



Menus 2020

L'Olivé represents a classic among classics in Barcelona. It offers a magnificent opportunity to enjoy the authentic and traditional product with Mediterranean cuisine, combining quality products with an exceptional service in a spacious place with a minimalist decoration. Embedded in a warm atmosphere, l'Olivé proposes dishes prepared with high-quality products, respecting the product in its purest essence, a wide variety of homemade desserts and a wide variety of wines; a great opportunity to enjoy a unique experience.



Menu 1

STARTERS TO SHARE

Cantabrian anchovies with virgin olive oil

Homemade “bellota” ham croquettes

Authentic “Padron” peppers or fried artichokes (due to the season)

Duck terrine with sweet apple, strawberries and “Moscatell”

Delicate flatbread with tomatoes

MAIN COURSE TO CHOOSE

Salmon tartar with slight Teriyaki tear

Mellow deboned oxtail with mashed potatoes

Paella with sausage, rib and vegetables

DESSERTS TO CHOOSE

Homemade chocolate truffles

Thin apple cake with vanilla ice-cream

DRINKS

White Baluarte Verdejo (Cellar Chivite)

Red Cérvoles Colors (Cellar de la Cantonella)

Still water or sparkling water (Vichy)

Coffee or infusions



Menu 2

STARTERS TO SHARE

Mellow "Escalivada" smoked vegetables (eggplant and red pepper)

Baked baby scallops

Creamy cod fritters

Poularde (free range chicken) cannelloni gratin with béchamel

Delicate flatbread with tomatoes

MAIN COURSE TO CHOOSE

Red tuna tartar

Grilled kid goat cutlets

Fish and seafood paella (without shell)

DESSERTS TO CHOOSE

Strawberries cake with pastry caramel custard and lemon sorbet

Homemade Cheesecake

DRINKS

White Baluarte Verdejo (Cellar Chivite)

Red Baluarte Roble (Cellar Chivite)

Still water or sparkling water (Vichy)

Coffee or infusions



Menu 3

STARTERS TO SHARE

Hand cut cured “Bellota” ham

Tuna salad with tomatoes and onion

Assortment of fresh grilled Galician razor clams and juicy cockles

Stunning crab cannelloni

Delicate flatbread with tomatoes

MAIN COURSE TO CHOOSE

Hand cut beef steak tartar

Grilled fresh deboned hake with vegetables

Black rice with cuttlefish

DESSERTS TO CHOOSE

Home made Tiramisu

Passion fruit mousse

DRINKS

White Ànima de Raimat (Cellar Raimat)

Red La Vendimia (Cellar Palacios-Remondo)

Still water or sparkling water (Vichy)

Coffee or infusions



Menu 4

STARTERS TO SHARE

Galician oysters

Hand cut cured "Bellota" ham

Red tuna tataki with grilled foie gras

Wild seabass tartar with estragon

Delicate flatbread with tomatoes

MAIN COURSE TO CHOOSE

Grilled beef filet with fries and seasonal vegetables

Grilled wild turbot with vegetables

DESSERTS TO CHOOSE

Strawberries cake with caramel custard and lemon sorbet

"Valrhona" chocolate *coulant*

DRINKS

White Ànima de Raimat (Cellar Raimat)

Red La Vendimia (Cellar Palacios-Remondo)

Still water or sparkling water (Vichy)

Coffee or infusions with a great selection of "Petit Fours"