


El Olivar





WELLNESS

EL OLIVAR is a pop-up experience led by Marbella Club's very own Wellness Chef, Andrés Ruiz, to challenge our beliefs on healthy eating.


STARTERS

Olive focaccia · 11 


Tapenade, payoyo cheese, roasted aubergine paté, basil and herbs pesto

Pear hummus, citrics and paprika · 14  


Black sesame and crispy gluten free bread

Marinated salmon carpaccio, mango, cardamom and ginger · 23 



Capers, pink pepper, lime and harissa vinaigrette

Beef retinta carpaccio · 25 

Idiazábal cheese, fresh herbs and sprouts, balsamic vinaigrette

Caramelised onion and leek coca · 19 



Prawns and sprouts

100% organic corn taco · 8/ud.  

Avocado, vegetables, textured macerated soybeans, red onion and coriander



FROM THE GARDEN

“El Olivar” vegetables cream soup · 14  



Mix of seeds and fresh sprouts

Stuffed endives · 15  


Avocado, olives, sunflower seeds, zucchini spiral, turmeric and Dijon sauce

Tri-colour quinoa tabbouleh · 14  



Fresh Herbs, carrot, cucumber, spring onions, tomato and lemon vinaigrette

“El Olivar” green leaf salad · 12  

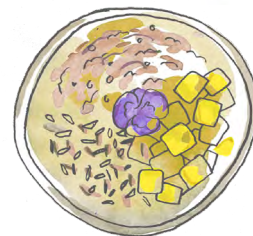
Mixed lettuce, crunch vegetables, spiced cashew nuts and pomegranate vinaigrette

Grilled asparagus · 19  



Black garlic, lime, macadamia nuts and tomato


Zoodles salad with Vietnamese pesto · 19  


Sunflower seeds



MAINS


Coconut risotto with fresh herbs · 18  
Vegetables and microgreens


Gluten free penne with truffle sauce and scallops · 23 


Roasted sea bass supreme, grape sauce · 32 
Baby vegetables and fresh chives

Tuna tataki · 30 


Iraninan aromatic rice, mango and shiso mousseline


Roasted octopus with paprika sauce from “de la Vera” · 28 
Spiced sweet potato and vegetables


Fish and prawn suquet soup · 28 

Free-range chicken burger · 23 


Bread, rocket salad, tomato, onion, provolone cheese and truffle mayonnaise

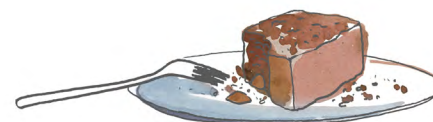
Vegetable burger, pea protein and soy · 20 
Bread, arugula, tomato, onion and mustard mayonnaise

Free-range chicken breast · 24 
Green mustard and azahar honey



Marinated angus skirt steak · 30 



Hasselback potato, Padrón peppers and homemade barbecue sauce

Organic lamb loin cooked at low temperature au jus · 32 
Roast potato and cabbage






DESSERTS

Cake or sponge cake of the day · 12  

Ice cream and sorbets · 12  

All breads are available gluten-free

 · Gluten free  · Vegetarian  · Biodynamic



FRESH JUICES · 12

Balancer | Orange, avocado, coriander, honey, lime and coconut water

Sun care | Grapefruit, orange, carrot, mango and cinnamon

Blood Tonic | Watermelon, strawberry, pineapple, coconut water and goji berries

Bright green | Apple, spinach, cucumber, celery, ginger, lemon and kiwi

D-Tox | Pear, grape, coconut water, spirulina, mint, ginger and pineapple

Daily boost | Beetroot, pear, carrot, orange, pineapple, lemon and red berries

SMOOTHIES · 12

Almond Colada | Coconut milk, banana, cocoa, almond and agave syrup

Crunch | Datil medju, soy milk, banana and bee pollen

Cure | Yogurt, strawberry, honey, cinnamon, oat milk and vanilla protein

Tropical | Chia, papaya, coconut milk and pineapple



COFFEES & TEAS

Espresso, Latte · 6 | Golden Latte, Matcha Latte, CBD Coffee · 8

“MC” tea blends | MC Botanical Tea, Fruit Tea, Dessert Tea, Relax, D-Stress, Detox, Energise · 7

Classics | Earl Grey, English Breakfast, Mint, Camomille, Green Tea · 5

SPECIALTY DRINKS

“El Olivar” lemonade | Aloe vera, lemon and agave · 8

Homemade Kombucha · 9

MC Botanical Ice Tea | with our bartender's choice of spices · 8



Beers | San Miguel 0,0%, Cruzcampo gluten free, Tarifa, Golden Mile · 7 Estrella Galicia 1906 / Alhambra verde · 8

Soft Drinks · 6 | Water · 6

Jasmine Bellini | Lemongrass, Earl Grey tea, lychee, lemon, vanilla and jasmin essence · 15 / 20

Organic Red Wine | Juan Gil, Jumilla · glass, 8 / bottle, 35

Organic White Wine | Avgvstvs, Penedés · glass, 11 / bottle, 50

Organic Rosé | Born Rose, Penedés · glass, 7 / bottle, 30

Biodynamic Champagne | Hugues Godmé · glass, 19 / bottle, 98 