



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 ud. 3,20€
- Ham croquettes ud. 2,90€
- Scallops in their juice ud. 4,00€
- Oliver salad on crystal bread
(Spanish Style Ciabatta) 7,00€
- Marinera (Salad with Cantabrian Anchovy) ud. 5,20€
- Cantabrian anchovy with sheep butter ud. 6,00€
- Tempura bluefin tuna from almadraba  ud. 26,00€
- Fried rock octopus with kimchi sauce
and pumpkin ud. 24,00€
- 100% sliced acorn-fed ham 1/2R 18,00€ 1R 28,00€
- Aubergine with honey and hummus 16,00€
- Roasted octopus Approximate leg weight: 200g-250g 100g 10,00€
- Boiled bay shrimp Bay shrimp, minimum order, 200g 100g 21,00€
- Baby squid two ways (Grilled body and crunchy battered heads) 20,00€
- Battered baby squid from the bay 20,00€
- Goose egg with potato chips in mushroom
and truffle sauce According to season 24,00€
- "Broken" fried eggs with ham,
fries and garlic shoots 18,00€

And next

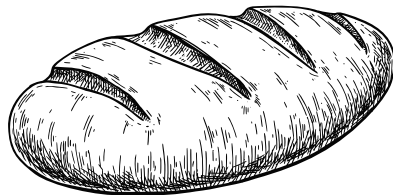
- Artichoke confit with foie sauce ud. 8,00€
- Red prawns in garlic sauce with crispy
potatoes and free-range eggs 30,00€
- Monkfish ball stew ud. 5,00€
- Huelva carabinero prawn
with potato and egg or cooked in salt cada 100g 18,00€
- Boletus with low temperature egg ud. 8,00€
- Sacallop with colmenillas sauce ud. 10,00€
- Mini bluefin tuna hamburger ud. 6,00€

Salads

- Raf tomato with capellan, roasted peppers and spring onions (typical Alicante dish) 1R 16,00€
- Raf tomato with tuna belly, roasted peppers and spring onions 1R 18,00€
- Mixed salad leaves with mango sauce, goat cheese and nuts 14,00€
- Burrata salad with tomato and red pesto 16,00€
- Tartare tomato confit with sturgeon ud. 14,00€

Mini open sandwiches

- Fillet steak with truffle 15,00€
- Fillet steak with foie gras 15,00€
- Catalan with bread and shoulder ham 8,00€
- Tripe (leg, ear and snout) 8,00€
- Squid with lime mayonnaise 10,00€
- Iberian ham and truffle sandwich 10,00€
- Beef sandwich with smoked sheep butter 15,00€



***ASK ABOUT OUR DAILY RECOMMENDATIONS**

FRESH, DAILY HOME-BAKED BREAD WITH
EXTRA VIRGIN OLIVE OIL **€2.50 per person**
(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 20,00€
- Rice with cuttlefish and vegetables 20,00€
- Rice with potatoe, onion and cod 24,00€
- Black rice with cuttlefish and red prawns 24,00€
- Rice with seafood 30,00€
- Rice with iberico pork and vegetables 20,00€
- Rice with oxtail and foie 26,00€
- Rice with carabinero and bluefin tuna from the almadraba 45,00€

Rice Soups

- Rice soup with lobster 32,00€
- Rice soup with vegetables, monkfish and squid 24,00€
- Rice soup with iberico pork "secret" and mushrooms 26,00€
- Rice soup with velvet crab 32,00€

Fideuá

Paella made with pasta

- Cuttlefish and red shrimp fideuá 24,00€
- Black fideua with cuttlefish and red shrimp 20,00€
- Angel hair pasta and velvet crab fideuá 32,00€

Others

- Caldero (Fish stew) on request 45,00€
- Grouper and red prawn stew 26,00€

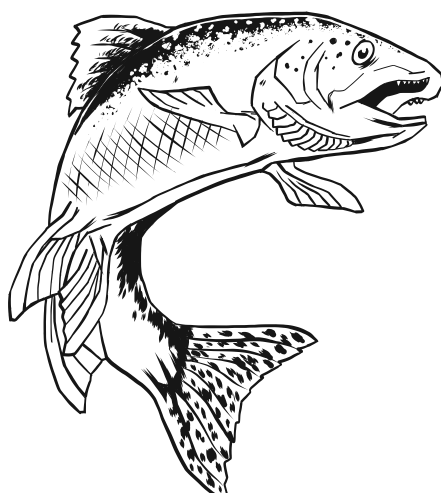
Meat

- Fillet steak 30,00€
- Fillet steak with foie gras 34,00€
- Lamb sweetbreads 18,00€
- Iberico pork tenderloin (pluma) with garlic shoots and dried tomatoes 26,00€
- Aged premium frisian entrecote +300g 30,00€
- Angus entrecote 40,00€

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 26,00€
- Fried bream with nora pepper, garlic shoots and pine nuts 30,00€
- Wild sea bass +200g 30,00€
- Roasted turbot with wild mushroom stroganoff 32,00€
- Cod Pil Pil 28,00€
- Sea bass +200g 28,00€

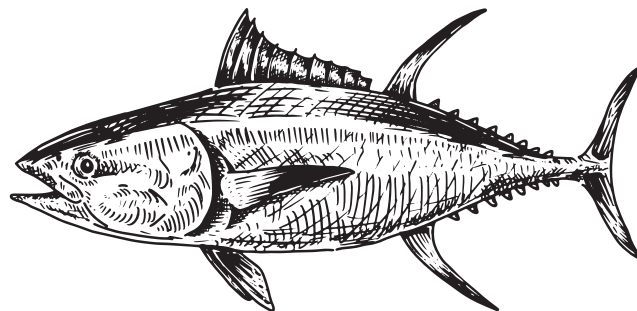


Bluefin Tuna

Wild Almadraba tuna

**Barbate, Cádiz*

- Bluefin tuna skewer 12,00€
- Tuna and truffle toast 15,00€
- Loin tartar 100g 20,00€ 150g 27,00€
- Roasted snout 32,00€
- Scrambled eggs with tuna, potato and truffle 20,00€
- Sashimi (freshly caught) 8uds 19,00€ 12uds 28,50€
- Black loin tataki (freshly caught) 8uds 19,00€ 12uds 28,50€
- Tuna with onion 28,00€
- Tuna with tomato sauce and low-temperature egg 28,00€
- Tuna belly cooked in salt or roasted 32,00€
- Bluefin tuna sirloin with pumpkin cream, Japanese glazed peach, and roasted garlic 32,00€
- Tartare with truffle honey and caviar 60,00€



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 **+10€** (min 2 pers)

Fillet steak **+10€**

Rice with lobster **+10€**

Rice with Velvet crab **+10€**

Baked cod in crust **+10€**



Does not include drinks or dessert