
SET LUNCH MENU \$68++

with compliments

FROM OLIVIA

SPHERICAL OLIVES (V)

Spherical olives tribute to elBulli Restaurant

BREAD WITH TOMATO (V)

Toasted sourdough bread with tomato and EVOO

select one

TO START

MUSHROOM & TRUFFLE CROQUETTES (V)

Ceps mushrooms and black truffle melty croquettes

HAM CROQUETTES

'Ibérico Bellota' ham melty croquettes

BURRATA CHEESE & FRESH TOMATO SALAD (V)

Burrata cheese, seasonal tomatoes & balsamic vinaigrette

ROASTED MEAT CANELÓN

Roasted beef cheek and chicken 'canelón' with parmesan

JAMÓN IBÉRICO DE BELLOTA *supplement \$4*

Spanish 'Ibérico' ham cured 48 months

select one

TO FOLLOW

BLACK RICE WITH 'CARABINEROS'

Squid ink rice served with Mediterranean red prawns

SAVEL YELLOW CHICKEN 'SOUVLAKI' STYLE

Barbecue chicken breast with asparagus and piquillo peppers

OPEN OMELETTE WITH SEASONAL VEGETABLES & CHEESE (V)

Burrata cheese, truffle and seasonal vegetables

SECRETO IBÉRICO PORK *supplement \$18*

Grilled 'Ibérico' pork with 'Padrón' peppers

select one

TO FINISH

DESSERT OF THE DAY

OLIVIA'S CREAMY HOMEMADE CHEESECAKE *supplement \$4*

cream and blue cheese with almond sable

OLIVIA

BY THE GLASS

Cava *supplement \$13* per glass
Estrella Galicia *supplement \$12* per glass