spanische knoblauchgarnelen chili geräuchertem paprika Crevettes à l'ail espagnoles piment paprika fumé	18€
GF*	Pulpo Mojo Rojo Octopus baby potatoes mojo rojo sauce Oktopus babykartoffeln mojo rojo sauce Poulpe pommes de terre grenaille sauce mojo rojo	18€

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.

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

Platos Principales

MAIN COURSES

VERDURAS - VEGETABLES

VG GF*	Raíces Asadas Roasted roots celeriac cream herbs Geröstete wurzeln selleriecreme kräutern Racines rôties à la crème céleri-rave aux herbes	26€
V	Pasta con Piperrada y queso fresco Roasted peppers sauce soft cheese peas Gerösteter paprikasauce friskkäse erbsen Sauce aux poivrons rôtis fromage frais aux petits pois	26€

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.

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

Platos Principales

MAIN COURSES

ARROCES

GF*	Paella con Pollo Paella with chicken garrofon beans artichokes Paella mit hühnchen garrofonbohnen artischocken Paella au poulet haricots de Lima artichauts	32€
GF*	Paella de Mariscos Seafood paella prawns mussels calamari Paella mit meeresfrüchte t garnelen muscheln calamari Paella aux fruits de mer crevettes moules calamars	34€
VG GF*	Paella de Verduras Paella with vegetables garrofon beans artichokes asparagus Paella mit gemüse garrofonbohnen artischocken spargel Paella aux légumes haricots de Lima artichauts asperges	29€

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.

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

Platos Principales

MAIN COURSES

PESCADOS Y MARISCOS - FISH & SEAFOOD

GF*	Bacalao con Pil Pil Tender cod fillet lentils roasted peppers lime-tajine Zartes kabeljaufilet linsen gerösteten paprika limetten-tajine Filet de cabillaud tendre lentilles poivrons rôtis citron vert-tajine	28€
DF GF*	Pescado a la Brasa Grilled seabass piquillos pil pil grilled avocado Gegrillter wolfsbarsch piquillos pil pil gegrillter avocado Bar grillé piquillos pil pil avocat grille	28€
DF GF*	Atun con Tomate Tuna fillet refreshing tomatoes salad olives Thunfischfilet erfrischendem tomatensalat oliven Filet de thon salade rafraîchissante de tomates olives	28€

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.

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

Platos Principales

MAIN COURSES

AVES Y CARNE - POULTRY & MEAT

GF*	Pollo con Gambas	34€
	Surf & turf chicken prawns caramelized shallots crustacean sauce Surf & Turf hünchen garnelen karamellisierten schalotten krustentiersauce Surf & turf avec poulet crevettes échalotes caramélisées sauce aux crustacés	
	Pollo a la Parilla	32€
	Juicy chicken thigh carrot hummus romesco sauce hazelnut chimichurri Saftige hähnchenkeule karotten hummus romesco sauce haselnuss shimichurri Cuisse de poulet juteuse houmous de carottes sauce romesco chimichurri aux noisettes	
GF*	Pluma Iberica	30€
	Iberico pork pluma charred piquillos crispy layered potatoes Pluma vom iberischen schwein gegrillten piquillos knusprigen schichtkartoffeln Pluma de porc ibérique piquillos grillés amelles de pommes de terre croustillantes	

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.

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

Platos Principales

MAIN COURSES

AVES Y CARNE - POULTRY & MEAT

	Entrecote de ternera barbacoa	30€
	Grilled beef entrecote savory churros Choron sauce	
	Gegrilltes entrecôte herzhaften churros choron sauce	
	Entrecôte de bœuf grillée churros savoureux sauce Choron	
DF	Chuletillas de Cordero a la Brasa	34€
	Lamb chops crushed potatoes romesco verde	
	Lammkoteletts kartoffelpüree romesco verde	
	Côtelettes d'agneau pommes de terre écrasées romesco verde	

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.

