

OLIVIA

'WELCOME TO OUR HOME,
A JOURNEY TO BARCELONA'

TO START

Snacks & bites to taste while you enjoy the first drink

OLIVES Marinated olives with herbs and citrus (V)	\$9
SPHERICAL OLIVES Spherical olives tribute to elBulli Restaurant (V)	\$1.5
'IBÉRICO' HAM 'Ibérico Bellota' ham 'Gran Reserva' 36 months	\$36
BREAD WITH TOMATO Sourdough bread with tomato and olive oil (V)	\$10
HAM CROQUETTES (2 pcs) 'Ibérico Bellota' ham 'Gran Reserva' 36 months	\$14
MUSHROOM & TRUFFLE CROQUETTES (2 pcs) Portobello mushrooms and black truffle croquettes (V)	\$14
'PADRÓN' PEPPERS Fried 'Padrón' peppers with flower salt (V)	\$18
EGGPLANT Roasted eggplant with black olive miso and ponzu (V)	\$12
'ESCALIBADA' WITH CANTABRIAN ANCHOVIES Grilled eggplant, onion, peppers with feta cheese & anchovies	\$24
STEAK TARTAR SANDWICH Tenderloin steak tartar sandwich with Compte cheese	\$30

TO FOLLOW

Contemporary dishes interpreted by our Chef to share amongst your friends

BURRATA SALAD Fresh tomatoes, burrata cheese and roasted pumpkin (V)	\$38	LOBSTER - AVOCADO Lobster avocado roll with salmon roe and caviar	\$34
TOMATO TARTAR Confit tomato tartar with olives (V)	\$22	OCTOPUS Grilled octopus, crispy pork belly and potato foam	\$38
TUNA TARTAR WITH GUACAMOLE Japanese tuna loin tartar with guacamole	\$38	'CARABINEROS' Grilled 'Carabineros' with chili & garlic sauce	\$74
STEAK TARTAR WITH CAVIAR Angus beef tenderloin tartar with Avruga caviar & fries	\$48	BLACK COD Miso black cod with green 'mojo' and barbecue leek	\$44
RIBEYE CARPACCIO Beef carpaccio, foie-gras and truffle dressing	\$36	ROASTED MEAT 'CANELÓN' Roasted beef cheek and chicken 'canelón' with Parmesan cheese	\$28
OPEN OMELET Burrata cheese, truffle and 'Ibérico' ham or asparagus (V)	\$28/\$24	WAGYU BARBECUE RIB Marinated short rib barbecue style with sweet & sour carrot	\$42

TO FINISH

Complete a tasteful experience

BLACK RICE WITH 'CARABINEROS' Squid ink rice served with Mediterranean red prawns	\$52	MEDITERRANEAN TURBOT Grilled Mediterranean turbot with gnocchi and caviar sauce	\$68
DUCK RICE Roasted magret duck rice	\$42	MEDITERRANEAN SEABREAM Grilled Mediterranean seabream with onions & garlic (800g)	\$86
VEGETARIAN RICE Creamy rice with mushrooms and vegetables (V)	\$34	SUCKLING PIG Spanish suckling pig 'Segovia' style with roasted pineapple	\$88
BEEF RAGU PASTA Beef cheeks ragu rigatoni with mushrooms and carrots	\$38	WAGYU STEAK Wagyu striploin with truffle sauce and confit 'Piquillo' peppers	\$74
MARINERA PASTA Seafood macaroni with Mediterranean monkfish and clams	\$48	GRILLED 'IBÉRICO' PORK Grilled 'Secreto Ibérico' pork with 'Padrón' peppers	\$46