



El Olivar

AT THE
GARDEN POOL

APERITIF

Olives + Jasmine Bellini 28

TO START

Pear hummus, citrus and smoked paprika ^{GF V LF} 22
Black sesame, olives, crispy gluten free bread

Seasonal gazpacho ^{GF V LF} 18
Seeds, green sprouts

Salmon carpaccio marinated in mango, cardamom
and ginger ^{GF LF} 38
Capers, pink pepper, lime, harissa vinaigrette

Ana Maria's courgette, pumpkin, and beetroot ^{GF V LF} 32
Herbs, spicy romescu, toasted almonds

Lettuce fish wrap ^{GF LF} 38
Mango sauce, sautéed sole, avocado, coriander

Grilled Halloumi, zucchini, and garden tomatoes ^{GF} 32
Sundried tomato pesto, raspberries, hazelnuts

Roasted octopus ^{GF LF} 39
Romescu, almonds, vegetables, green dressing

GARDEN TO TABLE

Orecchiette pasta, kale pesto ^{LF} 32
Pine nuts, colorful cherry tomatoes, parmesan shavings

Vegetable burger ^{LF V} 27
Arugula, tomato, pickled onion, mustard mayonnaise

Turkey sandwich 27
Roasted turkey breast, arugula, tomato, horseradish, kimchi

Vegetable wok ^{GF LF V} 32
*Vegetables from our Ana Maria garden, oyster mushrooms,
rice noodles, 5 mints, and cashews
Add: Marinated tofu, prawns, chicken, or beef*

GARDEN TO BOWL

Daily bowl ^{GF} ^{LF} 28

Fresh vegetables and herbs from our Ana Maria garden transformed by our chef Andres Ruiz into a unique and special delicacy.

Salmon bowl ^{GF} ^{LF} 33

Marinated salmon tataki, wild rice, pineapple, peanuts, cucumber, edamame

Garden bowl ^{GF} 32

Feta cheese, Kalamata olives, quinoa, herbs, pomegranate, watermelon, seeds, yogurt sauce

Mediterranean Bowl ^{GF} ^{LF} 33

Tuna tataki, red rice, guacamole, cucumber, choucroute, tomato, hemp seeds, cashew

Protein bowl ^{GF} ^{LF} 32

Organic chicken breast, green mustard and orange blossom sauce, potatoes, cabbage, vegetables

Curry bowl ^{GF} ^{LF} 33

Red curry with coconut milk, prawns, broccoli, peppers, basmati rice

TO FINISH

Pistachio and matcha cake 18

Red berries coulis

Cocoa's vegetable brownie ^{GF} ^{LF} ^V 18

Nuts, mango sorbet

Rose Chatilly ^{GF} ^{LF} ^V 18

Red berries, almond cake

El Olivar lactose-free ice cream ^{GF} ^{LF} ^V 17

Coconut, mango, chocolate, vanilla



V

Vegan

GF

Gluten free

LF

Lactose free

We have all the necessary information regarding allergens available upon request.

*This establishment complies with the Royal Decree 1420/2006
regarding the prevention of parasitism by Anisakis.*

All our fish comes from sustainable fishing.

Prices in EUROS · VAT INC · Appetiser 5€