



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 - 8€

Dry tomatoes Tapenade

CRISTAL BREAD

Ramallet tomatoes / Virgin olive oil - 10€

Santoña anchovies / 3 units - 21€

OSCIETRA PERLITA CAVIAR

(France - Premium Oscietra, 2.7 mm grain)

Blinis / Homemade brioche

30gr - 242€

50gr - 336€

GILLARDEAU OYSTER

Natural - 8,50€

Ponzu sauce - 9€

Yellow chili / Fried corn - 9€

ACORN-FED IBERIAN HAM - 44€

Hand cut

SIMMENTAL BEEF TARTARE- 40€

Apple sorbet / Homemade brioche

ARTISAN CROQUETTES - 19€

Mediterranean flavors/ 8 units

ANDALUSIAN GAZPACHO - 19€

Mallorcan Trampó

ZAMBURIÑAS (BABY SCALLOPS) - 22€

Gratinated

SHRIMP YAKITORI - 25€

Saam / Apple Kimchi

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

SALADS

BURRATA - 26€

Cherry tomatoes / Strawberries / Pistachio pesto

CESAR SALAD *(Vegan option available)* - 29,50 / 24€

Chicken / Bacon / Herb vinaigrette

PRAWN AND MANGO SALAD *(Vegan option available)* - 29,50 / 24€

Oriental style

GOAT CHEESE SALAD - 26€

Cherry / Vanilla / Cumin vinaigrette

SANDWICHES

BEEF TENDERLOIN CIABATTA - 27,50€

Rocket salad / Tomato pesto / French fries

SMOKED PASTRAMI SANDWICH - 27,50€

Watercress / Bone Sukin mustard / French fries

VEGETABLE WRAP - 26€

Falafel / Tzatziki / French fries

LOBSTER ROLL - 44€

Brioche / Coriander salad / Chili / French fries

SON CLARET CLUB SANDWICH - 27,50€

Pancetta / Turkey / Mayonnaise / French fries

BURGERS

Served with French fries

Mallorcan Black Pork / Apricot barbecue / Sheep cheese - 26€

Beef / Bacon / Mahón cheese - 29,50€

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MAIN COURSES

LAND RICE (*for one or two people*) – 48€/90€

Mallorcan Porc Negre / Free-range chicken / Four spices

SEAFOOD RICE (*for one or two people*) – 48€/90€

Shrimps / Catch of the day / Mallorcan cuttlefish *pica-pica*

PASTA OF THE DAY – 30,50€

Chef's inspiration

SQUID – 44€

Charcoal oven roasted / Black aioli

CATCH OF THE DAY – M/P

With the chef's garnish

BLACK ANGUS RIB – 61€

Glazed rib / Smoked / Honey / Rustic potatoes

ENTRECÔTE – 61€

(350-400 g / *Side dishes not included*)

RED CARABINERO PRAWN (*for one or two people*) – 48€/90€

Fideuá / Mallorcan cuttlefish *pica-pica*

DRY-AGED BEEF RIBEYE STEAK – M/P

(*For two people / 50 min waiting time / Pre-order recommended*)

Confit piquillo peppers / Chimichurri sauce

SALT CRUSTED SEA BASS – M/P

(*Available upon request with at least 24 hours' notice / Minimum two people*)

SIDE DISHES

HOMEMADE FRIES – 12,50€

GRILLED VEGETABLES – 12,50€

MIXED SALAD – 12,50€

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DESSERTS

LEMON TART - 19€

Lemons from Son Claret garden

PAVLOVA- 19€

Meringue / Berries / Mango

FERRERO - 19€

Hazelnut praline / Dark chocolate / Almond

CHEESE SELECTION - 23€

Sheep / Goat / Cow / Fig bread and toasts

ICE CREAMS & SORBETS - 9,50€

(Two scoops)

Chocolate / Vanilla / Almond / Strawberry / Lemon / Blueberry

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