L'olivé

RESTAURANT

TO START WITH...

Thinly sliced bread with tomato · 5,30€

Chicken and ham croquette (unit) · 3,40€

Creamy cod fritters (unit) · 3,40€

Cantabrian anchovies with virgin olive oil · 17,80€

Hand cut cured "Bellota" ham "Maldonado Arcano" · 34,50€

"Provençal salad" · 19,50€

Tuna salad with tomatoes and onion · 19,80€

Bacallà esqueixat" salt cod with Kalamata olives · 26,50€

Mellow "Escalivada" (Chargrilled eggplant and red pepper) · 18,80€

Glazed eggplant with miso and potato puree · 20,30€

Foie gras caramelized terrine with smoked eel · 38,40€

Subtle veal carpaccio with parmesan flakes · 29,60€

Grilled octopus with "Trinxat" cabbage and mashed potato · 29,85€

Battered squid rings · 23,90€

Assortment of grilled seasonal vegetables · 19,80€

OMELETTES & EGGS

Opened omelette with fresh prawns · 25,90€

Fresh seasonal "Cantharellus" omelette mushrooms · 24,90€

Opened potato omelette · 19,90€

GALICIAN SEAFOOD

Guillemet Oyster Nº3 (unit)	6,90€
Steamed cockles	29,90€
Fresh grilled Galician razor clams (6 pieces)	28,90€
Baked baby scallops (6 pieces)	26,50€
Stunning cold cannelloni crab with salmon roe	28,00€

OUR OWN TARTARS

Hand cut beef steak tartar	29,80€
Red tuna tartar	28,50€
Salmon tartar with slight Teriyaki tear	28,50€
Wild seabass tartar with estragon	40,90€

HOUSE RICE

Fish and seafood paella	30,90€
Sausage, rib and seasonal vegetables rice	28,50€
Seasonal vegetables rice (Ideal for vegetarians)	26,90€ 28,00€
Black rice with cuttlefish	

MEAT

"Fricandeau" beef stew with local mushrooms	29,00€
Grilled traditional catalán sausage	21,90€
Grilled beef filet (200gr.)	39,90€
Dry aged Ribeye (300gr.)	46,00€
Mellow deboned oxtail	25,80€
Spectacular deboned roasted suckling pig	36,00€
Dry aged T-Bone Steak (min. 2 people) 900gr.	86,00€
Mellow roasted kid goat shoulder house style	49,90€
Grilled kid goat cutlets	29,90€

CODFISH & OTHER SUGGESTIONS

Olivé Salad with chickpeas and cod fish · 17,10€

Tomato tartare, anchovies and avocado · 21,50€

"Xatonada" Catalan salad with cod and Romesco Sauce · 19,90€

Our own fish soup with toasted bread · 19,60€

"Pil Pil" style codfish (with olive oil, fried garlic and chilly) · 37,40€

Baked Codfish with ratatouille · 39,00€

Codfish "a la llauna" (backed with paprika, garlic and white beans) · 38,50€

Poularde (free range chicken) cannelloni with béchamel · 24,00€

Deep fried lamb's brains · 21,50€

"Callos" tripe with chickpeas · 24,50€

Pig's trotters with sea cucumbers and seasonal mushrooms · 36,80€

FROM THE SEA STRAIGHT TO THE TABLE

Grilled fresh Palamós prawns with sea salt (200gr.) · 79,00€

Red tuna tataki with foie gras · 31,00€

Monkfish with green sauce, clams and Santa Pau beans · 41,50€

Grilled wild turbot with vegetables · 49,50€

Grilled fresh deboned hake · 36,50€

Fresh grilled sole · 42,90€

Entire small monkfish "Donosti" style (with garlic and vinegar) · 45,75€

Baked sea bream in salt (min. 2 people) · 96,10€

10% VAT included

Parking APK2 Centric: c/ Consell de Cent, 327

@lolive_bcn

Kitchen open:
from 13:00 to 16:00hs and 19:30 to 23:00hs

Fish products for raw consumption have been previously frozen in accordance with regulations to ensure the prevention of Anisakis.
We cannot guarantee the absence of traces of allergens due to possible cross-contamination in our kitchen.