





















TAPAS

1. **Pan mixto**
Bread with garlic butter, olive tapenade & aioli  € 4,70
2. **Champiñones rellenos de queso Manchego al horno**
Mushrooms stuffed with Manchego cheese  € 6,25
3. **Empanadas de espinacas**
Pastries stuffed with spinach & pine nuts  € 6,50
4. **Tortilla Española**
Spanish potato omelet  € 6,50
5. **Aceitunas**
Several types of marinated olives  € 4,50
6. **Verduras al grill**
Several types of lightly grilled vegetables with cheese   € 6,50
7. **Coliflor a la cerveza**
Fried cauliflower florets in a jacket of beer batter  € 6,00
8. **Patatas bravas**
Baked rosevalpotatoes with Spanish tomato sauce  € 6,50
9. **Queso Manchego**
Several slices of Spanish Manchego cheese   € 6,50
10. **Champiñones a la cerveza**
Fried mushrooms in a jacket of beer batter  € 6,00
11. **Patatas aioli**
Grilled rosevalpotatoes with Spanish garlic sauce  € 6,50
12. **Queso de cabrales**
Spanish blue cheese with dried figs   € 7,00
13. **Berenjena al horno rellena de champiñones, queso y salsa béchamel**
Grilled eggplant stuffed with mushroom ragout  € 7,95
14. **Higos al horno rellenos de queso de cabra y miel**
Figs stuffed with goat cheese & honey   € 7,00
15. **Combinacion de queso de cabrales y queso Manchego con chorizo**
A combination of Spanish blue cheese, Manchego cheese and chorizo   € 7,95

TAPAS // Carne {Meat}

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| 16. | Costillas de cerdo: El Olivo Spareribs
Spareribs marinated in our unique slightly sweet marinade 🍷 | € 7,00 |
| 17. | Picadillo de cerdo con salsa Rioja
Tips of tenderloin served with a Spanish Rioja sauce 🍷 | € 7,95 |
| 18. | Pinchos morunos de cordero con salsa aioli
Grilled & marinated lamb skewers with hot garlic sauce 🍷 | € 7,95 |
| 19. | Chorizo con pan y aioli
Chorizo with crispy bread & aioli 🍷 | € 7,00 |
| 20. | Pinchos morunos de pollo con salsa de catalan
Skewer of grilled chicken breast in Catalan cream sauce 🍷 | € 7,95 |
| 21. | Jamon Serrano con melon fresco
Fresh melon in a jacket of Spanish Serrano ham 🍷 | € 7,00 |
| 22. | Trocitos de solomillo con salsa de soja
Beef tenderloin with sweet soy sauce & sesame seeds 🍷 | € 7,95 |
| 23. | Costillas de cordero
Marinated lamb chops with aioli 🍷 | € 7,50 |
| 24. | Empanada de peccadillo
Pastries stuffed with ground beef 🍷 | € 7,50 |
| 25. | Chorizo con porto
Hot Spanish sausages finished with red port 🍷 | € 7,50 |
| 26. | Albondigas
Beef meatballs with tomato sauce 🍷 | € 7,50 |
| 27. | Pollo con salsa romesco
Juicy pieces of chicken with romesco sauce 🍷 | € 7,95 |
| 28. | Alitas de pollo al horno
Chicken wings with lemon & garlic, slightly grilled in the oven 🍷 | € 7,50 |
| 29. | Salchichas de cordero flambeadas con sambuca & salsa brava
Lamb sausages flambéed with sambuca, served with a Spanish tomato sauce 🍷 | € 7,25 |




TAPAS // Carne {Meat}

30. **Pinchos de ternera con salsa de champiñones**
 Skewer of beef steak with mushroom sauce 🍷 € 7,95
31. **Pinchos de Solomillo de cerdo & salsa de vino de Toro**
 Skewer of juicy pork with Spanish Toro wine sauce 🍷 € 7,95

