



TO START WITH...

- THINLY SLICED BREAD WITH TOMATO · 4,50€
- HOMEMADE "BELLOTA" HAM CROQUETTES (UNIT) · 2,50€
- CREAMY COD FRITTERS (UNIT) · 2,50€
- CANTABRIAN ANCHOVIES WITH VIRGIN OLIVE OIL · 14,25€
- HAND CUT CURED "BELLOTA" HAM · 27,00€
- "XATONADA DE VILANOVA" CODFISH, ROMESCO AND ANCHOVIES SALAD · 15,00€
- TUNA SALAD WITH TOMATOES AND ONION · 15,25€
- BACALLÀ ESQUEIXAT" SALT COD WITH KALAMATA OLIVES · 19,50€
- MELLOW "ESCALIVADA" (CHARGRILLED EGGPLANT AND RED PEPPER) · 13,25€
- FOIE GRAS CARAMELIZED TERRINE WITH SMOKED EEL · 28,60€
- SUBTLE VEAL CARPACCIO WITH PARMESAN FLAKES · 21,50€
- TENDER OCTOPUS WITH CRISPY PORK AND PARMENTIER · 21,00€
- BATTERED SQUID RINGS · 17,25€
- ASSORTMENT OF GRILLED SEASONAL VEGETABLES · 15,25€

OMELETTES & EGGS

- OPENED OMELETTE WITH FRESH PRAWNS · 19,00€
- FRESH SEASONAL "CANTHARELLUS" OMELETTE MUSHROOMS · 19,75€
- SCRAMBLED EGGS WITH SMALL CUTTLEFISH · 21,25€
- "SOUFFLÉ" POTATOES AND ONION OMELETTE · 14,50€

GALICIAN SEAFOOD

- GUILLEMET OYSTER Nº3 (UNIT) 4,75€
- JUICY GRILLED COCKLES 20,25€
- FRESH GRILLED GALICIAN RAZOR CLAMS (6 PIECES) 21,00€
- BACKED BABY SCALLOPS 19,00€
- STUNNING CANNELLONI CRAB WITH SALMON ROE 20,00€

OUR OWN TARTARS

- HAND CUT BEEF STEAK TARTAR 23,25€
- RED TUNA TARTAR 19,75€
- SALMON TARTAR WITH SLIGHT TERIYAKI TEAR 19,75€
- WILD SEABASS TARTAR WITH ESTRAGON 32,50€

L'olivé

RESTAURANT

HOUSE RICE

- FISH AND SEAFOOD PAELLA 24,75€
- SAUSAGE, RIB AND SEASONAL VEGETABLES RICE 20,75€
- SEASONAL VEGETABLES RICE (IDEAL FOR VEGETARIANS) 19,75€
- BLACK RICE WITH CUTTLEFISH 20,25€

MEAT

- GRILLED BEEF FILET (200GR.) 28,00€
- WOLOWINA RIB EYE STEAK (300GR.) 32,75€
- MELLOW DEBONED OXTAIL WITH MASHED POTATOES 18,75€
- SPECTACULAR DEBONED ROASTED SUCKLING PIG 26,00€
- DRY AGED BEEF T-BONE STEAK (MIN. 2 PEOPLE) 900GR. 59,75€
- MELLOW ROASTED KID GOAT SHOULDER HOUSE STYLE 37,25€
- GRILLED KID GOAT CUTLETS 22,25€



CODFISH & OTHER SUGGESTIONS

- PADRÓN (GREEN) PEPPERS · 12,75€
- ANDALUSIAN SALMOREJO WITH MARINATED RED TUNA · 15,00€
- OUR OWN FISH SOUP WITH TOASTED BREAD · 15,25€
- BAKED CODFISH WITH RATATOUILLE · 27,25€
- CODFISH "A LA LLAUNA" (BACKED WITH PAPRIKA, GARLIC AND WHITE BEANS) · 26,75€
- POULARDE (FREE RANGE CHICKEN) CANNELLONI WITH BÉCHAMEL · 17,50€
- DEEP FRIED LAMB'S BRAINS · 15,75€
- "CALLOS" TRIPE WITH CHICKPEAS · 15,75€
- DEBONED PIG TROTTERS WITH RATATOUILLE · 17,75€
- OVEN ROASTED LOCAL FREE RANGE CHICKEN (MIN. 2 PAX) · 36,75€

FROM THE SEA STRAIGHT TO THE TABLE

- GRILLED FRESH PALAMÓS PRAWNS WITH SEA SALT (100GR.) · 24,50€
- RED TUNA TATAKI WITH FOIE GRAS · 20,75€
- MONKFISH WITH GREEN SAUCE, CLAMS AND SANTA PAU BEANS · 31,00€
- GRILLED WILD TURBOT WITH VEGETABLES · 36,25€
- GRILLED FRESH DEBONED HAKE · 26,00€
- FRESH GRILLED SOLE · 30,50€
- ENTIRE SMALL MONKFISH "DONOSTI" STYLE (WITH GARLIC AND VINEGAR) · 33,75€
- BAKED SEA BREAM IN SALT (MIN. 2 PEOPLE) · 75,50€

CARTA

L'olivé
RESTAURANT
@olive_bcn