



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

SOURDOUGH BREAD - 9,50€ 

Dry tomatoes Tapenade

CRISTAL BREAD

Ramallet tomatoes / Virgin olive oil - 12,50€ 

Roasted pepper *Escalivada* - 14,50€ 

Santoña anchovies - 26€

OSCIETRA PERLITA CAVIAR

(France - Premium Oscieta, 2.7 mm grain)

Blinis / Homemade brioche

30gr - 242€

50gr - 336€

GILLARDEAU OYSTER

Natural - 9€

Ponzu sauce - 11€

Yellow chili / Fried corn - 11€

ACORN-FED IBERIAN HAM - 47€

Hand cut

SIMMENTAL BEEF TARTARE- 40€

Quail egg / Pickles

ARTISAN CROQUETTES - 24€

Mediterranean flavors

ANDALUSIAN GAZPACHO - 19€ 

Mallorcan Trampó

*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 – 28€ 

Heritage Tomatoes // Pistachio Vinaigrette // Rocket

CESAR SALAD *(Vegan option available)* – 30€ / 27€

Chicken / Bacon / Herb vinaigrette

PRAWN AND MANGO SALAD *(Vegan option available)* – 30€ / 27€

Oriental style

GOAT CHEESE SALAD – 26€ 

Cherry / Vanilla / Cumin vinaigrette

SANDWICHES

BEEF TENDERLOIN CIABATTA – 29,50€

Rocket salad / Tomato pesto / French fries

VEGETABLE WRAP – 26€ 

Falafel / Tzatziki / 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)* – 50€/85€

Mallorcan Porc Negre / Free-range chicken / Four spices

SEAFOOD RICE *(for one or two people)* – 50€/85€

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

PASTA OF THE DAY – 32€

Chef's inspiration

CATCH OF THE DAY – M/P

With the chef's garnish

BLACK ANGUS RIB – *(for one or two people)* – 70€/120€

Glazed rib / Smoked / Honey / Rustic potatoes

ENTRECÔTE – 68€

(350-400 g / Side dishes not included)

DRY-AGED BEEF RIBEYE STEAK – M/P

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

SALT CRUSTED SEA BASS – M/P

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

SIDE DISHES

HOMEMADE FRIES – 12,50€

MASHED POTATOES – 12,50€

SWEET POTATOES – 12,50€

GRILLED VEGETABLES – 12,50€

MIXED SALAD – 12,50€

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DESSERTS

LEMON TART – 19€

Lemons from Son Claret garden

COFFEE BEAN – 19€

Mascarpone / Amaretto

FERRERO – 19€

Hazelnut praline / Dark chocolate / Almond

CHEESE SELECTION – 26€

Sheep / Goat / Cow / Fig bread and toasts

ICE CREAMS & SORBETS – 9,50€

(Two scoops)

Chocolate / Vanilla / Almond / Strawberry / Lemon / Blueberry

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