TAPAS // Pescado {Fish}

32. **Smoked Salmon**
 Smoke Salmon rolled in home made herb crepes 🐟 € 7,00
33. **Gambas a la plancha**
 Grilled prawns 🐟 € 7,95
34. **Calamaras a la romana**
 Breaded & fried squid with aioli 🐟 € 7,00
35. **Gambas a aioli**
 Peeled prawns with garlic sauce 🐟 € 7,95
36. **Sardinas a la plancha**
 Sardines grilled from the plate 🐟 € 6,50
37. **Salmon con cava**
 Grilled slices of fresh salmon with Spanish cava & a mild garlic sauce 🐟 € 7,95
38. **Salmon con queso de cabra banado & miel**
 Smoked salmon stuffed with goat cheese & honey 🐟 € 7,95
39. **Gambas a la marinera con queso al horno**
 Marinated prawns with grilled cheese 🐟 € 7,95
40. **Dorada con salsa El Olivo**
 Dorada with our unique El Olivo sauce 🐟 € 7,95

SOPAS // ~{Soups}

45. **Sopa de tomato**
Tomato soup, prepared with fresh tomatoes  € 4,50
46. **Sopa de ajo**
Garlic soup, prepared with fresh garlic & herbs  € 4,50
47. **Sopa de pescado**
Fresh & homemade fish soup  € 4,50

TAPAS MENÚ // ~{Tapas menus} from 2 persons

50. **Surtido de tapas variadas**
Various types of meat, fish & vegetarian tapas, served with Pan mixto (bread with garlic butter, olive tapenade & aioli)      €19,50 p.p.
51. **Surtido de tapas variadas**
Various types of vegetarian tapas, served with Pan mixto  € 19,50 p.p.
52. **Surtido especial de tapas variadas**
Pan mixto (bread with garlic butter, olive tapenade & aioli), a cold tapas dish as a starter with warm luxurious main courses (fish, meat & vegetarian)      €23,00 p.p.
53. **Surtido especial extra de tapas variadas**
A more luxurious version of the Surtido especial de tapas variadas. Including a dessert of choice      €27,50 p.p.

(If you wish not to have meat or fish, please tell us. Everything is negotiable!)

El Olivo's three-course menu

54. **Starter**
- Ensalada mixta (Mixed salad)
 - Jamón Serrano con melón (Serrano ham with fresh melon)
 - Empanadas de espinacas (Pastries stuffed with spinach)
- Main Course**
- Pork wrapped in Serrano ham with pepper sauce
 - Grilled & fresh salmon with saffron sauce
 - Grilled beef sirlion with a creamy mushroom sauce
- Dessert**
- Coupe "El Olivo" (vanilla, chocolate & strawberry ice cream, with chocolate sauce & whipped cream)
 - Homemade chocolate cake with whipped cream & chocolate sauce
- € 27,50 p.p.

PLATOS A LA PARILLA // ~{Grill dishes} vanaf 2 personen

55. **Grill variados**
Various types of meat: Beef sirloin steak, meatballs, pork tenderloin, skewers with grilled chicken, skewers with marinated & grilled lamb. Served with vegetables, roseval potatoes & several sauces 🍖 🍷 🍷 🍷 p.p € 24,00
56. **Pescados variados**
Various types of fish: fresh salmon, panga filet, sardines, grilled prawns, squid & shrimps. Served with vegetables, roseval potatoes & several sauces 🐟 p.p € 24,00


















ENSALADE MIXTA // ~{Side salads}

60. **Ensalada mixta**
Lettuce with tomatoes, pepper, cucumber & a fresh, homemade dressing 🌿 € 7,25
61. **Ensalada de limón**
A fresh salad with lemon & various types of vegetables, served with sea salt & pepper. 🌿 € 7,25
62. **Ensalada con frutos secos y queso de cabra**
Various types of vegetables with nuts, goat cheese & cocktail sauces 🌿 € 7,25
63. **Ensalada con aceitunas y queso de cabra**
Various types of vegetables with olives, goat cheese & cocktail sauce 🌿 € 7,25
64. **Ensalada de aguacate**
Spanish salad with various types of vegetables, orange & avocado 🌿 € 7,25

COMIDA ENSALADA// ~{Salads}

66. **Ensalada de carne**
Various types of vegetables with avocado, olives, goat cheese & seasonal meat 🍖 🍷 🍷 🍷 € 13,50
67. **Ensalada de verduras y pescado**
Various types of vegetables with avocado, olives, goat cheese & cocktail sauce, served with seasonal fish 🐟 € 13,50
68. **Ensalada de vegeatiana**
Various types of vegetables with avocado, olives, goat cheese, nuts & a fresh, homemade dressing 🌿 € 13,50
69. **Ensalada Mediterranea**
A fresh Mediterranean fruit salad with matching vegetables & a delicious homemade & slightly sweet dressing 🌿 € 13,50

