

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 Empanadas artesanales de verduras crema de aguacate salsa de tomate Ручная овощная выпечка кремом из авокадо томатным соусом	18€
VG GF*	Padron Peppers Fried peppers salt flakes Pimientos fritos escamas de sal Жареные перцы солью	16€
DF	Patatas Bravas Crispy potatoes spicy mayo tomato sauce Patatas crujientes mayonesa picante salsa de tomate Хрустящий картофель острым майонезом томатным соусом	18€
V GF*	Tortilla de Patata Creamy Spanish omelette potatoes aioli Tortilla española cremosa patatas alioli Сливочный испанский омлет картофелем айоли	18€
DF	Salmorejo y Huevo Cold tomato soup soft boiled egg olive oil Sopa fría de tomate huevo pasado por agua aceite de oliva Холодный томатный суп яйцом всмятку оливковым маслом	18€

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Entrantes

VG GF*	Tomate Tomatada Fresh tomatoes variety charred tomato cream extra virgin olive oil Variedad de tomates frescos crema de tomate tostado aceite de oliva virgen extra Свежие томаты с кремом обугленных томатов оливковым маслом первого отжима	16€
DF GF*	Cogollos con Anchoas Baby gem lettuce anchovies smoked pancetta shallot vinaigrette Cogollos anchoas panceta ahumada vinagreta de chalota Маленький салат-джем анчоусами копченой панчеттой винегретом из лука-шалота	18€
DF GF*	Alcachofa de España Artichokes confit cured Iberico pancetta pine nuts Alcachofas confitadas panceta ibérica curada piñones Конфи из артишоков вяленой иберийской панчеттой кедровыми орешками	19€
DF	Atun con Ajoblanco Marinated tuna slices almonds orange Láminas de atún marinadas almendras naranja Маринованные ломтики тунца миндалем апельсином	19€

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Entrantes

	Buñuelos de Bacalao Creamy cod croquettes aioli sauce parsley Croquetas cremosas de bacalao salsa alioli perejil Сливочные крокеты из трески соусом айоли петрушкой	19€
DF GF*	Ensaladilla Russa Refreshing vegetables mayonnaise confit tuna anchovies shrimps Refrescante mayonesa de verduras atún confitado anchoas gambas Освежающий овощной майонез конфи из тунца анчоусами креветками	18€
DF GF*	Esqueixada de Bacalao Shredded smoked cod tomatoes onions olives Bacalao ahumado desmenuzado tomate cebolla aceitunas Копченая треска помидорами луком оливками	18€
DF	Gambas al Ajillo Spanish garlic shrimps chili smoked paprika Gambas al ajillo chile pimentón ahumado Испанские чесночные креветки чили копченой паприкой	18€
GF*	Pulpo Mojo Rojo Octopus baby potatoes mojo rojo sauce Pulpo papas baby mojo rojo Осьминог молодым картофелем соусом мохо рохо	18€

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Platos Principales

MAIN COURSES

VERDURAS - VEGETABLES

VG GF*	Raíces Asadas Roasted roots celeriac cream herbs Raíces asadas crema de apio nabo hierbas Жареные корни кремом из сельдерея травами	26€
V	Pasta con Piperrada y queso fresco Roasted peppers sauce soft cheese peas Salsa de pimientos asados queso tierno guisantes Соусом из жареного перца мягким сыром горошком	26€

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Platos Principales

MAIN COURSES

ARROCES

GF*	Paella con Pollo Paella with chicken garrofon beans artichokes Paella con pollo garrofonos alcachofas Паэлья с курицей фасолью гаррофон артишоками	32€
GF*	Paella de Mariscos Seafood paella with prawns mussels calamari Paella de marisco con camarones mejillones calamares Паэлья из морепродуктов с креветками мидиями кальмары	34€
VG GF*	Paella de Verduras Paella with vegetables garrofon beans artichokes asparagus Paella de verduras frijoles garrofón alcachofas espárragos Паэлья с овощами фасолью гаррофон артишоками спаржей	29€

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Platos Principales

MAIN COURSES

PESCADOS Y MARISCOS - FISH & SEAFOOD

GF*	Bacalao con Pil Pil Tender cod fillet lentils roasted peppers lime-tajine Filete de bacalao tierno lentejas pimientos asados lima-tajine Нежное филе трески чечевицей жареным перцем лаймом-тажин	28€
DF GF*	Pescado a la Brasa Grilled seabass piquillos pil pil grilled avocado Lubina a la plancha piquillos al pil pil aguacate a la plancha Жареный сибас пикильос пиль пиль жареным авокадо	28€
DF GF*	Atun con Tomate Tuna fillet refreshing tomatoes salad olives Filete de atún refrescante ensalada de tomates aceitunas Филе тунца освежающим салатом из томатов оливками	28€

