

OLIVIA

'WELCOME TO OUR HOME,
A JOURNEY TO BARCELONA'

TO START

Snacks & bites to taste while you enjoy the first drink

OLIVES (V)	\$9
Marinated olives with herbs and citrus	
SPHERICAL OLIVES (V)	\$1.5
Spherical olives tribute to elBulli Restaurant	
BREAD WITH TOMATO (V)	\$12
Toasted sourdough bread with tomato and EVOO	
'JAMÓN IBÉRICO DE BELLOTA'	\$52
Spanish 'Ibérico' ham cured 48 months	
HAM CROQUETTES - 2 pcs	\$16
'Ibérico Bellota' ham melty croquettes	
MUSHROOM & TRUFFLE CROQUETTES - 2 pcs (V)	\$16
Ceps mushrooms and black truffle melty croquettes	
'PADRÓN' PEPPERS (V)	\$21
Fried 'Padrón' peppers with flower salt	
EGGPLANT (V)	\$20
Confited eggplant with black olive miso and ponzu	
TOMATO TARTAR (V)	\$28
Confit tomatoes seasoned with pickles	
BRIOCHE 'MOLLETE'	\$22
Crispy brioche , spicy mousseline and shrimp tartar	

TO FOLLOW

Contemporary dishes interpreted by our Chef to share amongst your friends

LOBSTER - AVOCADO	\$46	LAZY OPEN OMELET (V)	\$38/\$32
Lobster avocado roll with salmon roe and caviar		Burrata cheese, truffle and 'Ibérico' ham or veggie	
BURRATA & BEETROOT SALAD (V)	\$38	OCTOPUS 'A FEIRA'	\$39
Burrata cheese salad, herbs baked beetroot and balsamic		Galician octopus, crispy pork belly and potato foam	
SCALLOP TARTAR	\$23	SALMON WITH 'MISO'	\$38
Hokkaido scallop with piparra pickle emulsion and mushroom		Charcoal roasted salmon, hummus and citrus caviar sauce	
'GAMBAS AL AJILLO'	\$38	KING CRAB 'TXANGURRO' WITH CAVIAR SAUCE	\$42
Spanish blue shrimps with chilli and garlic sauce		King crab stew, wrapped in pasta with caviar & citrus sauce	
TENDERLOIN STEAK TARTAR WITH SMOKED CAVIAR	\$58	ROASTED MEAT 'CANELÓN'	\$32
Angus beef tenderloin tartar with Avruga caviar & fries		Roasted beef cheek and chicken 'canelón' with parmesan	
WAGYU RIBEYE & FOIE-GRAS CARPACCIO	\$42	WAGYU BARBECUE RIB	\$46
Beef and foie-gras carpaccio with truffle		Beef short rib bbq style, stewed red cabbage & fennel salad	

TO FINISH

Complete a tasteful experience

BLACK RICE WITH 'CARABINEROS'	\$65	MEDITERRANEAN SEABREAM	\$96
Squid ink rice served with Mediterranean red prawns		'Grilled seabream with onions & garlic - 800g	
VEGETABLES & MUSHROOM RICE (V)	\$48	WAGYU STRIPLOIN M6	\$92
Vegetarian creamy rice finished with Parmesan cheese		Striploin with truffle sauce and confit 'Piquillo' peppers	
MUSHROOM PASTA WITH SCALLOP	\$38	WHITE PYRENEES LAMB RACK	\$94
King oyster mushroom with spaghetti and pan-seared scallop		Roasted lamb rack, mustard rosemary panko, 'Criolla' sauce	
MEDITERRANEAN FISH & SHELLFISH 'FIDEUA'	\$58	'IBÉRICO' SUCKLING PIG	96/\$98
Seafood pasta with fresh fish and clams		Spanish suckling pig 'Segovia' style with roasted pineapple	
MEDITERRANEAN TURBOT	\$68	'SECRETO IBÉRICO' PORK	\$58
Grilled turbot with pilpil emulsion and basque sauce		Grilled 'Ibérico' pork with 'Padrón' peppers	

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