



Menus 2024

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.

L'olivé

RESTAURANT

Joan Miró

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

Stewed beef cheek, demi glace and potatoes parmentier

Paella with sausage, rib and vegetables

DESSERT TO CHOOSE:

Homemade chocolate truffles

Homemade Tiramisu

DRINKS:

White Baluarte Verdejo (Cellar Chivite)

Red Vespres (Cellar Josep Grau Viticultor)

Still water or sparkling water (Vichy)

Coffee or infusions

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L'olivé

RESTAURANT

Pau Casals

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 beef filet

Fish and seafood paella

DESSERT 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

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L'olivé

RESTAURANT

Mercè Rodoreda

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

DESSERT TO CHOOSE

Home made Tiramisu

Passion fruit mousse

DRINKS

White Sotavent (Cellar Joan Sardà)

Red La Salceda (Cellar Viña Salceda)

Still water or sparkling water (Vichy)

Coffee or infusions

L'olivé

RESTAURANT

Antoni Gaudí

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

Mellow roasted kid goat shoulder house style

Grilled wild turbot with vegetables

DESSERT TO CHOOSE

Strawberries cake with caramel custard and lemon sorbet

"Valrhona" chocolate coulant

DRINKS

White Sotavent (Cellar Joan Sardà)

Red La Salceda (Cellar Viña Salceda)

Still water or sparkling water (Vichy)

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