

## TO START WITH...

- THINLY SLICED BREAD WITH TOMATO · 4,95€
- HOMEMADE "BELLOTA" HAM CROQUETTES (UNIT) · 3,15€
- CREAMY COD FRITTERS (UNIT) · 3,15€
- CANTABRIAN ANCHOVIES WITH VIRGIN OLIVE OIL · 16,70€
- HAND CUT CURED "BELLOTA" HAM  
"MALDONADO ARCANO" · 31,75€
- TUNA SALAD WITH TOMATOES AND ONION · 18,85€
- BACALLÀ ESQUEIXAT" SALT COD WITH KALAMATA  
OLIVES · 24,85€
- MELLOW "ESCALIVADA"  
(CHARGRILLED EGGPLANT AND RED PEPPER) · 17,05€
- GLAZED EGGPLANT WITH MISO AND POTATO PUREE · 18,50€
- FOIE GRAS CARAMELIZED TERRINE WITH  
SMOKED EEL · 36,55€
- SUBTLE VEAL CARPACCIO WITH PARMESAN FLAKES · 26,80€
- GRILLED OCTOPUS WITH IBERIAN PORK · 26,80€
- BATTERED SQUID RINGS · 22,05€
- ASSORTMENT OF GRILLED SEASONAL VEGETABLES · 17,95€

## OMELETTES & EGGS

- OPENED OMELETTE WITH FRESH PRAWNS · 24,25€
- FRESH SEASONAL "CANTHARELLUS" OMELETTE  
MUSHROOMS · 23,95€
- SCRAMBLED EGGS WITH SMALL CUTTLEFISH · 27,45€
- OPENED POTATO OMELETTE · 18,60€

## GALICIAN SEAFOOD

- GUILLEMET OYSTER Nº3 (UNIT) 6,10€
- STEAMED COCKLES 25,95€
- FRESH GRILLED GALICIAN RAZOR  
CLAMS (6 PIECES) 27,00€
- BAKED BABY SCALLOPS 24,60€
- STUNNING COLD CANNELLONI CRAB WITH  
SALMON ROE 25,95€

## OUR OWN TARTARS

- HAND CUT BEEF STEAK TARTAR 27,40€
- RED TUNA TARTAR 25,15€
- SALMON TARTAR WITH SLIGHT TERIYAKI  
TEAR 25,15€
- WILD SEABASS TARTAR WITH ESTRAGON 39,65€

# L'olivé

## RESTAURANT

## HOUSE RICE

- FISH AND SEAFOOD PAELLA 29,15€
- SAUSAGE, RIB AND SEASONAL VEGETABLES  
RICE 25,45€
- SEASONAL VEGETABLES RICE  
(IDEAL FOR VEGETARIANS) 23,95€
- BLACK RICE WITH CUTTLEFISH 25,95€

## MEAT

- GRILLED TRADITIONAL CATALÁN SAUSAGE 19,50€
- GRILLED BEEF FILET (200GR.) 35,90€
- DRY AGED RIBEYE (300GR.) 42,25€
- MELLOW DEBONED OXTAIL 23,90€
- SPECTACULAR DEBONED ROASTED  
SUCKLING PIG 33,40€
- DRY AGED T-BONE STEAK  
(MIN. 2 PEOPLE) 900GR. 76,80€
- MELLOW ROASTED KID GOAT SHOULDER  
HOUSE STYLE 47,90€
- GRILLED KID GOAT CUTLETS 28,70€

## CODFISH & OTHER SUGGESTIONS

- OLIVÉ SALAD WITH CHICKPEAS AND COD FISH · 15,30€
- MONKFISH CARPACCIO WITH ROMESCO  
SAUCE AND PINE NUTS · 18,55€
- TRADITIONAL "SALMOREJO" WITH RED  
MARINATED TUNA · 19,50€
- OUR OWN FISH SOUP WITH TOASTED BREAD · 17,95€
- "PIL PIL" STYLE CODFISH  
(WITH OLIVE OIL, FRIED GARLIC AND CHILLY) · 34,20€
- BAKED CODFISH WITH RATATOUILLE · 34,95€
- CODFISH "A LA LLAUNA"  
(BACKED WITH PAPRIKA, GARLIC AND WHITE BEANS) · 34,25€
- POULARDE (FREE RANGE CHICKEN) CANNELLONI WITH  
BÉCHAMEL · 21,40€
- DEEP FRIED LAMB'S BRAINS · 19,30€
- "CALLOS" TRIPE WITH CHICKPEAS · 20,25€
- PIG'S TROTTERS WITH SEA CUCUMBERS AND  
SEASONAL MUSHROOMS · 34,65€

## FROM THE SEA STRAIGHT TO THE TABLE

- GRILLED FRESH PALAMÓS PRAWNS WITH  
SEA SALT (100GR.) · 35,50€
- RED TUNA TATAKI WITH FOIE GRAS · 26,45€
- MONKFISH WITH GREEN SAUCE, CLAMS AND  
SANTA PAU BEANS · 39,65€
- GRILLED WILD TURBOT WITH VEGETABLES · 46,70€
- GRILLED FRESH DEBONED HAKE · 32,20€
- FRESH GRILLED SOLE · 40,00€
- ENTIRE SMALL MONKFISH "DONOSTI" STYLE  
(WITH GARLIC AND VINEGAR) · 43,55€
- BAKED SEA BREAM IN SALT (MIN. 2 PEOPLE) · 91,45€

10% VAT INCLUDED  
PARKING APK2 CENTRIC: C/ CONSELL DE CENT, 327  
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