



TO START WITH...

- THINLY SLICED BREAD WITH TOMATO · 4,50€
- HOMEMADE "BELLOTA" HAM CROQUETTES (UNIT) · 2,50€
- CREAMY COD FRITTERS (UNIT) · 2,50€
- CANTABRIAN ANCHOVIES WITH VIRGIN OLIVE OIL · 14,50€
- HAND CUT CURED "BELLOTA" HAM · 27,50€
- "XATONADA DE VILANOVA" CODFISH, ROMESCO AND ANCHOVIES SALAD · 15,25€
- TUNA SALAD WITH TOMATOES AND ONION · 15,50€
- BACALLÀ ESQUEIXAT" SALT COD WITH KALAMATA OLIVES · 19,75€
- MELLOW "ESCALIVADA" (CHARGRILLED EGGPLANT AND RED PEPPER) · 13,50€
- FOIE GRAS CARAMELIZED TERRINE WITH SMOKED EEL · 29,00€
- SUBTLE VEAL CARPACCIO WITH PARMESAN FLAKES · 22,00€
- TENDER OCTOPUS WITH CRISPY PORK AND PARMENTIER · 21,50€
- BATTERED SQUID RINGS · 17,50€
- ASSORTMENT OF GRILLED SEASONAL VEGETABLES · 15,50€

OMELETTES & EGGS

- OPENED OMELETTE WITH FRESH PRAWNS · 19,25€
- FRESH SEASONAL "CANTHARELLUS" OMELETTE MUSHROOMS · 20,00€
- SCRAMBLED EGGS WITH SMALL CUTTLEFISH · 21,75€
- "SOUFFLÉ" POTATOES AND ONION OMELETTE · 14,75€

GALICIAN SEAFOOD

- GUILLEMET OYSTER Nº3 (UNIT) 4,75€
- JUICY GRILLED COCKLES 20,50€
- FRESH GRILLED GALICIAN RAZOR CLAMS (6 PIECES) 21,50€
- BACKED BABY SCALLOPS 19,50€
- STUNNING CANNELLONI CRAB WITH SALMON ROE 20,50€

OUR OWN TARTARS

- HAND CUT BEEF STEAK TARTAR 23,75€
- RED TUNA TARTAR 20,00€
- SALMON TARTAR WITH SLIGHT TERIYAKI TEAR 20,00€
- WILD SEABASS TARTAR WITH ESTRAGON 33,00€

L'olivé

RESTAURANT

HOUSE RICE

- FISH AND SEAFOOD PAELLA 25,25€
- SAUSAGE, RIB AND SEASONAL VEGETABLES RICE 21,25€
- SEASONAL VEGETABLES RICE (IDEAL FOR VEGETARIANS) 20,00€
- BLACK RICE WITH CUTTLEFISH 20,50€

MEAT

- GRILLED BEEF FILET (200GR.) 28,50€
- WOLOWINA RIB EYE STEAK (300GR.) 33,50€
- MELLOW DEBONED OXTAIL WITH MASHED POTATOES 19,00€
- SPECTACULAR DEBONED ROASTED SUCKLING PIG 26,50€
- DRY AGED BEEF T-BONE STEAK (MIN. 2 PEOPLE) 900GR. 61,00€
- MELLOW ROASTED KID GOAT SHOULDER HOUSE STYLE 38,00€
- GRILLED KID GOAT CUTLETS 22,75€



CODFISH & OTHER SUGGESTIONS

- TRADITIONAL SALMOREJO WITH MARINATED RED TUNA · 15,75€
- PADRÓN GREEN PEPPERS · 13,00€
- OUR OWN FISH SOUP WITH TOASTED BREAD · 15,50€
- BAKED CODFISH WITH RATATOUILLE · 27,75€
- CODFISH "A LA LLAUNA" (BACKED WITH PAPRIKA, GARLIC AND WHITE BEANS) · 27,25€
- POULARDE (FREE RANGE CHICKEN) CANNELLONI WITH BÉCHAMEL · 17,75€
- DEEP FRIED LAMB'S BRAINS · 16,00€
- "CALLOS" TRIPE WITH CHICKPEAS · 16,00€
- DEBONED PIG TROTTERS WITH RATATOUILLE · 18,00€

FROM THE SEA STRAIGHT TO THE TABLE

- GRILLED FRESH PALAMÓS PRAWNS WITH SEA SALT (100GR.) · 25,00€
- RED TUNA TATAKI WITH FOIE GRAS · 21,00€
- MONKFISH WITH GREEN SAUCE, CLAMS AND SANTA PAU BEANS · 31,50€
- GRILLED WILD TURBOT WITH VEGETABLES · 37,00€
- GRILLED FRESH DEBONED HAKE · 26,50€
- FRESH GRILLED SOLE · 31,00€
- ENTIRE SMALL MONKFISH "DONOSTI" STYLE (WITH GARLIC AND VINEGAR) · 34,50€
- BAKED SEA BREAM IN SALT (MIN. 2 PEOPLE) · 77,00€

10% VAT INCLUDED
PARKING AURISE-CENTRIC: C/ CONSELL DE CENT, 327
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