



OLIVERA

A JOURNEY BACK TO THE ESSENTIALS



In our kitchen, every ingredient reflects the landscape that surrounds us, the memory of Mallorca, and its natural abundance. Here, cooking is more than a daily task—it is a ritual that honors tradition and elevates simplicity into something extraordinary.

We carefully select the best of each season, respecting origins and working with local producers who share our philosophy. Fruits and vegetables from our garden, estate-produced olive oil, artisan bread made daily in our in-house bakery with organic flours, and the finest ingredients from the sea and mountains come together in a culinary offering that embodies authenticity.

STARTERS

BREAD FROM OUR BAKERY – 7,50€ p.p.

With ramallet tomato and sun-dried tomato tapenade.

CRYSTAL BREAD – 9,50€

Con tomate de ramallet y flor de sal de Es Trenc.

GILLARDEAU OYSTERS – 48€

Half a dozen served natural.

OSCIETRA PERLITA CAVIAR – 230€/320€

(France, Premium-grade Oscieta caviar, 2,7mm grain size)

Served with blinis and homemade brioche, 30g/50g.

ACORN-FED IBERIAN HAM – 42€

Knife-cut.

SIMMENTAL BEEF TARTARE – 38€

Beef tenderloin tartare served with toasts.

HOMEMADE CROQUETTES – 18€

Home-made (4 pcs.)

BURRATA (For two people) 🍴 – 45€

Served with a tomato salad, dressed with pickled lemon and mint.

MEDITERRANEAN SALAD (Vegan option) – 28€/23€

With chicken and a dressing made of basil, confited onion, and cider vinegar.

SUMMER SALAD (Vegan option) – 25€

With fresh majorcan cheese and ingredients from our garden.

ANDALUSIAN GAZPACHO 🍴 – 18€

With its traditional garnish.

RICE AND PASTA DISHES

EARTHY RICE (For one or two people) – 46€/77€

With mallorcan pork, free-range chicken, four spices, and vegetables from our garden.

SEAFOOD RICE (For one or two people) – 46€/77€

Prawns and fresh fish with pica pica of Mallorcan cuttlefish

FRESH PASTA (Vegan option) – 29€

With tomato sauce, minced beef, and cultivated mushrooms.

If you have any allergies or food restrictions, please inform our team. We have detailed information on allergens and options adapted to your needs.

FISH

SEA BASS – 38€

Majorcan-style, with sultanas, pine nuts and smoked potato purée.

LOCAL SQUID – 42€

Roasted in a charcoal oven and served with black alioli.

Side served separately.

CATCH OF THE DAY – M/P

Served with its garnish

MEATS

ENTRECÔTE STEAK – 55€

(350g/400g)

Side served separately.

PORK SHOULDER STEAK – 36€

Marinated with spices and charcoal-grilled.

Side served separately.

ANGUS RIB – 55€

Smoked and glazed with honey lacquer. Served with fries

CASTELL BURGUER – 28€

Made with Majorcan meats, confit onion, bacon, Mahón cheese, and brava sauce.

Served with fries

SIDES

Homemade French fries – 12€

Glazed vegetables with cumin – 12€

Mixed salad – 12€

If you have any allergies or food restrictions, please inform our team. We have detailed information on allergens and options adapted to your needs.

BY PRE-ORDER 24hrs in advance

RIB EYE STEAK – M/P

(For two people)

Dry aged rib eye.

LOBSTER – M/P

(Minimum two people)

SALT-CRUSTED SEA BASS – M/P

(Minimum two people)

DESSERTS

LEMON TART – 18€

Our renewed version made with lemons from our garden.

CHOCOLATE, ALMONDS AND AMAZONAS RUM – 18€

Velvety 70% Dark Chocolate Fondant with Roasted Coffee Cream.

CHEESE SELECTION – 22€

Sheep, Goat & Cow Cheese. Served with fig bread, quince jelly and toast.

ICE CREAMS AND SORBETS – 9€

Chocolate, vanilla, and almond ice creams or strawberry, lemon, and blueberry sorbets.

If you have any allergies or food restrictions, please inform our team. We have detailed information on allergens and options adapted to your needs.