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Platos Principales

MAIN COURSES

AVES Y CARNE - POULTRY & MEAT

GF*	Pollo con Gambas Surf & turf chicken prawns caramelized shallots crustacean sauce Mar y tierra pollo gambas chalotas caramelizadas salsa de crustáceos Сёрф & тёрф курицей креветками карамелизированным шалотом соусом из ракообразных	34€
	Pollo a la Parilla Juicy chicken thigh carrot hummus romesco sauce hazelnut chimichurri Muslo de pollo jugoso hummus de zanahoria salsa romesco chimichurri de avellanas Сочное куриное бедро морковным хумусом соусом ромеско чимичурри с лесным орехом	32€
GF*	Pluma Iberica Iberico pork pluma charred piquillos crispy layered potatoes Pluma de cerdo ibérico piquillos asados patatas crujientes en capas Свиная грудинка «Иберико» обжаренными пикильос хрустящим слоёным картофелем	30€

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Platos Principales

MAIN COURSES

AVES Y CARNE - POULTRY & MEAT

	Entrecote de ternera barbacoa	30€
	Grilled beef entrecote savory churros Choron sauce	
	Entrecot de ternera a la plancha churros salados salsa Choron	
	Говяжий антрекот на гриле пикантными чуррос соусом Чорон	
DF	Chuletillas de Cordero a la Brasa	34€
	Lamb chops crushed potatoes romesco verde	
	Chuletas de cordero puré de patatas romesco verde	
	Бараньи отбивные картофелем пюре соусом ромеско верде	

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Postres

DESSERTS

DULCHE EPILOGO-A SWEET EPILOGUE

V GF*	Tarta de Queso Vasca Traditional Basque cheesecake forest fruit sauce Tarta de queso tradicional vasca salsa de frutos del bosque Традиционный баскский чизкейк соусом из лесных ягод	14€
V GF*	Crema Catalana Smooth Catalonian custard honey glaze orange marmalade Natillas catalanas suaves glaseado de miel mermelada de naranja Нежный каталонский заварной крем медовой глазурью апельсиновым мармеладом	14€
V	Coulant de chocolate Bitter chocolate chocolate crumble vanilla ice cream Chocolate amargo crumble de chocolate helado de vainilla Горький шоколад шоколадной крошкой ванильным мороженым	14€
VG GF*	Frutas Frescas Fresh seasonal fruit salad Ensalada de frutas frescas de temporada Салат из свежих сезонных фруктов	12€
V	Helados Ice cream variety vanilla chocolate strawberry banana Variedad de helados vainilla chocolate fresa plátano Мороженое на выбор ваниль шоколад клубника банан	3€

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Postres

DESSERTS

HELADOS ESPECIALES

V	Mallorquin Almonds ice cream Helado de almendras mallorquinas Мороженое Майоркин Миндаль	3€
V	Salted Caramel ice cream Helado de caramelo salado Мороженое с соленой карамелью	3€
V	Snickers ice cream Helado de snickers мороженое сникерс	3€
VG	Sorbetes Sorbet choice lime mango Elección de sorbete lima mango Выбор сорбета лайм манго	5€

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VEGAN MENU

Entrantes

TAPAS PARA EMPEZAR - TAPAS TO START

GF*	Padron Peppers Fried peppers salt flakes Pimientos fritos escamas de sal Жареные перцы солью	16€
	Patatas Bravas Crispy potatoes spicy tomato sauce Patatas crujientes picante salsa de tomate Хрустящий картофель острым томатным соусом	18€
	Salmorejo Cold tomato soup olive oil Sopa fría de tomate aceite de oliva Холодный томатный суп оливковым маслом	18€
GF*	Tomate Tomatada Fresh tomatoes variety charred tomato cream extra virgin olive oil Variedad de tomates frescos crema de tomate tostado aceite de oliva virgen extra Свежие томаты с кремом обугленных томатов оливковым маслом первого отжима	16€

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VEGAN MENU

Entrantes

TAPAS PARA EMPEZAR - TAPAS TO START

GF*	Ensalada de Cogollos Baby gem lettuce shallot vinaigrette Lechuga pequeña vinagreta de chalota Маленький салат-джем заправкой из лука-шалота	16€
GF*	Alcachofa de España Artichokes confit cured Iberico pancetta pine nuts Alcachofas confitadas panceta ibérica curada piñones Конфи из артишоков вяленой иберийской панчеттой кедровыми орешками	19€

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VEGAN MENU

Platos Principales

MAIN COURSES

GF*	Raíces Asadas Roasted roots celeriac cream herbs Raíces asadas crema de apio nabo hierbas Жареные корни кремом из сельдерея травами	26€
	Pasta con Piperrada Pasta with roasted peppers sauce peas Pasta con salsa de pimientos asados guisantes Паста с соусом из жареного перца горошком	26€
GF*	Paella de Verduras Paella with vegetables garrofon beans artichokes asparagus Paella de verduras frijoles garrofón alcachofas espárragos Паэлья с овощами фасолью гаррофон артишоками спаржей	29€

