



## Menus 2025

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

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### **STARTERS TO SHARE:**

Tuna salad with tomatoes and onion  
Authentic "Padron" peppers or fried artichokes (due to the season)  
Homemade chicken and "bellota" ham croquettes  
Salmon tartar with slight Teriyaki tear

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Delicate flatbread with tomatoes

### **MAIN COURSE TO CHOOSE**

Grilled fresh deboned hake with vegetables  
Stewed beef cheek, demi glace and potatoes creamy parmentier  
Paella with sausage, rib and vegetables

### **DESSERT TO CHOOSE:**

Homemade chocolate truffles  
Homemade Cheesecake with strawberry

### **DRINKS:**

White Sotavent - Xarel·lo (Joan Sardà)  
Red Herencia Altés – Black Grenache (Herencia Altés)  
Still water or sparkling water (Vichy)  
Coffee or infusions

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# L'olivé

RESTAURANT

## Pau Casals

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### **STARTERS TO SHARE:**

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

Backed baby scallops

Creamy cod fritters

Poularde (free range chicken) cannelloni gratin with béchamel

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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 with strawberry

### **DRINKS**

White Sotavent - Xarel·lo (Joan Sardà)

Red Salvio – Tinto Fino, Merlot y Cabernet (Dominio de Elbio)

Still water or sparkling water (Vichy)

Coffee or infusions

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# L'olivé

RESTAURANT

## Mercè Rodoreda

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### 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

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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

Homemade Tiramisu

Passion fruit mousse

### DRINKS

White Torre la Moreira - Albariño (Marqués de Vizhoja)

Red Viña Salceda – Tempranillo, Graciano and Mazuelo (Viña Salceda)

Still water or sparkling water (Vichy)

Coffee or infusions

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# L'olivé

RESTAURANT

## Antoni Gaudí

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### STARTERS TO SHARE

Galician oysters

Hand cut cured "Bellota" ham

Red tuna tataki with grilled foie gras

Wild seabass tartar with estragon

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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 Torre la Moreira - Albariño (Marqués de Vizhoja)

Red La Pilosa - Black Grenache (Herencia Altés)

Still water or sparkling water (Vichy)

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

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