



At Ó de Óliver, our greatest value is our team. With dedication, professionalism and always with a smile, we make each visit a unique experience. Our staff is prepared to guide you and ensure that every detail exceeds your expectations, offering you a close and personalized service.

We work with the best fresh vegetables from Vega Baja and fish and seafood from the markets of Santa Pola, Altea and Dénia. We strive to select kilometer 0 products, guaranteeing freshness and maximum quality in each dish.



Starters

- Cuttlefish stew croquettes with ink
- Ham croquettes
- Scallops in their juice
- Oliver salad on crystal bread (Spanish Style Ciabatta)
- Marinera (Salad with Cantabrian Anchovy)
- Cantabrian anchovy with sheep butter
- Tempura bluefin tuna from almadraba 
- Fried rock octopus with kimchi sauce and pumpkin
- 100% sliced acorn-fed ham
- Aubergine with honey and hummus
- Roasted octopus Approximate leg weight: 200g-250g
- Boiled bay shrimp Bay shrimp, minimum order, 200g
- Baby squid two ways (Grilled body and crunchy battered heads)
- Battered baby squid from the bay
- Goose egg with potato chips in mushroom and truffle sauce According to season
- "Broken" fried eggs with ham, fries and garlic shoots

And next

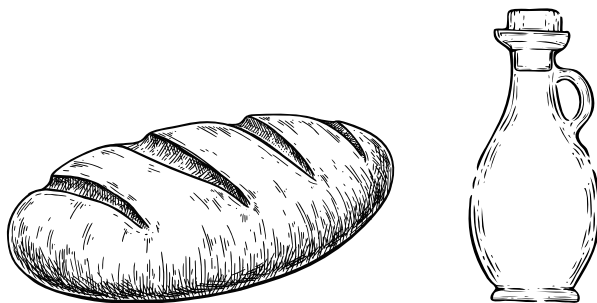
- Artichoke confit with foie sauce
- Red prawns in garlic sauce with crispy potatoes and free-range eggs
- Monkfish ball stew
- Huelva carabinero prawn with potato and egg or cooked in salt
- Boletus with low temperature egg
- Sacallop with colmenillas sauce
- Mini bluefin tuna hamburger

Salads

- Raf tomato with capellan, roasted peppers and spring onions (typical Alicante dish)
- Raf tomato with tuna belly, roasted peppers and spring onions
- Mixed salad leaves with mango sauce, goat cheese and nuts
- Burrata salad with tomato and red pesto
- Tartare tomato confit with sturgeon

Mini open sandwiches

- Fillet steak with truffle
- Fillet steak with foie gras
- Catalan with bread and shoulder ham
- Tripe (leg, ear and snout)
- Squid with lime mayonnaise
- Iberian ham and truffle sandwich
- Beef sandwich with smoked sheep butter



***ASK ABOUT OUR DAILY RECOMMENDATIONS**

FRESH, DAILY HOME-BAKED BREAD WITH EXTRA VIRGIN OLIVE OIL (*Please tell the waiter if you would want bread*)

Rice (paella) and more

MINIMUM 2 PEOPLE. MAXIMUM 2 RICE DISHES PER 8 PEOPLE.

All our rice/paellas feature stock made from the best local rockfish and premium rice from Pego, Alicante.

Price per person

Dry

- Rice with monkfish and grouper
- Rice with cuttlefish and vegetables
- Rice with potatoe, onion and cod
- Black rice with cuttlefish and red prawns
- Rice with seafood
- Rice with iberico pork and vegetables
- Rice with oxtail and foie
- Rice with carabinero and bluefin tuna from the almadraba

Rice Soups

- Rice soup with lobster
- Rice soup with vegetables, monkfish and squid
- Rice soup with iberico pork "secret" and mushrooms
- Rice soup with velvet crab

Fideuá

Paella made with pasta

- Cuttlefish and red shrimp fideuá
- Black fideua with cuttlefish and red shrimp
- Angel hair pasta and velvet crab fideuá

