





















Restaurant  
**Los Olivos**  
*Mediterranean cuisine*



## STARTERS





















"Marinera" with Cantabrian anchovy 	3,70€
Russian (potatoes, carrots and peas with mayonnaise) and shellfish salad combo 	8,75€
Salmorejo 	6,35€
Mixed salad 	10,50€
Grilled mixed vegetables	11,70€
Caesar salad 	12,25€
Burrata salad, seasonal fruits and almond pesto 	13,40€
Tomato salad and tuna belly with Pericana garnish 	14,00€
Smoked salmon, avocado and prawn tartare 	14,85€
Manchego Cheese platter 	11,65€
Mixed-fed Iberian ham	18,00€
Galician style octopus (with potatoes and sweet paprika) 	18,55€
Scrambled eggs with Iberian ham 	15,10€
Iberian ham croquettes (8 units) 	13,75€
Fried artichoke with ham shavings and parmesan cheese (2 units) 	10,50€

## RICE AND PASTA






*A Banda rice with garlic sauce (minimum 2 people) 	14,85€
*Arroz Negro with cuttlefish, artichokes and tender garlic (min. 2 p.) 	14,85€
*Fish and shellfish Fideuá (Spanish noodle paella) (min. 2 p.) 	15,90€
*Lobster rice (dry, creamy or brothy) (min. 2 p.) 	22,25€
*Secreto ibérico (Iberian pork fillet) rice with vegetables (min. 2 p.)	14,85€
Pasta of the day with tomato or Bolognese sauce 	11,15€

\*(Rice is not served at nights)












## FISH

Grilled sardines 	10,50€
Squid fried in batter / grilled   	15,65€
Garlic shrimps 	16,45€
Grilled salmon with sautéed vegetables 	14,60€
Grilled prawns (6 units) 	20,00€
Fried seafood    	15,90€
Monkfish and prawn brochette (sautéed with young garlicks)  	16,85€
Turbot loin iron with garnish  	19,60€
Grilled hake or romaine with French fries    	15,00€
Tuna Belly 	18,50€










## MEAT

Veal hamburger 100% beef 	11,65€
Breaded escalope with chips 	13,75€
Grilled Iberian pork shoulder with chimichurri 	18,75€
BBQ roasted Iberian rib 	17,00€
Iberian pork loin grilled with Himalaya's pink salt and garnish	19,00€
Beef entrecote with garnish	20,65€
Braised beef cheek with port sauce 	17,25€















## KIDS MENU

Grilled chicken breast with garnish	11,55€
Chicken nuggets with potatoes de luxe   	9,25€
Grilled hake or romaine with French fries    	15,00€
Breaded escalope with chips 	13,75€
Pasta of the day with tomato sauce or bolognese   	11,15€
Veal hamburger 100% beef 	11,65€

## DESSERTS

Brownie with macadamia nuts and vanilla ice cream		6,35€
Homemade rice pudding and nougat ice cream		6,35€
Chocolate cake		6,35€
Whiskey cake		6,35€
Strawberry cake on creamy cheese		6,35€
Chocolate coulant		6,35€
Tiramisu		6,35€
Chocolates 10 units		5,30€
Varied ice cream		5,30€

### Allergen Table

 Contains gluten	 Crustaceans	 Eggs	 Fish	 Peanuts	 Soya	 Dairy products
 Nuts	 Celery	 Mustard	 Sesame seeds	 Sulphur Dioxide and Sulphites	 Lupin seeds	 Molluscs

VAT included.

Prescription glasses are available, ask our staff.

## WHITE WINE

### ALICANTE

Marina Alta ( <i>Bodegas Bocopa</i> )	14,60€
Marina Alta 3/8	10,85€
Blanc Cessilia ( <i>Bodegas Casa Sicilia</i> )	15,00€
<b>RIAS BAIXAS</b> / Martín Códax ( <i>Bodegas Martín Códax</i> )	21,00€

### MONTERREI

Tabú ( <i>Bodegas Tabú</i> )	20,50€
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### RUEDA

José Pariente Verdejo ( <i>Bodegas Dos Victorias</i> )	18,00€
Solar de la Vega Verdejo ( <i>Bodegas Mayor de Castilla</i> )	13,75€

## ROSÉ WINE

<b>ALICANTE</b> / Laudum Rosé ( <i>Bodegas Bocopa</i> )	14,60€
<b>NAVARRA</b> / Alex ( <i>Bodega Viñedos de Calidad</i> )	14,60€

## CHAMPAGNES & CAVA

Möet et Chandon Imperial Brut	72,00€
Juve y Camps Brut Rva. Familia	25,65€
Codorniu Prima Vides Brut Nature	22,75€
Sidra	14,00€

## RED WINE

### ALICANTE

Tarima Monastrell ( <i>Bodegas Volver</i> )	18,00€
Mendoza Cabernet Cza. ( <i>Bodegas Enrique Mendoza</i> )	22,15€

### JUMILLA

Juan Gil Roble ( <i>Bodegas Juan Gil</i> )	21,00€
Juan Gil Monastrell Cza. ( <i>Bodegas Juan Gil</i> )	25,30€

### RIOJA

Cune Cza. ( <i>Bodegas Cune</i> )	18,00€
Ramón Bilbao Cza. ( <i>Bodegas Ramón Bilbao</i> )	21,60€
Ramón Bilbao Cza. 3/8 ( <i>Bodegas Ramón Bilbao</i> )	14,00€
Luis Cañas Cza. ( <i>Bodegas Luis Cañas</i> )	26,80€
Faustino Art Coleccion Cza. ( <i>Bodegas Faustino</i> )	21,00€

### RIBERA DEL DUERO

Protos Roble ( <i>Bodegas Protos</i> )	22,15€
Martín Berdugo Roble ( <i>Bodegas Martín Berdugo</i> )	21,60€
Arzuaga Cza. ( <i>Bodegas Arzuaga</i> )	29,70€
Arzuaga Cza. 3/8 ( <i>Bodegas Arzuaga</i> )	18,65€
Portia Roble ( <i>Bodegas Portia</i> )	21,60€

**Book a table to enjoy our life  
music performances and shows.**

(Opened in spring and summer)

Restaurant  
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*Mediterranean cuisine*

**Restaurant Phone: +34 965 65 35 51**



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