



El Olivar

AT THE GARDEN POOL



El Olivar, a unique gastronomic experience designed by our Wellness Chef Andrés Ruiz, to challenge those assumptions we all have about healthy eating. Mediterranean in essence, in this cuisine we use mainly plant-based ingredients, always seeking balance. Discover the passionate universe of Marbella Club Wellness.



APERITIF

Olives + Jasmine Bellini 28

TO START

Pear hummus, citrus and smoked paprika 22
(Black sesame, olives, crispy gluten free bread)

Seasonal gazpacho 18
(Seeds, green sprouts)

Salmon carpaccio cured in mango, cardamom and ginger 38
(Capers, pink pepper, lime, harissa vinaigrette)

Roasted green asparagus 34
(Sun-dried tomato, black garlic, pomegranate, macadamia nuts, guacamole and olive oil)

Organic corn tacos (2 units) 25
(Avocado, pico de gallo, marinated textured vegetable protein, red onions, coriander)

Fresh vegetable roll 26
(Avocado, yellow Romesco sauce, sautéed Tamari seeds)

Roasted octopus 39
(Spiced sweet potato, vegetables, herb dressing)

GARDEN TO BOWL

Seasonal Tomato salad | *(Quinoa, grilled avocado, strawberries, lime vinaigrette)* 30

“El Olivar” salad | *(Mixed lettuce, crunchy vegetables, spiced cashew nuts, pomegranate vinaigrette)* 28

Ronda bowl | *Goat cheese, kale, roasted pumpkin, marinated fennel, orange, almonds* 31

Garden bowl | *(Feta cheese, Kalamata olives, quinoa, herbs, pomegranate, watermelon, seeds, yogurt sauce)* 32

Mediterranean Bowl | *(Tuna tataki, red rice, guacamole, cucumber, choucroute, tomato, hemp seeds, cashew)* 33

Protein bowl | *(Marinated sirloin, hasselback potato, radicchio, endibia, hazelnut, peppers, tahini vinaigrette)* 34

GARDEN TO TABLE

Prawns bucatini | *(Mussels, cherry tomato, basil)* 36

Casarecce with summer tomatoes | *(Red wine, fresh herbs)* 32

Vegan burger | *(Rocket, tomato, pickled onion, mustard mayonese)* 27

El Olivar steak sandwich | *(Homemade focaccia, wagyu steak, peperonatta, mozzarella, provolone)* 35

El Olivar vegan sandwich | *(Homemade brioche bread, vegetable pate, roasted vegetables, cabbage, rocket)* 25

Baked aubergine | *(Leek “pisto”, spiced almonds, puffed rice)* 29

Sea bass loin | *(Celery purée rave, baby vegetables)* 46

Free-range chicken breast, herb mustard and orange blossom honey | *(Potato purée, cabbage, vegetables)* 31

TO FINISH

Pistachio and matcha cake, red berry coulis | 18

Chocolate cake 80% with nuts, mango sorbet | 19

Pavlova, rose chantilly cream, red berries | 18

Homemade ice-cream and sorbets | 17

All our fish comes from sustainable fishing