Others

- Caldero (Fish stew) on request
- Grouper and red prawn stew

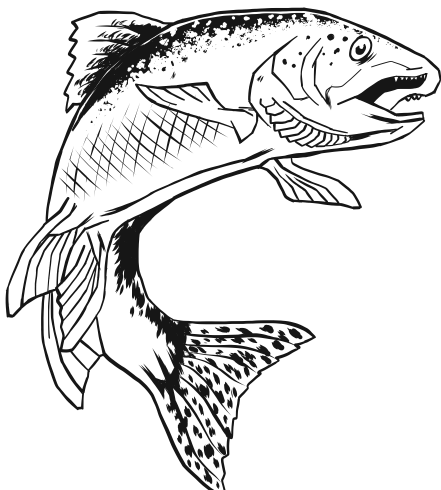
Meat

- Fillet steak
- Fillet steak with foie gras
- Lamb sweetbreads
- Iberico pork tenderloin (pluma) with garlic shoots and dried tomatoes
- Aged premium frisian entrecote
- Angus entrecote

Fish

Our local seafood and fish are brought in every day from the markets of ***Santa Pola and Denia***

- Baked cod in crust with smooth aioli and honey
- Fried bream with nora pepper, garlic shoots and pine nuts
- Wild sea bass
- Roasted turbot with wild mushroom stroganoff
- Cod Pil Pil
- Sea bass

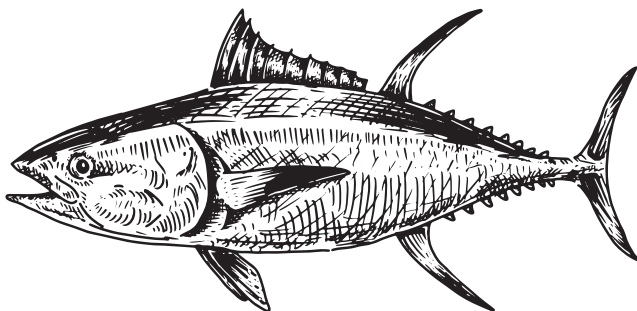


Bluefin Tuna

Wild Almadraba tuna

**Barbate, Cádiz*

- Bluefin tuna skewer
- Tuna and truffle toast
- Loin tartar
- Roasted snout
- Scrambled eggs with tuna, potato and truffle
- Sashimi (freshly caught)
- Black loin tataki (freshly caught)
- Tuna with onion
- Tuna with tomato sauce and low-temperature egg
- Tuna belly cooked in salt or roasted
- Bluefin tuna sirloin with pumpkin cream, Japanese glazed peach, and roasted garlic
- Tartare with truffle honey and caviar



We hope your **experience** is as **unique** as we have imagined for you. Each dish will be prepared with care, seeking to surprise you in every bite. We wish you an unforgettable meal.

Thank you for sharing this moment with us!



ALICANTE MENU

LUNCHTIME ONLY

*Minimum 2 people

*Maximum 2 rice dishes per 8 people

*It is necessary to order the entire table

STARTERS whole table

Salad Olivier on cristal bread

Cuttlefish croquettes

Raf tomato salad with salted fish

Mini bluefin tuna hamburgers

Homemade bread with local extra virgin olive oil



MAIN DISHES to choose

Rice with monkfish and grouper

Black rice

Rice with cuttlefish and vegetables

Rice Soup with vegetables, monkfish and chickpeas

Rice soup with Iberian pork "secret",
mushrooms and chickpeas

Grouper gazpacho

Sliced Iberian pork with garlic shoots and
dried tomatoes



WITH SUPPLEMENT

Fried bream with nora pepper, pine nuts
and garlic shoots (mín 2 pers)

Fillet steak

Rice with lobster

Rice with Velvet crab

Baked cod in crust

Does not include drinks or dessert

