

# WELCOME TO OUR HOME

## BITES | APERITIF

The aperitifs are small Bites that are part of the Barcelonean culture and that we share amongst friends before lunch or dinner.

<b>Marinated Olives</b> ✓ Olivas marinadas	\$12
<b>Spherical Olives. Tribute to elBulli Restaurant</b> Oliva-S. Homenaje al restaurante elBulli	\$2.5
<b>"Triticum Barcelona" Bread with Tomato</b> ✓ Pan con Tomate "Triticum Barcelona"	\$14
<b>"Don Bocarte 00" Cured Cantabrian Anchovies</b> Anchoas del Cantábrico "Don Bocarte"	\$28
<b>"Ibérico Bellota" Ham (Gran Reserve)</b> Jamón Ibérico de Bellota (Gran Reserva)	\$36
<b>Dry-Aged Galician Beef (Marinated &amp; Cured 45 days)</b> Vaca Rubia Gallega Marinada y Curada	\$38
<b>"Ibérico" Ham Croquettes (2 pcs)</b> Croquetas de Jamón Ibérico de Bellota	\$14
<b>Mushroom and Truffle Croquettes (2 pcs)</b> ✓ Croquetas de Setas con Trufa	\$14
<b>"Bombas" From Barcelona (2 pcs)</b> Bombas de Barcelona	\$16
<b>Ibérico" Ham, Cheese and Truffle "Bikini"</b> Bikini de Jamón Ibérico, Queso y Trufa	\$16
<b>"Padrón" Peppers with Flower of Salt</b> ✓ Pimientos de Padrón con Flor de Sal	\$18
<b>Confit "Piquillo" Peppers</b> ✓ Pimientos del Piquillo Confitados	\$16
<b>Eggplant with Miso and Ponzu Sauce</b> ✓ Berenjena con Miso y Salsa Ponzu	\$14

\* ASK OUR STAFF FOR DAILY SPECIALS

## OLIVIA DISHES | PLATILLOS

These are dishes interpreted and made at Olivia. They come from our Mediterranean origin which are influenced by our relationship with other cultures.

<b>Homemade "Catalunya" Lobster-Avocado Roll</b> Envoltini de Bogavante y Aguacate	\$32
<b>Classic Tenderloin Steak Tartar with Avruga Caviar &amp; Fries</b> Steak Tartar de Solomillo con Caviar Avruga y Patatas Fritas	\$48
<b>Burrata and Tomato Salad with Grilled Asparagus</b> ✓ Ensalada de Burrata, Tomates y Espárragos	\$38
<b>"Nikkei" Style Marinated Lemon Fish Salad</b> Ceviche de Pez Limón Estilo Nikkei	\$28
<b>Beef, Foie-Gras Carpaccio with Truffle Dressing</b> Carpaccio de Ternera y Foie-Gras con Trufa	\$36
<b>Ham, Mozzarella and Truffle Open Omelette</b> Tortilla abierta de Jamón, Mozzarella y Trufa	\$26
<b>Confit Onion and Cod Fish Spanish Omelette</b> Tortilla de Cebolla Confitada con Bacalao	\$25
<b>Cod Fish Loin with Fresh Tomato &amp; Garlic Mousseline</b> Lomo de Bacalao con Tomate Fresco y Muselina de Ajo	\$35
<b>Roasted Meat Canelon with Parmesan Cream</b> Canelón de "Rostit" y Foie-Gras con Parmesano	\$28
<b>Spinach, Fresh Cheese &amp; Raisin Canelon</b> ✓ Canelón de Espinacas a la Catalana con Queso Fresco	\$24
<b>Octopus, Crispy Pork Belly and Potato Foam</b> Pulpo con Espuma de Patata y Panceta Crujiente	\$38
<b>Japanese Tuna Cheek with "Marmitako" Sauce</b> Carrillera de Atún Japonés con Salsa Marmitako	\$38
<b>Angus Beef Cheek in Red Wine "Civet"</b> Meloso de Ternera en "Civet"	\$36

## SPECIALS | ESPECIALES

Traditional recipies from Barcelona created and executed by our Chef in a contemporary mannerto soley share the experience. These are suitable portions to enjoy complimenting our bites and small dishes.

<b>Monkfish &amp; Mediterranean Red Prawns "Ibiza Style" Stew</b> "Suquet" de Pescado y Marisco de la Costa de Ibiza	\$52
<b>Black Rice with Grilled King "Carabineros"</b> Arroz Negro con Carabineros a la Brasa	\$48
<b>Creamy Rice with Mushrooms and Vegetables</b> ✓ Arroz Cremoso de Setas y Verduras	\$34
<b>Grilled King "Carabineros" Seasoned with Chilli and Garlic</b> Carabineros a la Brasa con Jugo de Ajo y Guindilla	\$74
<b>Grilled Catch of the Day with Onions &amp; Garlics</b> Pescado a la brasa con cebollitas	\$128
<b>Segovian Suckling Pig Shoulder with Roasted Pinneapple (Limited Portions Daily)</b> Pierna de Cochinitillo con Piña Asada	\$88
<b>Wagyu Striploin with Truffle Sauce &amp; Confit "Piquillo" Peppers</b> Lomo de Buey "Wagyu" con Salsa de Trufa y Piminetos del Piquillo Confitados	\$72
<b>Grilled "Secreto Ibérico" Pork with "Padrón" Peppers &amp; "Pico de Gallo"</b> Secreto de Cerdo Ibérico con Pimiento de Padrón y Pico de	\$44

# OLIVIA

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