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VEGAN MENU

Postres

DULCHE EPILOGO-A SWEET EPILOGUE

GF*	Arroz con Leche Rice pudding citrus caramel powder rice milk Arroz con leche caramelo cítrico en polvo leche de arroz Рисовый пудинг цитрусовой карамелью рисовым молоком	14€
GF*	Frutas Frescas Fresh seasonal fruit salad Ensalada de frutas frescas de temporada Салат из свежих сезонных фруктов	12€
	Sorbetes Sorbet choice lime mango Elección de sorbete lima mango Выбор сорбета лайм манго	5€

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Toddler's Menu

VG GF*	Cream of green vegetables, rice and olive oil Crema de verduras, arroz y aceite de oliva Крем из зеленых овощей с рисом и оливковым маслом	10€
DF GF*	Cream of chicken, potato and carrots Crema de pollo, patata y zanahoria Крем из курицы, картофеля и моркови	10€
DF GF*	Cream of poached fish fillet, zucchini, carrots and potatoes Crema de filete de pescado escalfado, calabacín, zanahorias y patatas Крем из вареного рыбного филе, кабачка, моркови и картофеля	10€
V	Cream of seasonal fruits and biscuits Crema de frutas de temporada y galletas Крем из сезонных фруктов и печенья	10€

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

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KIDS MENU

Entrantes

TAPAS PARA EMPEZAR - TAPAS TO START

V	Empanadas Handcrafted vegetable pastries avocado cream tomato sauce Empanadas artesanales de verduras crema de aguacate salsa de tomate Ручная овощная выпечка кремом из авокадо томатным соусом	11€
VG GF*	Tomate Tomatada Fresh tomatoes variety charred tomato cream extra virgin olive oil Variedad de tomates frescos crema de tomate tostado aceite de oliva virgen extra Свежие томаты с кремом обугленных томатов оливковым маслом первого отжима	10€
	Buñuelos de Bacalao Creamy cod croquettes aioli sauce parsley Croquetas cremosas de bacalao salsa alioli perejil Сливочные крокеты из трески соусом айоли петрушкой	11€

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KIDS MENU

Platos Principales

PLATOS PRINCIPALES- MAIN COURSES

V	Pasta con Piperrada y queso fresco Pasta with roasted peppers sauce soft cheese peas Pasta con salsa de pimientos asados queso tierno guisantes Паста с соусом из жареного перца мягким сыром горошком	15€
DF GF*	Filete de lubina a la Brasa Grilled seabass filet piquillos pil pil grilled avocado Filete de lubina a la parrilla piquillos al pil pil aguacate a la plancha Филе морского окуня на гриле пикильос пиль пиль жареным авокадо	16€
	Pollo a la Parilla Juicy chicken thigh carrot hummus romesco sauce hazelnut chimichurri Muslo de pollo jugoso hummus de zanahoria salsa romesco chimichurri de avellanas Сочное куриное бедро морковным хумусом соусом ромеско чимичурри с лесным орехом	18€
GF*	Pluma Iberica Iberico pork pluma charred piquillos crispy layered potatoes Pluma de cerdo ibérico piquillos asados patatas crujientes en capas Свиная грудинка «Иберико» обжаренными пикильос хрустящим слоёным картофелем	17€

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KIDS MENU

and more...

	Hamburguesa de Ternera	14€
	Kids beef burger tomato lettuce french fries Hamburguesa de ternera infantil tomate lechuga patatas fritas Детский бургер из говядины помидорами листьями салата картофелем фри	
V	Pizza Margarita	12€
	Mozzarella tomato sauce Mozzarella salsa de tomate Моцареллой томатным соусом	
	Pasta Penne	12€
	Tomato sauce or Bolognese sauce Salsa de tomate o salsa boloñesa Томатным соусом или соусом болоньезе	
DF*	Croquetas de Pescado	12€
	Fish croquets French fries Croquetas de pescado patatas fritas Рыбные крокеты картофелем фри	
DF*	Nuggets de Pollo	12€
	Chicken nuggets French fries Nuggets de pollo papas fritas Куриные наггетсы картофелем фри	

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KIDS MENU

Postres

DULCHE EPILOGO-A SWEET EPILOGUE

V GF*	Tarta de Queso Vasca Traditional Basque cheesecake forest fruit sauce Tarta de queso tradicional vasca salsa de frutos del bosque Традиционный баскский чизкейк соусом из лесных ягод	14€
V	Coulant de chocolate Bitter chocolate chocolate crumble vanilla ice cream Chocolate amargo crumble de chocolate helado de vainilla Горький шоколад шоколадной крошкой ванильным мороженым	14€
VG GF*	Frutas Frescas Fresh seasonal fruit salad Ensalada de frutas frescas de temporada Салат из свежих сезонных фруктов	12€
V	Helados Ice cream variety vanilla chocolate strawberry banana Variedad de helados vainilla chocolate fresa plátano Мороженое на выбор ваниль шоколад клубника банан	3€
VG	Sorbetes Sorbet choice lime mango Elección de sorbete lima mango Выбор сорбета лайм манго	5€

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