L'olivé

RESTAURANT

TO START WITH...

Thinly sliced bread with tomato · 4,95€

Homemade "bellota" ham croquettes (unit) · 3,25€

Creamy cod fritters (unit) · 3,25€

Cantabrian anchovies with virgin olive oil · 17,10€

Hand cut cured "Bellota" ham "Maldonado Arcano" · 32,55€

"Xatonada de Vilanova" Codfish, Romesco and anchovies salad · 19,70€

Tuna salad with tomatoes and onion · 19,30€

Bacallà esqueixat" salt cod with Kalamata olives · 25,45€

Mellow "Escalivada" (Chargrilled eggplant and red pepper) · 17,50€

Glazed eggplant with miso and potato puree · 18,95€

Foie gras caramelized terrine with smoked eel · 37,45€

Subtle veal carpaccio with parmesan flakes · 28,50€

Grilled octopus with "Trinxat" cabbage and mashed potato · 28,20€

Battered squid rings · 22,60€

Assortment of grilled seasonal vegetables · 18,40€

OMELETTES & EGGS

Opened omelette with fresh prawns · 24,85€

Fresh seasonal "Cantharellus" omelette mushrooms · 24,55€

Opened potato omelette · 19,05€

GALICIAN SEAFOOD

Guillemet Oyster Nº3 (unit)	6,25€
Steamed cockles	29,50€
Fresh grilled Galician razor clams (6 pieces)	27,65€
Baked baby scallops	25,20€
Stunning cold cannelloni crab with salmon roe	26,60€

OUR OWN TARTARS

Hand cut beef steak tartar	29,10€
Red tuna tartar	26,80€
Salmon tartar with slight Teriyaki tear	26,80€
Wild seabass tartar with estragon	39,90€

HOUSE RICE

Fish and seafood paella	29,90€
Sausage, rib and seasonal vegetables rice	27,10€
Seasonal vegetables rice (Ideal for vegetarians)	25,50€
Black rice with cuttlefish	26,60€

MEAT

Grilled traditional catalán sausage	20,70€
Grilled beef filet (200gr.)	38,80€
Dry aged Ribeye (300gr.)	43,30€
Mellow deboned oxtail	24,50€
Spectacular deboned roasted suckling pig	34,25€
Dry aged T-Bone Steak (min. 2 people) 900gr.	82,00€
Mellow roasted kid goat shoulder house style	49,10€
Grilled kid goat cutlets	29,40€

CODFISH & OTHER SUGGESTIONS

Olivé Salad with chickpeas and cod fish · 16,70€

Tomato tartare, anchovies and avocado · 19,80€

Our own traditional soup with meatballs · 16,40€

Our own fish soup with toasted bread · 18,40€

"Pil Pil" style codfish (with olive oil, fried garlic and chilly) · 36,50€

Baked Codfish with ratatouille · 36,80€

Codfish "a la llauna" (backed with paprika, garlic and white beans) · 36,60€

Poularde (free range chicken) cannelloni with béchamel · 22,60€

Deep fried lamb's brains · 19,80€

"Callos" tripe with chickpeas · 23,90€

Beautiful local tender white beans with codfish cheeks · 22,90€

Pig's trotters with sea cucumbers and seasonal mushrooms · 35,50€

Venison tenderloin with its own wine reduction · 36,30€

FROM THE SEA STRAIGHT TO THE TABLE

Grilled fresh Palamós prawns with sea salt (100gr.) · 36,40€

Red tuna tataki with foie gras · 29,50€

Monkfish with green sauce, clams and Santa Pau beans · 39,90€

Grilled wild turbot with vegetables · 47,85€

Grilled fresh deboned hake · 34,50€

Fresh grilled sole · 41,00€

Entire small monkfish "Donosti" style (with garlic and vinegar) · 44,65€

Baked sea bream in salt (min. 2 people) · 93,75€

10% VAT included

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@lolive_bcn

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.