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

Postres

DESSERTS

DULCHE EPILOGO-A SWEET EPILOGUE

V GF*	Tarta de Queso Vasca Traditional Basque cheesecake forest fruit sauce Traditioneller baskischer Käsekuchen waldfruchtsauce Cheesecake basque traditionnel avec sauce fruits des bois	14€
V GF*	Crema Catalana Smooth Catalan custard honey glaze orange marmalade Zarter katalanischer pudding honigglasur orangenmarmelade Crème catalane onctueuse glaçage au miel marmelade d'orange	14€
V	Coulant de chocolate Bitter chocolate chocolate crumble vanilla ice cream Bitterschokolade schokoladenstreuseln vanilleeis Chocolat amer crumble au chocolat glace vanille	14€
VG GF*	Frutas Frescas Fresh seasonal fruit salad Frischer saisonaler obstsalat Salade de fruits frais de saison	12€
V	Helados Ice cream variety vanilla chocolate strawberry banana Eisauswahl vanille chokolade erdbeere banane Sélection de glaces vanille chocolat fraise banane	3€

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.

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

Postres

DESSERTS

HELADOS ESPECIALES

V	Mallorquin Almonds ice cream Mallorquinisches mandeleis Glace aux amandes de Majorque	3€
V	Salted Caramel ice cream Gesalzenes karamelleis Glace au caramel salé	3€
V	Snickers ice cream Snickers eis Glace snickers	3€
VG	Sorbetes Sorbet choice lime mango Sorbet auswahl limette mango Choix de sorbet citron vert mangue	5€

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.

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

VEGAN MENU

Entrantes

TAPAS PARA EMPEZAR - TAPAS TO START

GF*	Padron Peppers	16€
	Fried peppers salt flakes	
	Pimientos de padron salzflocken Poivrons frits aux flocons de sel	
	Patatas Bravas	18€
	Crispy potatoes spicy tomato sauce	
	Knusprige kartoffeln würziger tomatensauce Pommes de terre croustillantes épicée sauce tomate	
	Salmorejo y Huevo	18€
	Cold tomato soup soft boiled egg olive oil	
	Kalte tomatensuppe weichgekochtem ei olivenöl Soupe froide de tomates œuf mollet huile d'olive	
GF*	Tomate Tomatada	16€
	Fresh tomatoes variety charred tomato cream extra virgin olive oil	
	Frische erschiedene tomaten gerösteter tomatencreme nativem olivenöl extra Variété de tomates fraîches crème de tomates grillées huile d'olive vierge extra	

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.

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

VEGAN MENU

Entrantes

TAPAS PARA EMPEZAR - TAPAS TO START

GF*	Ensalada de Cogollos Baby gem lettuce shallot vinaigrette Kleiner salat schalottenvinaigrette Laitue sucrine à la vinaigrette à l'échalote	16€
GF*	Alcachofa de España Artichokes confit cured Iberico pancetta pine nuts Artischocken confit geräuchertem Iberico pancetta pinienkernen Artichauts confits pancetta ibérique affinée aux pignons de pin	19€

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.

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

VEGAN MENU

Platos Principales

MAIN COURSES

GF*	Raíces Asadas Roasted roots celeriac cream herbs Geröstete wurzeln selleriecreme kräutern Racines rôties à la crème céleri-rave aux herbes	26€
	Pasta con Piperrada Roasted peppers sauce peas Gerösteter paprikasauce erbsen Sauce aux poivrons rôtis aux petits pois	26€
GF*	Paella de Verduras Paella with vegetables garrofon beans artichokes asparagus Paella mit gemüse garrofonbohnen artischocken spargel Paella aux légumes haricots de Lima artichauts asperges	29€

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.

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

VEGAN MENU

Postres

DULCHE EPILOGO-A SWEET EPILOGUE

GF*	Arroz con Leche Rice pudding citrus caramel powder d rice milk Milchreis zitruskaramellpulver 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 frais de saison	12€
	Sorbetes Sorbet choice lime mango Sorbet auswahl limette mango Choix de sorbet citron vert mangue	5€

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.

