



Menus 2026

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

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

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

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

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

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 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"
