



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 CASTELL BAKERY – 7.5€ p.p.

Butter and olives from our trees.

CRYSTAL BREAD – 9,5€

With local tomato and fleur de sel from Es Trenc..

OSCIETRA PERLITA CAVIAR – 230€/320€

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

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

ACORN-FED IBERIAN HAM – 42€

Knife-cut.

SIMMENTAL BEEF TENDERLOIN TARTARE – 38€

Served with toasts.

GREEK MEZZE *(For two people)* – 40€

Homemade falafels and keftas, served with a Greek salad and a selection of Mediterranean sauces.

TOMATO SALAD 🍅 – 18€

Selection of tomatoes from the Castell Son Claret garden with a lemon vinaigrette.

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

WARM STARTERS

LLAUNA-STYLE RICE - 46€/77€ *(For one or two people)*

Mallorcan cuttlefish pica-pica with coastal fish..

LLAUNA-STYLE RICE - 46€/77€ *(For one or two people)*

With Mallorcan black pork and 4 spices.

CROQUETTE SELECTION- 18€

Homemade with Mediterranean flavours. (4 units)

FRESH PASTA 🌿 - 29€

With seasonal ingredients and vegetables from our garden.

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MAIN COURSES

CATCH OF THE DAY – Price upon request

With the chef's garnish.

MALLORCAN LAMB SHOULDER – 56€

With bulgur, Mediterranean vegetable stew, and Ras al Hanout sauce.

ENTRECOTE – 58€

(350/400gr.)

Sides served separately.

SALT-CRUSTED SEA BASS – Price upon request

(At least 24 hours in advance. Minimum two people)

SIDE DISHES

HOMEMADE FRENCH FRIES – 12€

GLAZED CARROTS WITH CUMIN – 12€

GRILLED VEGETABLES – 12€

GREEN SALAD – 12€

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DESSERTS

LEMON TART – 18€

Our reinvented version, made with lemons from our garden.

TIRAMISU – 18€

Mascarpone with Creamy Amaretto Core.

CHOCOLATE, ALMONDS & 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.

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