

# Oliva

## TERRACE



# aportam

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**TAKING CARE OF YOUR HEALTH, RESPECTING OUR ENVIRONMENT.** WE HAVE DESIGNED THIS MENU FOLLOWING OUR PROJECT APORTAM, OFFERING A BALANCED PROPOSAL THAT COMBINES FLAVOUR, RESPECT FOR THE ENVIRONMENT AND CREATES PROSPERITY IN THE SURROUNDINGS. WITH APORTAM WE WANT TO INSPIRE HAPPINESS THROUGH FOOD.

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Starters

<b>Country bread</b> with aioli and olives <i>Gluten, egg, dairy, sulphites, vegetarian</i>	3,50
<b>Steamed mussels</b> with Mediterranean marinade <i>Molluscs, sulphites</i>	14
<b>Fried squid</b> with black garlic aioli <i>Gluten, egg, molluscs, dairy</i>	16
<b>Octopus croquettes - 6 pcs</b> in their ink with piparras (chili peppers) <i>Crustaceans, gluten, egg, dairy, molluscs, fish, sulphites</i>	14
<b>Our Spanish potato salad</b> <i>Egg, dairy, fish, sulphites</i>	14
<b>Tomato and avocado salad</b> with Menorcan cheese <i>Dairy, mustard, sulphites, vegetarian</i>	15
<b>Artichoke flower</b> with romesco sauce <i>Tree nuts, gluten, dairy, sulphites, vegetarian</i>	15

Rice and other delights

<b>Creamy lobster rice</b> (min. 2)	28
with boletus	
<i>Crustaceans, molluscs, fish, sulphites</i>	
<b>'Blind' rice (shell and bone-free)</b> (min. 2)	24
with seafood	
<i>Crustaceans, molluscs, fish, sulphites</i>	
<b>Traditional dry-style rice</b> (min. 2)	22
with roasted vegetables and a touch of romesco	
<i>Celery, gluten, sulphites, vegetarian</i>	
<b>Iberian pork fillet rice</b> (min. 2)	24
with mushrooms	
<i>Celery, sulphites</i>	
<b>Lobster stew</b> (min. 2)	68
<i>Crustaceans, tree nuts, gluten, fish, sulphites</i>	
<b>Cod</b>	24
with cauliflower cream and olives	
<i>Dairy, fish, sulphites</i>	
<b>Beef sirloin</b>	27
with piquillo peppers and garden potatoes	
<i>Dairy, sulphites</i>	

**If you can't finish your dish, you can ask us  
to prepare it to take away and enjoy it later.  
Let's fight food waste together.**