



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.

El Olivar

AT THE GARDEN POOL

APERITIF

Olives + Jasmine Bellini 16 / 22

TO START

Pear hummus, citrus and smoked pimenton 20
(Black sesame, crispy gluten free bread)

“El Olivar” gazpacho 18
(Mixed seeds, fresh sprouts)

Salmon carpaccio cured in mango, cardamom and ginger 36
(Capers, pink pepper, lime, harissa vinaigrette)

Watermelon carpaccio infused with lime and tomato 22
(Coriander, chili, cream cheese)

Roasted aubergine with vegetable paté and green asparagus 28
(Macadamia, nutmeg, black garlic, green olive oil)

Organic corn tacos (2 pieces) 24
(Avocado, pico de gallo, marinated textured vegetable protein, red onions, coriander)

Vegetable summer roll, avocado and herbs 25
(Yellow Romesco sauce, sautéed Tamari seeds)

Roasted octopus 38
(Spiced sweet potato, vegetables, herb dressing)

GARDEN TO BOWL

Tomato salad, quinoa and grilled avocado | (Basil, black olive dust) 29

“El Olivar” salad | (Mixed lettuce, crunchy vegetables, spiced cashew nuts, pomegranate vinaigrette) 26

Endive salad | (Avocado cream, olives, sunflower seeds, zucchini, turmeric, Dijon sauce) 25

Garden bowl | (Feta cheese, Kalamata olives, quinoa, herbs, pomegranate, watermelon, seeds, yogurt sauce) 29

Mediterranean Bowl | (Tataki, red rice, guacamole, cucumber, choucroute, tomatoes, hemp seeds, cashew) 33

Farm Bowl | (Roast turkey, aubergine paté, sweet potato, lentils with “pico de gallo”, orange and tahini vinaigrette) 31

GARDEN TO TABLE

Bucatini with rocket and pistachio pesto | 27

Strozzapreti with sautéed courgette, tomato, prawns and Parmesan | 29

Vegetable burger | (Pea and soy protein, rocket, tomato, pickled onion, mustard mayo) 26

Confit fillet of cod | (Creamy potato purée with smoked pimenton, garden greens) 42

Salmon miso tataki | (Cucumber salad, pineapple, herbs) 37

Free-range chicken breast, herb mustard and orange blossom honey | (Potato purée, cabbage, vegetables) 36

Marinated Angus skirt steak | (Hasselback potato, Padron peppers, homemade barbecue sauce) 42

TO FINISH

Pistachio and matcha cake, red berry coulis | 16

Brownie with cocoa and nuts, mango sorbet | 16

Pavlova, rose chantilly cream, red berries | 17

Homemade ice-cream and sorbets | 16