

TO START WITH...

- THINLY SLICED BREAD WITH TOMATO · 5,05€
- HOMEMADE "BELLOTA" HAM CROQUETTES (UNIT) · 3,35€
- CREAMY COD FRITTERS (UNIT) · 3,35€
- CANTABRIAN ANCHOVIES WITH VIRGIN OLIVE OIL · 17,55€
- HAND CUT CURED "BELLOTA" HAM
"MALDONADO ARCANO" · 33,35€
- "PROVENÇAL SALAD" · 19,50€
- TUNA SALAD WITH TOMATOES AND ONION · 19,80€
- BACALLÀ ESQUEIXAT" SALT COD WITH KALAMATA
OLIVES · 26,10€
- MELLOW "ESCALIVADA"
(CHARGRILLED EGGPLANT AND RED PEPPER) · 17,95€
- GLAZED EGGPLANT WITH MISO AND POTATO PUREE · 19,40€
- FOIE GRAS CARAMELIZED TERRINE WITH
SMOKED EEL · 38,40€
- SUBTLE VEAL CARPACCIO WITH PARMESAN FLAKES · 29,25€
- GRILLED OCTOPUS WITH "TRINXAT" CABBAGE
AND MASHED POTATO · 28,90€
- BATTERED SQUID RINGS · 23,15€
- ASSORTMENT OF GRILLED SEASONAL VEGETABLES · 18,85€

OMELETTES & EGGS

- OPENED OMELETTE WITH FRESH PRAWNS · 25,45€
- FRESH SEASONAL "CANTHARELLUS" OMELETTE
MUSHROOMS · 25,15€
- OPENED POTATO OMELETTE · 19,55€

GALICIAN SEAFOOD

- GUILLEMET OYSTER Nº3 (UNIT) 6,40€
- STEAMED COCKLES 29,90€
- FRESH GRILLED GALICIAN RAZOR
CLAMS (6 PIECES) 28,35€
- BAKED BABY SCALLOPS 25,85€
- STUNNING COLD CANNELLONI CRAB WITH
SALMON ROE 27,25€

OUR OWN TARTARS

- HAND CUT BEEF STEAK TARTAR 29,85€
- RED TUNA TARTAR 27,45€
- SALMON TARTAR WITH SLIGHT TERIYAKI
TEAR 27,45€
- WILD SEABASS TARTAR WITH ESTRAGON 40,90€

L'olivé

RESTAURANT

HOUSE RICE

- FISH AND SEAFOOD PAELLA 30,65€
- SAUSAGE, RIB AND SEASONAL VEGETABLES
RICE 27,80€
- SEASONAL VEGETABLES RICE
(IDEAL FOR VEGETARIANS) 26,15€
- BLACK RICE WITH CUTTLEFISH 27,25€

MEAT

- GRILLED TRADITIONAL CATALÁN SAUSAGE 21,20€
- GRILLED BEEF FILET (200GR.) 39,75€
- DRY AGED RIBEYE (300GR.) 44,40€
- MELLOW DEBONED OXTAIL 25,10€
- SPECTACULAR DEBONED ROASTED
SUCKLING PIG 35,10€
- DRY AGED T-BONE STEAK
(MIN. 2 PEOPLE) 900GR. 84,05€
- MELLOW ROASTED KID GOAT SHOULDER
HOUSE STYLE 49,90€
- GRILLED KID GOAT CUTLETS 30,15€

CODFISH & OTHER SUGGESTIONS

- OLIVÉ SALAD WITH CHICKPEAS AND COD FISH · 17,10€
- TOMATO TARTARE, ANCHOVIES AND AVOCADO · 20,30€
- TRADITIONAL SALMOREJO WITH MARINATED
RED TUNA · 20,60€
- OUR OWN FISH SOUP WITH TOASTED BREAD · 18,85€
- "PIL PIL" STYLE CODFISH
(WITH OLIVE OIL, FRIED GARLIC AND CHILLY) · 37,40€
- BAKED CODFISH WITH RATATOUILLE · 37,70€
- CODFISH "A LA LLAUNA"
(BACKED WITH PAPRIKA, GARLIC AND WHITE BEANS) · 37,50€
- POULARDE (FREE RANGE CHICKEN) CANNELLONI WITH
BÉCHAMEL · 23,15€
- DEEP FRIED LAMB'S BRAINS · 20,30€
- "CALLOS" TRIPE WITH CHICKPEAS · 24,50€
- PIG'S TROTTERS WITH SEA CUCUMBERS AND
SEASONAL MUSHROOMS · 36,40€
- "FRICANDEAU" BEEF STEW WITH LOCAL MUSHROOMS · 29,00€

FROM THE SEA STRAIGHT TO THE TABLE

- GRILLED FRESH PALAMÓS PRAWNS WITH
SEA SALT (100GR.) · 37,30€
- RED TUNA TATAKI WITH FOIE GRAS · 30,25€
- MONKFISH WITH GREEN SAUCE, CLAMS AND
SANTA PAU BEANS · 40,90€
- GRILLED WILD TURBOT WITH VEGETABLES · 49,05€
- GRILLED FRESH DEBONED HAKE · 35,35€
- FRESH GRILLED SOLE · 42,00€
- ENTIRE SMALL MONKFISH "DONOSTI" STYLE
(WITH GARLIC AND VINEGAR) · 45,75€
- BAKED SEA BREAM IN SALT (MIN. 2 PEOPLE) · 96,10€

10% VAT INCLUDED
PARKING APK2 CENTRIC: C/ CONSELL DE CENT, 327
@lolive_bcn

KITCHEN OPEN:
FROM 13:00 TO 16:00HS AND 19:30 TO 23:00HS

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.