



## OLIVERA

### OLIVERA A LA CARTE

Bread from our bakery and appetizer: 4.50 €

“Something to start with...sharing...or not...”

1/2 a dozen of our chefs favorite Gillardeau Oysters  
and just as many garnishes..... 32 €

1er cru Oscietra Caviar “Perlita”,  
blinis & toasted brioche 30g/ 50g/100g... 180€ /280€/500€

Sliced Iberico ham with freshly home baked "pa amb oli" 30 €

Roasted octopus  
with grilled spring onions and romesco sauce ..... 20 €

Lightly smoked home cured bresaola, rocket leaves and  
creamed Mahon cheese ..... 19 €

Castell’s salad / with grilled marinated chicken ... 18 € / 22 €

Curried “Moules frites” ...  
Belgian style mussels and French fries ..... 19 €

Pumpkin cream soup with poached egg, ceps  
and “Butiffarra” / with black truffle ..... 19 € / 32€

Lamb keftas with Tzatziky,  
chick pea hummus and pitta bread ..... 19 €

Prawn and mint parchments with a salad of sprouts,  
mango & ginger dip..... 26 €

4 Mediterranean tastes in 8 bite size croquettes ..... 18 €

Homemade burrata cheese  
with aubergine “Caponata” (For 2 people)..... 32 €

*For information on food allergies or intolerances, please, request  
information to our staff.  
We are here to help you.*



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“How about some homemade pasta...or rice...”

Wild mushroom risotto..... 18 €

Squid ink Caserecci “frutti di mare” ..... 22 €

Winter poultry broth with ravioli and Brussel sprouts.... 18 €

“From Andraxt harbour...”

Grilled monkfish, iberic ham and petit pois..... 29 €

Mediterranean sea bass with sauted vegetables,  
mussels and lemongrass ..... 32 €

Catch of the day ..... market price

“Neither fish, nor meat...”

Turkish style Spinach, caramelized onion  
& homemade ricotta “Börek” ..... 20 €

Black beluga lentil stew  
with roasted salsify and chestnuts ..... 20 €

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“Coal roasted, grilled or slow cooked...”

Moroccan style slow roasted shoulder of spring lamb  
served with spiced couscous (For 2 people) ..... 49 €

Confit suckling pig with crackling skin and spicy  
sauerkraut ..... 23 €

Our smoky glazed Waygu Beef Rib,  
served with “Patatas Bravas” ..... 28 €

Coal roasted prime Beef Rib Eye steak, grilled vegetables  
and “chimichurri” ..... 30 €

Wild mushroom and foie gras stuffed  
Guinea fowl breast/ with black truffle ..... 25 €/39 €

Roasted duckling with sweet & sour red cabbage ..... 25 €

Wiener schnitzel with French fries and remoulade sauce 23€

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“A sweet end to the story...”

Apple and cinamon crumbled pie .....	12 €
Vanilla and bitter chocolate trifle .....	12 €
Castell’s lemon tarte with blueberries .....	12 €
Dark chocolate and walnut brownie with hazelnut ice-cream .....	12 €
Traditional Mallorcan “Gató” with “Menjar Blanc” .....	12 €
Chef's most famous dessert, Cream of goat's cheese with basil and a strawberry and red wine sorbet	12 €
3 scoops of our homemade ice cream and sorbets.....	12 €
Cheese platter .....	14 €

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