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

Toddler's Menu

VG GF*	Cream of green vegetables, rice and olive oil Grüne gemüsecreme mit reis und olivenöl Velouté de légumes verts, riz et huile d'olive	10€
DF GF*	Cream of chicken, potato and carrots Hühnercrème mit kartoffel und karotten Velouté de poulet, pomme de terre et carottes	10€
DF GF*	Cream of poached fish fillet, zucchini, carrots and potatoes Fischfiletcreme mit zucchini, karroten und kartoffeln Velouté de filet de poisson poché, courgettes, carottes et pomme de terre	10€
V	Cream of seasonal fruits and biscuits Frische obstcreme mit keksen Velouté de fruits de saison et biscuits	10€

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.

All of our ,Ikos Porto Petro Baby' choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added.

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

KIDS MENU

Entrantes

TAPAS PARA EMPEZAR - TAPAS TO START

V	Empanadas Handcrafted vegetable pastries avocado cream tomato sauce Handgemachtes gemüsegebäck avocadocreme pâtisseries Empanadas aux légumes crème d'avocat sauce tomate	11€
V GF*	Tomate Tomatada Fresh tomatoes variety charred tomato cream extra virgin olive oil Frische erschiedene tomaten gerösteter tomatencreme nativem olivenöl extra Variété de tomates fraîches crème de tomates grillées huile d'olive vierge extra	10€
	Buñuelos de Bacalao Creamy cod croquettes aioli sauce parsley Cremige kabeljau kroketten aioli sauce petersilie Croquettes de morue crémeuses sauce aioli et persil	11€

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.

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

KIDS MENU

Platos Principales

PLATOS PRINCIPALES- MAIN COURSES

V	Pasta con Piperrada y queso fresco Roasted peppers sauce soft cheese peas Gerösteter paprikasauce frischkäse erbsen Sauce aux poivrons rôtis fromage frais aux petits pois	15€
DF GF*	Filete de lubina a la Brasa Grilled seabass filet piquillos pil pil grilled avocado Gegrilltes wolfsbarschfilet piquillos pil pil gegrillter avocado Filet de bar grillé piquillos pil pil avocat grillé	16€
	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	18€
GF*	Pluma Iberica Iberico pork pluma charred piquillos crispy layered potatoes Pluma vom iberischen schwein gegrillten piquillos knusprigen schichtkartoffeln Pluma de porc ibérique piquillos grillés amelles de pommes de terre croustillantes	17€

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.

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

KIDS MENU

and more...

	Hamburguesa de Ternera Kids beef burger tomato lettuce French fries Kinderburger tomaten salat pommes frites Burger de bœuf enfant tomate laitue frites	14€
V	Pizza Margarita Mozzarella tomato sauce Mozzarella tomatensauce Mozzarella sauce tomate	12€
	Pasta Penne Tomato sauce or Bolognese sauce Tomatensauce oder Bolognesesauce Tomate ou à la sauce bolognaise	12€
DF*	Croquetas de Pescado Fish croquets French fries Fischkroketten pommes frites Croquets de poisson frites	12€
DF*	Nuggets de Pollo Chicken nuggets French fries Chicken nuggets pommes frites Nuggets de poulet frites	12€

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.

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

KIDS MENU

Postres

DULCHE EPILOGO-A SWEET EPILOGUE

V GF*	Tarta de Queso Vasca Traditional Basque cheesecake forest fruit sauce Traditioneller baskischer Käsekuchen waldfruchtsauce Cheesecake basque traditionnel avec sauce fruits des bois	14€
V	Coulant de chocolate Bitter chocolate chocolate crumble vanilla ice cream Bitterschokolade schokoladenstreuseln vanilleeis Chocolat amer crumble au chocolat glace vanille	14€
VG GF*	Frutas Frescas Fresh seasonal fruit salad Frischer saisonaler obstsalat Salade de fruits frais de saison	12€
V	Helados Ice cream variety vanilla chocolate strawberry banana Eisauswahl vanille chokolade erdbeere banane Sélection de glaces vanille chocolat fraise banane	3€
VG	Sorbetes Sorbet choice lime mango Sorbet auswahl limette mango Choix de sorbet citron vert mangue	5€

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.

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