



# OLENTIA

RESTAURANT  
& COCKTAIL BAR

## TAPAS

Coca bread with tomato and EVOO	3.50
Hand sliced Jamón Ibérico	21.00
Anchovies with coca bread	10.50
Homemade croquettes	2.50 ud
-Blue cheese and pear	
-Jamón Ibérico	
Cod fritter with black garlic alioli sauce	8.50
Octopus two ways served with chimichurri sauce and sweet potato parmentier	15.00
Grilled vegetables with coca bread served with spicy black olive purée	8.00
Barceloneta and Perú fried mash potato with causa limeña stuffed with bolognese and anticuchera sauce	4.00
Selection of local cheese (Idiazábal, Roncari Blue, Manchego, Tetilla)	15.00

## STARTERS

Stewed veal cannelloni with creamy mushroom and chilli caviar	13.50
Onion soup with egg two ways	10.50
Duquesa's cream	9.00
Honey and mustard crispy chicken salad with goat cheese and anchovy mayonnaise	13.00
Cod esquixada served with concasse tomato and black olives	15.00
Aubergine lacquered with onion sauce served with crispy quinoa and piquillos foam	10.50
Tender wheat risotto with asparagus, smoked tofu and crispy beetroot	12.00

Regulation (EU) No 1169/2011

on the provision of food information to consumers.

Please do not hesitate to ask any of our staff



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## DEL MAR

Salmon and lemon vegetables stir fry 18.00  
with hoisin sauce

Monkfish and king prawns suquet 22.50  
served with red potato pearls

Squid and cuttlefish rice with parsley 20.00  
and garlic

## DE LA TIERRA

Lamb stew with caramelized 19.00  
chestnuts and sweet potatoes

Sirloin beef with creamy Mahón 23.00  
cheese and pont neuf potato

Duquesa's Burguer 12.00

## POSTRES

Cheesecake served with homemade 6.00  
breakfast

Brownie served with white 5.50  
chocolate soup

Crema catalana mousse with 5.00  
caramelized pineapple

Osmotized fruit salad with syrup 6.00

Selection of ice cream 3.00 ud