PLATOS PRINCIPAL// ~{Main Courses}

75. **Grilled Eggplant**
Stuffed with mushroom ragout. Served with vegetables & roseval potatoes  € 14,00
76. **Skewer of grilled chicken**
Served with garlic sauce, vegetables & roseval potatoes  € 18,50
77. **Pork tenderlion**
With pepper sauce, wrapped in Serrano ham. Served with vegetables & roseval potatoes  € 18,00
78. **Grilled Argentinean beef steak**
With mushroom sauce. Served with vegetables & roseval potatoes  € 18,50
79. **Spanish hamburger**
With Spanish salsa sauce, Manchego or Cabrales (blue cheese), French fries, mayonnaise, ketchup & aioli  € 12,50
80. **Argentinean beef**
With Rioja sauce. Served with vegetables & roseval potatoes  € 22,50
81. **Marinated & grilled lamb skewers**
With garlic sauce. Served with vegetables & roseval potatoes  € 20,50
82. **Spareribs**
With our homemade marinade & several sauces. Served with vegetables & roseval potatoes  € 19,50
83. **Grilled salmon fillet**
With saffron sauce. Served with vegetables & roseval potatoes  € 19,50
84. **Dorada con salsa El Olivo**
Grilled & fresh dorada with our homemade El Olivo sauce. Served with vegetables & roseval potatoes  € 20,50
85. **Grilled prawns**
With garlic sauce. Served with vegetables & roseval potatoes  € 20,50
86. **Paella**
Homemade paella (meat, fish or vegetarian). Served with vegetables  € 22,50
87. **Pinchos- (from 2 persons)**
A variety of small Spanish appetizers. Can be chosen as a starter as well!      € 12,50

MENÚ PARA NIÑOS // ~{Kids menu}

89. **Grilled chicken**
 With honey sauce, fries & mayonnaise. Including a dessert with ice cream, chocolate sauce & whipped cream 🍷 € 11,00

POSTREA // ~{Dessert}

Helado con frutos
 Mediterranean fruit with vanilla-, chocolate- & pistachio ice cream € 7,50

Coupe "El Olivo"
 Vanilla-, chocolate- & pistachio ice cream with whipped cream & chocolate sauce € 7,00

Tarte de chocolate
 Our homemade chocolate cake, served with whipped cream & chocolate sauce € 7,25

Crema Catalana
 A Catalan cream, by many seen as a predecessor of the French crème brûlée € 7,25

Higos rellenos de chocolate
 Figs stuffed with chocolate from the oven, served with whipped cream & chocolate sauce € 7,25

Fruta Mediterranea
 Fresh Mediterranean fruit € 6,75

Quesos Mixtos
 A mixed cheese platter including Manchego cheese & Cabrales (Spanish blue cheese) € 7,50

Torta de nueces
 Our homemade & classic Spanish walnut cake € 7,50

VINOS PARA EL POSTRE //~{Dessert Wines}

- **Spanje Malaga - Moscatel Vina Axarkia 100% moscatel** € 5,50 per glass
*Delicious fragrance including matured tropical fruit, nuts, honey & flowers. A great variety of flavors. Very tasty with ham, foie gras, fruit, ice cream, pastries & old spicy cheeses.
 Nice as an appetizer as well.*

CAFÉ DE LUJO //~{LUXURIOUS COFFEES}

- **"El Olivo"** € 6,50
Coffee with Cuarenta y tres & whipped cream
- **Irish coffee** € 6,50
Coffee with Irish whiskey & whipped cream
- **Spanish coffee** € 6,50
Coffee with Tia Maria & whipped cream
- **Bailey's coffee** € 6,50
Coffee with Baileys & whipped cream
- **Italian coffee** € 6,50
Coffee with Amaretto & whipped cream
- **French coffee** € 7,00
Coffee with Grand Marnier & whipped cream
- **DOM coffee** € 7,00
Coffee with DOM Bénédictine & whipped cream

